

Dinner



CHEF'S TASTING MENU 110

Due to the specialized nature, preparation and coursing of our tasting menu, we require all guests at the table to participate. Please ask your server for more information.

Can be ordered until 9 PM

featured beverage pairing | 40

AMUSE

Soy ginger pork belly, truffle kimizu, soy ginger reduction, arima sansho

FIRST COURSE

Conti Riccati Prosecco Brut

Atlantic salmon crudo, yukke sauce, goma-ae sauce, binchotan oil

SECOND COURSE

Tatenokawa 'Phoenix' Junmai Daiginjo

Minami Roll, Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Hamachi Oshi,
three pieces of chef selected Aburi nigiri

THIRD COURSE

your choice of one of the following:

Soy Braised Beef Short Rib

carrot puree, potato pave, pickled shallot, mustard aioli

Château Guilhem 'Pot de Vin Rouge'

- or -

Saikyo Miso Baked Sablefish

mushroom rice, salted green cabbage, black garlic jus, kizami wasabi,
patty pan squash, yuzu miso reduction

Rocca Delle Macie 'Moonlite' Chardonnay

DESSERT

Urakasumi Honjikomi Honjozo

Dark Chocolate Cake

Silken tofu dark chocolate cream, dark chocolate almond sponge,
mango passion fruit curd, mango passion fruit sorbet, genmai tea cacao nibs tuile

**dairy-free *gluten-free*

- or -

Taro Ice Cream

market fresh fruit, dried meringue, mochi balls, Kuromitsu sauce, edible flower

**nut-free *gluten-free*

Please note: Due to the specialized preparation of our tasting menu, no substitutions are permitted.

Please advise your server of any allergies prior to ordering.

Dinner



PREMIUM WAGYU OFFERINGS & ENTRÉES

STEAK

4 oz Wagyu on Yogan Stone

served on a sizzling stone hot plate

Served with black garlic miso, truffle kimizu and seasonal vegetables.

Miyazaki A5 Wagyu Ribeye 130

American Wagyu Striploin 62

SUSHI & SHAREABLES

Wagyu Nigiri

Marbled Japanese wagyu; authentic and world-renowned with buttery texture, subtle umami flavour, and unequalled tenderness.

Miyazaki A5 Wagyu Ribeye 14/pc

American Wagyu Striploin 7/pc

Minami Roll 6pc 27

negitoro maki, uni, Japanese wagyu, truffle powder, lemon aioli, pickled daikon, wasabi pickles

Wagyu Luxe Trio 30

wagyu nigiri with maldon salt, wagyu ikura pocket, negitoro maki with uni and Japanese wagyu topped with lemon aioli and wasabi pickle

A5 Wagyu Carpaccio 33

parmesan tuile, tomato, kizami wasabi, kimizu, wasabi aioli, micro greens

ENTRÉES

Charcoal Aburi Chicken 18

citrus-glazed chicken thigh, truffle kimizu, kurozu vinaigrette, baby carrots, arugula, radish

• Foie Gras + 12

Saikyo Miso Baked Sablefish 38

mushroom rice, salted green cabbage, black garlic jus, kizami wasabi, patty pan squash, yuzu miso reduction

Soy Braised Beef Short Rib 38

carrot puree, potato pave, pickled shallot, mustard aioli

 **Aburi A5 Wagyu** 39

nasu eggplant, maitake mushrooms, wasabi Saikyo miso sauce, Japanese peppercorn sauce, chives

entrée add-ons

• Foie Gras + 12

• Half Lobster Tail + 13



items created in collaboration with
MICHELIN Chef Ryusuke Nakagawa of ABURI Hana

Dinner



SMALL PLATES & SHAREABLES

VEGETARIAN

Edamame sea salt	7
Sautéed Wild Mushrooms garlic, sherry wine, togarashi chili threads	10
Charred Broccolini Goma-Ae soy sesame dressing	10
Shiso Beet and Tomato Salad beets, baby tomato, shiso, ginger vinaigrette, avocado puree, parmesan chip	14
Miso Furikake Tofu soy marinated tofu, mushroom puree, nori glaze, miso furikake	17
Minami Cobb Salad baby kale, romaine, tomato, cucumber, parmesan tuile, ginger dressing	17
• Poke	+ 6
• Aburi Chicken	+ 6

