



April 30, 2026

**BEER**

Wakayama Sansho Ale 300ml \$12 *Japan*

**SAKE**

Kamotsuru Tokusei Gold Daiginjo 720ml \$99 *Japan*

Smooth, elegant, silky, gold flakes

**WINE**

Peregrine Sauvignon Blanc 15 | 60 *New Zealand*

Phillipe Fourrier Blanc de Noirs Champagne 23 | 88 *France*

Bethel Heights Vineyard Chardonnay Estate 25 | 96 *Oregon*

**KITCHEN**

\***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

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

**Lobster Miso Corn Bisque** steamed half lobster, claw, creamy miso corn, chive oil with toasted milk bread 24

**Miso Lamb Gyoza** house made Lamb dumpling (6) steamed and pan fry with roasted garlic honey wasabi mustard dipping sauce 16

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

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

**SUSHI & SASHIMI**

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

\***“Mirugai” Geoduck** 12

\***“Sawara” Seared Japanese Spanish**

**Mackerel** 8

\***“Medai” Japanese Butter Fish** \$9

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

\***“Sakura Masu” Japanese Cherry 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.