

since 1985

EPIC HISTORY, FOOD, PARTIES

Sushi Village  
JAPANESE CUISINE



## TERIYAKI DINNERS

Served with vegetables and bean sprouts.

- 26.25 CHICKEN - chicken thigh
- 25.75 SALMON
- 26.25 TOKYO CUT BEEF - thinly sliced
- 7.50 ADD MISO, SALAD & RICE



## AGEMONO



Japanese term for delicious, deep fried dishes

- 13.75 CHICKEN KARAAGE  
Boneless chopped chicken marinated in rice wine, soya sauce and deep fried - regular or spicy
- 16.50 TUNA KARAAGE  
Deep fried tuna - regular or spicy
- 17.50 SOFT SHELL CRAB KARAAGE  
Deep fried soft shell crab served with ponzu sauce
- 9.00 TAKO YAKI  
6 pieces of octopus tempura balls
- 12.00 AJI FRY  
Breaded mackerel fish fried served with tonakatsu sauce



SOUPS  
SALADS  
APPIES

- 3.25 MISO SOUP Soya bean paste soup
- 17.00 BEEF TATAKI Thinly sliced seared blue rare beef served with ponzu sauce
- 5.75 EDAMAME Green soya beans served chilled
- SUNOMONO SALAD Yam noodles in a sweet vinegar sauce
  - Ebi - Prawn 7.00
  - Tako - Octopus 7.25
  - Kani - Crab 8.00
- 8.50 SEAWEED SALAD Four different kinds of seaweed topped with cucumber and apple slaw - regular or spicy
- 8.50 GREEN SALAD With our sesame house dressing
- 6.75 SPINACH GOMAE Blanched spinach with sesame sauce
- 6.75 KINPIRA GOBO Burdock root and carrot cooked in sesame sauce
- 16.50 MAMA'S KANI SALAD Avocado, red pepper, yellow pepper, cucumber, tomato, mango, spring mix lettuce Dungeness crab with Mama's Dressing
- 12.75 SALMON SKIN SALAD Leaf lettuce, takuwan (pickled radish), kaiware, jalapeno bits and BBQ salmon skin on top and served with garlic vinaigrette
- 18.00 HAMACHI SASHIMI SALAD Hamachi sashimi on a bed of greens with jalapenos, cilantro and our special dressing



## UDON NOODLE SOUP

- 8.50 PLAIN Noodle soup with tempura bits on the side
- 17.50 NABEYAKI Prawn tempura, diced chicken, egg and vegetables
- 15.50 TEMPURA Prawn and vegetable tempura
- 18.00 BEEF Pan-fried thinly sliced beef
- 15.50 MAMA'S SPICY Jalapenos, bean sprouts, green onions and cilantro

## YAKIMONO

Japanese term for grilled, pan-fried or baked dishes

- 7.75 CHICKEN YAKITORI  
Grilled chicken on skewers with teriyaki sauce (2 skewers)
- 9.00 OYSTER MOTOYAKI  
Baked Oyster with spinach and motoyaki sauce
- 21.00 GARLIC BEEF  
Pan seared beef with rich sesame garlic sauce
- 8.00 TRADITIONAL JAPANESE GYOZA  
Pan seared and steamed dumplings (pork or vegetable)
- 21.00 BLACK COD SAIKYOYAKI  
Black cod marinated with our homemade Saikyo Miso
- 19.50 SALMON SHIOYAKI  
Grilled and salted Wild Pacific Salmon served with grated radish and ginger
- 9.50 SALMON BELLY SHIOYAKI  
Tender wild salmon belly grilled with rock salt
- MP HAMACHI KAMA  
Yellowtail cheek (teriyaki or with salt)
- 19.50 SHIITAKE & SCALLOPS  
Shiitake mushrooms and scallops sauteed in soya sauce and butter

TOFU



- 7.25 AGEDASHI TOFU  
Deep fried tofu served with special sauce and grated radish
- 8.25 SPICY AGEDASHI TOFU  
Deep fried tofu and fresh shiitake mushroom with our legendary spicy sauce
- 8.75 TANGY AGEDASHI TOFU  
Deep fried tofu on a bed of bean sprouts with a tangy soya based sauce
- 8.75 MAMA'S TOFU  
Lightly fried spiced tofu with green onions, jalapenos, spices and cilantro

