



December 6, 2025

COCKTAIL

Shiso Highball \$14 – Real Shiso sake, Suntory Toki, sparkling water

WINE

Cordillera ‘Vigno’ Old Vines Carignan 15 | 56 Chile

Luigi Maffini ‘Kratos’ Cilento Fiano 16 | 60 Italy

SUSHI BAR

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

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

THE KITCHEN

***Miso Brulee Lamb Chop (3 chops) \$45** marinated, pan roasted Australian lamb chop, steamed baby carrots, asparagus tips, mini onion rings, roasted garlic yuzu yogurt

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

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

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

***Pan Roasted Stuffed Duck Breast \$27** milk bread, dried cherry, foie gras oil, chive stuffing, over morello cherry teriyaki sauce, micro cilantro, sugar snap peas slaw with creamy peach dressing

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

SUSHI & SASHIMI

***“Kuro-Mutsu” Japanese Bluefish \$9**

***“Katsuo” Japanese Skipjack \$8**

***“Medai” Japanese Butter Fish \$9**

***“Hirame” Japanese Flounder \$9**

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

***“Kamasu” Japanese Red Barracuda \$9**

***“Mirugai” Geoduck \$12**

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

(*) Contains raw or undercooked food items.