



July 28, 2026

SAKE

Pure Land Junmai 16 gl
Pure Land Junmai Ginjo 77 btl

KITCHEN

- Oxtail Ramen** braised oxtail, soft boiled egg, green onions, fried onions, micro cilantros, pickle ginger, beef and pork base broth 20
- Spicy Garlic Coconut Milk Mussels** Salt Spring British Columbia mussels, spicy garlic coconut milk cream with toasted ciabatta bread and green onion 25
- Fresh Soft-Shell Crab** Singapore-style chili crab sauce, Bibb lettuce, garam masala 34
- Miso Lamb Gyoza** house made Lamb dumpling (6) steamed and pan fry with roasted garlic honey wasabi mustard dipping sauce 16
- 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 | *"Mirugai" Geoduck 12 |
| *Wild Canadian Skeena River Sockeye salmon 10 | *"Sawara" Japanese Spanish Mackerel 8 |
| "Toki Shirazu" Japanese Summer-Catch Wild Salmon 12 | *Seared Blue Fin Toro Sushi with Wasabi Vinaigrette 14 |
| *"Suzuki" Japanese Seabass with lemon & salt 9 | |

(*) 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.