## TEMPURAS

- 9.00 HALF ASSORTED 2 Prawns - 3 Vegetables
- 16.50 ASSORTED 4 Prawns - 6 Vegetables
- 18.50 PACIFIC PRAWN 7 Prawns
- 14.75 BEEF 5 thinly sliced beef rolls with green onion inside
- 13.25 VEGETABLE 8 assorted vegetables
- 12.25 YAM / SWEET POTATO (orange) 6 pieces

### EPIC HISTORY SINCE 1985

In December of 1985, Sushi Village opened and the dream that these three friends had - to open a world-class sushi restaurant in what would become one of the most popular ski resorts in the world

Read the full story > [www.sushivillage.com](http://www.sushivillage.com)

@SUSHIVILLAGEWHISTLER

# DONBURI

Ingredients displayed over rice, in a bowl.

## SALMON DON

Sliced sockeye salmon with local ikura over rice - 31.50

## TEKKA DON

Sliced albacore tuna with avocado over rice - 29.50

## MISO POKE DON

Diced local tuna sashimi, house made miso dressing with spinach, quinoa over rice - 29.50

## CHIRACHI

Chef's Selection of artfully displayed Sashimi over rice - 38.00



## MAKI SUSHI

traditional rolls with simple ingredients

- 8.25 YAM TEMPURA ROLL Yam with daikon, cucumber, mayo, avocado
- 7.50 BC ROLL BBQ'd salmon skin, vegetables, topped with tobiko
- 6.00 CALIFORNIA ROLL Avocado and crab stick
- 9.50 KANI CALIFORNIA ROLL Avocado and fresh crab
- 9.25 UNA-AVO ROLL Unagi and avocado
- 9.00 UNA-KYU ROLL Unagi and cucumber
- 4.25 KAPPA MAKI Sliced cucumber
- 6.00 NEGITORO ROLL Chopped tuna with green onion
- 6.00 SALMON MAKI Wild sockeye salmon
- 5.75 TEKKA MAKI Albacore tuna
- 10.00 DYNAMITE ROLL Prawn tempura, avocado, cucumber, tobiko, daikon
- 10.00 SPICY SCALLOP ROLL Scallop and cucumber
- 8.50 SPICY TUNA ROLL Tuna with spicy mayo, daikon and cucumber
- 6.75 BBQ SALMON ROLL BBQ salmon, avocado

## SASHIMI

- 24.25 HALF ASSORTED 7 pc
- 47.25 ASSORTED 14 pc
- 36.75 HAMACHI 9 pc
- 35.75 LOCAL TUNA 9 pc
- 35.75 SOCKEYE SALMON 9 pc
- 38.00 LOCAL TUNA & SALMON 10 pc
- 30.50 SEARED HAWAIIAN TUNA - tataki 7 pc
- 26.25 SEARED LOCAL TUNA - tataki 7 pc
- 42.00 TORO LOCAL TUNA 9 pc
- 38.00 HAWAIIAN TUNA SASHIMI 9 pc
- 18.00 AHI-POKE regular or spicy
- 19.00 ASSORTED-POKE regular or spicy

## JAPANESE BEER

ASAHI Tall Can	9.00
ASAHI Party-Sized 2 litres	35.00
KIRIN Reg Bottle	7.00
KIRIN Giant Bottle	12.00
SAPPORO Tall Can	8.00

## WE love BC CRAFT BEER

Ask your server about current selections from our favourite BC breweries

COAST MOUNTAIN  
Whistler, BC

STEAMWORKS BREWING  
Vancouver, BC

BACKCOUNTRY BREWING  
Squamish, BC

PERSEPHONE BREWING  
Gibsons, BC

## SAKE HOT

SMALL	1	150 mL	6.00
LARGE	2	270 mL	10.00
JUMBO	3	750 mL	28.00
DUMBO	4	1.8 Litre	58.00



