



January 17, 2026

WINE

Kuentz- Bas Cremant d'Alsace Blanc 17 | 64 France

40% Pinot Auxerrois & 60 % Pinot Blanc

Phillipe Fourrier Blanc de Noirs Champagne 23 | 88 France

100% Pinot Noir

SUSHI BAR

***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

Miso Lamb Gyoza house made Lamb dumpling (6) steamed and deep fried 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 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

****“Buri” Japanese Wild Yellowtail 13**

****“Kuro-Mutsu” Japanese Bluefish**

Sea Perch 9

****“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.