



July 10, 2026

WINE

Edith & Ida Cinsault 17 | 64 California (Chilled Red)

KITCHEN

- 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
- Stuffed Shishito Peppers Tempura** wagyu A5, pork, nori wrap, shiso leaves, pickled carrots 21
- *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
- Lobster Miso Corn Bisque** steamed half lobster, claw, creamy miso corn, chive oil with toasted milk bread 24
- *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

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| *"Isaki" Japanese Grunt 9 | *"Sawara" Japanese Spanish Mackerel 8 |
| "Toki Shirazu" Japanese Spring-Catch | *Seared Blue Fin Toro Sushi with Wasabi |
| Wild Salmon 12 | Vinaigrette 14 |
| *"Suzuki" Japanese Seabass with lemon & salt 9 | |
| *"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.