## HOUSE SPECIAL ROLLS

creative, unique rolls with special ingredients and preparations

- 13.00 MANGO CATERPILLAR ROLL Mango, prawn tempura, mayo, unagi sauce, wrapped with thinly sliced avocado
- 12.00 KFC ROLL Marinated and deep fried chicken wrapped in thinly sliced avocado
- 12.50 TUNA KFC ROLL Inspired by the above, marinated and fully cooked tuna, wrapped in thinly sliced avocado
- 15.00 DOUBLE HAWAIIAN ROLL Hawaiian tuna, crunchy tempura bits, cucumber, spicy mayo, wrapped with thinly sliced Hawaiian tuna
- 13.00 SUPER HIRO ROLL Spicy tuna roll wrapped with thinly sliced avocado on a bed of tempura bits
- 14.75 BEAUTIFUL ROLL A scallop centre, beautifully wrapped with salmon and avocado
- 14.25 BEAUTIFUL TEMPURA ROLL Prawn tempura centre, beautifully wrapped with salmon and avocado
- 21.00 RAINBOW ROLL Prawn tempura rolled with soya bean sheet, wrapped with our chefs choice of 7 different thinly sliced fish
- 8.50 VEGGIE DELIGHT Asparagus tempura, carrot, avocado, cucumber, radish, spicy mayo with soya bean sheet
- 13.00 SASS ROLL Prawn tempura, avocado, scallop and salmon rolled with soya bean sheet
- 11.75 SPIDER ROLL Deep fried soft shell crab, avocado, daikon and cucumber
- 10.00 CRUNCHY PS ROLL Prawn, salmon and cucumber coated with tempura bits
- 19.25 HOT VOLCANO ROLL Seared Hawaiian tuna, mango, jalapenos, topped with tobiko - a taste eruption!
- 10.25 SPICY SALMON ROLL Spicy oil heats this roll up! Salmon, tempura asparagus, avocado rolled in black sesame seeds
- 16.50 BOX SUSHI Salmon, prawn, avocado, and scallop, thinly sliced lemon. box shaped
- 22.75 SEARED SALMON BOX Box shaped sushi topped with flame-licked salmon, lemon, jalapenos and rare black tobiko
- 10.00 PETE'S BEET ROLL Beets, mango, cilantro, sushi ginger, avocado wrapped in soy sheet, topped with housemade chili oil



## 100% Canadian Wine Selection

Ask your server about current selections from our favourite BC wineries

## MIKITO "MIKI" HOMMA

1947 - 2017

The word "legend" gets overused these days, especially in Whistler, but in the case of Miki, the title is fitting, in every sense of the word.

He opened Sushi Village Restaurant in 1985. Whistler was a developing ski resort in those days (there were only 5 other restaurants here, at that time!) but Miki instantly fell in love with the vibe, the people and beautiful mountains.

Miki had a flare for hospitality that was infectious. He was proud of his Japanese culture and food, always eager to share it with his friends, guests and he LOVED to party!

Miki will be remembered for his wild laugh, his unique style, his crazy sense of humour, his generosity to this community and for providing all of us with this iconic restaurant which has been loved for over 30 years.

He is survived by his loving wife, Naoko, his adoring staff, his friends and thousands of sushi lovers who return year after year.

During your visit, please raise a glass and shout "kanpai"! Nothing would please him more.



## NIGIRI SUSHI

prices listed are per single piece

### CHEF'S SELECTION OF ASSORTED NIGIRI

10 PIECES: 40.00 with miso soup

- |                               |                            |                                  |
|-------------------------------|----------------------------|----------------------------------|
| 5.25 AMAEBI - fresh BC shrimp | 3.50 INARI                 | 4.25 WILD SOCKEYE SALMON         |
| 4.00 BEEF NIGIRI              | 3.75 IKA - squid           | 3.50 TAKO - boiled octopus       |
| 4.00 EBI - boiled shrimp      | 4.50 KANI - snow crab      | 3.50 TOBIKO - flying fish roe    |
| 4.25 HAMACHI - yellow tail    | 4.25 LOCAL TUNA - albacore | 4.50 TOBIKO & QUAIL EGG          |
| 4.50 HAWAIIAN TUNA            | 3.75 SABA - mackerel       | 5.00 TORO - albacore tuna belly  |
| 3.50 HOKKI - surf clam        | 4.50 SEARED HAWAIIAN TUNA  | 3.00 TAMAGO - egg omelet         |
| 4.25 HOTATE - scallop         | 4.25 SEARED LOCAL TUNA     | 4.50 UNAGI - bbq fresh water eel |
| 4.75 IKURA - salmon roe       | 4.50 SCALLOP NORI          | 1.25 UDAMA - raw quail egg       |
|                               | 4.75 SALMON TORO           |                                  |

+ Ask Your Server about seasonal selections : UNI - sea urchin / WAGYU - beef / BLUE FIN - tuna / WHITE FISH - seasonal +

# Sushi Village

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