LAND & SEA

Miso Soup wakame, green onion	4
Brussels Sprouts spiced maldon sea salt, smoked bacon	9
Truffle Dashi Pork Gyoza 5pc five pieces of pan-seared pork gyoza, truffle dashi soy	13
Calamari tosazu, brussels sprouts, tsukemono	14
Softshell Crab Karaage softshell crab, dry tempura dredge, lemon aioli, nanami togarashi, lemon, aonori rice chip	16
Beef Sukiyaki Pot Roast obie brasier beef shank, sweet soy, roasted potatoes, brussels sprouts, onsen tamago, aonori powder	17
 Salmon Crudo housemade yukke sauce, goma-ae sauce, shiso leaf, binchotan oil, sweet lemon	23
 Ō-toro & Caviar Duo sturgeon caviar, bluefin tuna belly, sushi rice	30
A5 Wagyu Carpaccio parmesan tuile, tomato, kizami wasabi, kimizu, wasabi aioli, micro greens	33

General Manager Nicholas Teehan, Chef de Cuisine Eric Chung,
Head Sushi Chef Danny Kwon, Executive Pastry Chef Aiko Uchigoshi

Dinner



OSHI SUSHI & SIGNATURE ROLLS

Salmon Oshi 4pc BC wild sockeye salmon, jalapeño, Miku sauce	14.5
Ebi Oshi 4pc prawn, lime juice, Japanese salted plum sauce	14.5
Albacore Oshi 4pc BC albacore tuna, spicy Miku sauce, crispy capers	14.5
Yellowtail Oshi 4pc Japanese hamachi, yuzu miso pepper sauce, jalapeño, pickled daikon	14.5
Saba Oshi 4pc cured mackerel, bonito, sweet miso sauce	12.5
Kaisen Roll 5pc unagi, maguro, salmon, cucumber, avocado, uni, ikura, spicy miso, sweet soy glaze, tsukemono	22
Minami Roll 6pc negitoro maki, uni, Japanese wagyu, truffle powder, lemon aioli, pickled daikon, wasabi pickles	27
Garden Salad Roll 5pc ume shari, cucumber, avocado, carrot kinpira, micro greens, caramelized sweet potato, tsukemono	18

À LA CARTE SUSHI

	Nigiri / 1pc	Sashimi / 3pc
Salmon	5	11.5
Hamachi	6	13
Hotate	6	13
Aka Ebi	6	13
Madai	6	13
Maguro	7	14
Chu-toro	10	22
Ō-toro	13	27
Ikura	7	
Uni	14	
US Wagyu	7	
JP Wagyu	14	

*add aburi style \$.50

SUSHI PLATES

Premium 4pc nigiri and premium roll feature chef's selection, including ō-toro and uni, plus chef's daily selection nigiri duo and an exclusive roll	45
Wagyu Luxe Trio wagyu nigiri with maldon salt, wagyu ikura pocket, negitoro maki with uni and Japanese wagyu topped with lemon aioli and wasabi pickle	30
Vegetable Nigiri 3pc chef's daily selection	9

TRADITIONAL ROLLS

Spicy Salmon Roll 4pc spicy salmon, cucumber, golden tobiko	7
Cooked Spicy Tuna Roll 4pc sous-vide spicy tuna, avocado, cucumber, sesame seeds	7
California Roll 4pc imitation crab, avocado, tobiko	7
Aburi California Roll 4pc imitation crab, avocado, tobiko, Miku sauce	9
Negitoro Maki 6pc	8
Negihama Maki 6pc	6
Salmon Maki 6pc	6
Tuna Maki 6pc	6
Cucumber Maki 6pc	5
Avocado Maki 6pc	5

DESSERT

Layered Carrot Cake cream cheese espuma, Saikyo miso caramel sauce, sake-infused pineapple compote <i>*nut-free</i>	14.5
Dark Chocolate Cake Silken tofu dark chocolate cream, dark chocolate almond sponge, mango passion fruit curd, mango passion fruit sorbet, genmai tea cacao nibs tuile <i>*dairy-free *gluten-free</i>	15.5
Coconut Strawberry Pie almond cream, coconut strawberry sorbet, strawberry compote, miso candied pecan, coconut whipped cream <i>*vegan</i>	15

Please advise your server of any allergies or dietary restrictions prior to ordering.
We are not a nut-free, gluten-free, halal, or kosher kitchen.