



September 12, 2026

SAKE

Shichida 75 Junmai 720ml 96 Japan

Rich aromas of brown sugar, figs, dried fruit with semi-dried finish.

Joto Yuki No Bosha "Cabin in the Snow" Junmai Ginjo 720ml 82 Japan

Tropical fruit, strawberry, pepper.

WINE

Phillipe Fourrier Blanc de Noirs Champagne 24 | 92 France

SUSHI BAR

***Shima Aji Crudo**

Compressed Watermelon, lèche de Tigre, white verjus blanc,
pickled fennel 20

KITCHEN

Baked Lobster Soba with Uni-Miso Bechamel baked half lobster, top with parmesan, gouda, cheddar, panko,
tempura oyster mushroom, creamy uni-bechamel soba,
asparagus tips and cherry tomatoes 39

***Miso Brulé Lamb Chop (3 chops)** marinated, pan roasted Australian lamb chop, steamed baby carrots, asparagus
tips, mini onion rings, roasted garlic yuzu yogurt 49

Fresh Soft-Shell Crab Singapore-style chili crab sauce, Bo.abb lettuce, garam masala 34

***Pan Roasted Stuffed Duck Breast** milk bread, dried cherries, foie gras oil, chive stuffing over morello cherry
teriyaki sauce, micro cilantro, sugar snap pea slaw
with creamy peach dressing 28

Oxtail Ramen braised oxtail, soft boiled egg, green onions, fried onions, micro cilantros, pickle ginger, beef and pork
base broth 20

Spicy Garlic Coconut Milk Mussels Salt Spring British Columbia mussels, spicy garlic coconut milk cream with
toasted ciabatta bread and green onion 25

Stuffed Shishito Peppers Tempura wagyu A5, pork, nori wrap, shiso leaves, pickled carrots 21

Fish and Fish hand selected fish collar, grilled or fried to order 13

SUSHI & SASHIMI

***Salmon + Quail Egg+ Black Truffle 18**

***"Sawara" Japanese Spanish Mackerel 8**

***Seared Blue Fin Toro Sushi with Wasabi
Vinaigrette 14**

***"Suzuki" Japanese Seabass with lemon
& salt 9**

**"Unagi Shirayaki" Premium house-made
freshwater eel with Lemon & Salt 8**

***"Mirugai" Geoduck 12**

(*) Contains raw or undercooked food items.

* There is a risk associated with consuming raw oysters or any raw animal protein.

If you have chronic illnesses of the liver, stomach, blood, or have immune
disorders, you are at greatest risk

of illness from raw fish and should eat fish fully cooked. If unsure of risk, consult your physician.