



January 29, 2026

BEER

Karuizawa Craft Saurus Beer 13 Japan

Citrus, tropical, bread like malt with zesty, creamy finish

WINE

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Phillipe Fourrier Blanc de Noirs Champagne 23 | 88 France

SUSHI BAR

***Katsuo Tataki** shiso, myoga ginger, watermelon radish, cucumber, wakame seaweed, fried leek, creamy sesame vinaigrette **21**

***Madai Sashimi with Burgundy Black Truffle** citrus soy vinaigrette **29**

THE KITCHEN

***Miso Brulee 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 **20**

Stuffed Shishito Peppers Tempura wagyu A5, pork, nori wrap, shiso leaves, pickled carrots **20**

***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 **27**

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

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

SUSHI & SASHIMI

New *” Kue” Japanese Grouper \$12

*”Katsuo” Japanese Skipjack 8

*”Mirugai” Geoduck 12

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

*”Hirame” Japanese Flounder **9**

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

(*) **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.

