



August 19, 2026

WINE

Domaine Moulin-La-Viguerie Tavel Rose 15 | 56 France
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

Fresh Soft-Shell Crab Singapore-style chili crab sauce, Bibb lettuce, garam masala 34

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

***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

***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

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

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

SUSHI & SASHIMI

***“Suzuki” Japanese Seabass with lemon &
 salt 9**

***“Mirugai” Geoduck 12**

***“Isaki” Japanese Grunt 9**

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

**“Toki Shirazu” Japanese Summer-Catch
 Wild Salmon 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.