

TAKEAWAY

since 1985

EPIC HISTORY, FOOD, PARTIES

Sushi Village
JAPANESE CUISINE



SOUPS
SALADS
—
APPIES

- 3.25 **MISO SOUP** Soya bean paste soup
- 5.75 **EDAMAME** Green soya beans served chilled
- | | | |
|--------------------------------------|----------------|------|
| SUNOMONO SALAD | Ebi - Prawn | 7.00 |
| Yam noodles in a sweet vinegar sauce | 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, takuan (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



TERIYAKI DINNERS

Served with vegetables and bean sprouts.

- 26.25 **CHICKEN** - chicken thigh
- 25.75 **SALMON**
- 26.25 **TOKYO CUT BEEF**
- 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



- 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



UDON NOODLE SOUP

- 8.50 **PLAIN** Noodle soup with tempura bits on the side
- 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

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

YAKIMONO

Japanese term for grilled, pan-fried or baked dishes

- 7.75 **CHICKEN YAKITORI**
Grilled chicken on skewers with teriyaki sauce (2 skewers)
- 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



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

@SUSHIVILLAGEWHISTLER

ORDER
FOR
—
PICK-UP

- 1 CALL 604.932.3330
- 2 HOW MANY IN YOUR PARTY?
So we can supply enough chopsticks & soy sauce
- 3 PLACE YOUR ORDER



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

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



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
- 10.00 PETE'S BEET ROLL Beets, mango, cilantro, sushi ginger, avocado wrapped in soy sheet, topped with housemade chili oil



NIGIRI SUSHI

prices listed are per single piece

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|----------------------------|----------------------------------|
| 4.00 EBI - boiled shrimp | 4.50 SEARED HAWAIIAN TUNA |
| 4.50 HAWAIIAN TUNA | 4.25 SEARED LOCAL TUNA |
| 3.50 HOKKI - surf clam | 4.50 SCALLOP NORI |
| 4.25 HOTATE - scallop | 4.25 WILD SOCKEYE SALMON |
| 4.75 IKURA - salmon roe | 3.50 TAKO - boiled octopus |
| 3.50 INARI | 3.50 TOBIKO - flying fish roe |
| 3.75 IKA - squid | 4.50 TOBIKO & QUAIL EGG |
| 4.25 LOCAL TUNA - albacore | 3.00 TAMAGO - egg omelet |
| | 4.50 UNAGI - bbq fresh water eel |

SASHIMI

- 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
- 38.00 HAWAIIAN TUNA SASHIMI 9 pc
- 18.00 AHI-POKE regular or spicy
- 19.00 ASSORTED-POKE regular or spicy