

SMALL PLATES

Salmon Soba (df) 32

flame finished big glory bay salmon on chilled green tea soba with creamy sesame ponzu dressing, yuzu tobiko, and ikura

Endive Caesar (gf) 21

grilled belgian endive with baby shrimp, miso caesar dressing, parmigiano reggiano, and black tobiko
add **crispy A5 wagyu bacon +5**

Leafy Green & Herb Salad (df) 17

local organic greens with apple ginger vinaigrette, radish, tear drop peppers, and wasabi peas

Nasu & Burrata (gf) 23

japanese-style grilled and roasted eggplant salad with spicy gomaе and burrata

Wagyu Beef Carpaccio 26

brant lake wagyu with black garlic miso aioli, 63 degree egg, pickled wasabi, crispy shallots, and parmigiano reggiano
add **seasonal truffles +MP**

Salmon Tartare (df) 28

fresh big glory bay salmon tossed in citrus soy and masago served with mango avocado salsa, and tempura nori chips
add **AAA hokkaido uni +20**

Hokkaido Uni Toast 88

grilled house-baked foccacia with burrata, honey, balsamic, hokkaido uni, and ikura

Shiso Wrap (gf) 15 per pc

aburi a5 miyazaki wagyu with hokkaido uni, ikura, and shiso

Oysters (df) MP

minimum 2, served with yuzu mignonette, and wasabi relish
add **per oyster: hokkaido uni and ikura +6**
add **aburi foie gras with yakiniku tare +3**

Vancouver Coastal Health advises:

"The consumption of RAW oysters an increased risk of foodborne illness."

LAND & SEA

Wagyu Cheek 45

red wine braised beef cheek with hayashi demi, duck fat confit baby potatoes, and zucchini

A5 Miyazaki Wagyu Tenderloin (df)

miyazakigyū, winner of the "wagyu olympics" in 2007 & 2012, is the highest quality of wagyu produced from japanese black cattle and recognized for its snowflake-like marbling.

Steak-style 2oz, 4oz, 6oz, 8oz \$34 per oz

Donburi-style 2oz, 4oz, 6oz, 8oz \$36 per oz

with shiso, daikon oroshi and sansho tare on kamameshi wild mushroom rice - chef's recommendation

Yarrow Meadows Duck 48

local duck breast with wild mushrooms, baby carrots, kabocha croquette, and yakiniku gravy
add **seared quebec foie gras +15**

Pork Tomahawk 44

grilled bone-in fraser valley pork with karashi-grainy mustard, pepperonata, and peppercorn sauce

Gindara Saikyoyaki (gf) (df) 45

miso marinated golden eagle sablefish on pan seared egg tofu, broccolini, wasabi tobiko, and tomato dashi

PASTA & RISOTTO

Wagyu Bolognese 30

brant lake wagyu beef ragu and blistered cherry tomatoes with spaghetti alla chitarra and parmigiano reggiano

Truffle Yaki Udon 36

truffle buttered wild mushrooms with sanuki udon, crispy shallots, arugula, and 63 degree egg
add **seasonal truffles +MP**

Unagi Risotto 39

aburi freshwater eel on creamy mentaiko risotto with 63 degree egg, ikura, and katsuobushi
add **AAA hokkaido uni +20**

Vongole XO 35

sake steamed japanese littleneck clams with garlic butter and spicy baby clam xo sauce with chitarra spaghetti

Rigatoni alla Vodka 25

onion and garlic confit, tomato cream sauce, and shiso
our sauce is prepared with love in small batches with haku vodka, made from 100% japanese rice and filtered through bamboo charcoal