



June 13, 2026

WINE

Edith & Ida Cinsault 17 | 64 California (Chilled Red)
Phillipe Fourrier Blanc de Noirs Champagne 23 | 88 France
Bethel Heights Vineyard Chardonnay Estate 25 | 96 Oregon

KITCHEN

Fresh Soft-Shell Crab Singapore-style chili crab sauce, Bibb lettuce, garam masala 34
***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
Oxtail Ramen braised oxtail, soft boiled egg, green onions, fried onions, micro cilantros, pickle ginger, beef and pork base broth 20
Stuffed Shishito Peppers Tempura wagyu A5, pork, nori wrap, shiso leaves, pickled carrots 21
Spicy Garlic Coconut Milk Mussels Salt Spring British Columbia mussels, spicy garlic coconut milk cream with toasted ciabatta bread and green onion 25
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

“Toki Shirazu” Japanese Spring-Catch Wild Salmon 12	*“Suzuki” Japanese Seabass with lemon & salt 9
*Seared Blue Fin Toro Sushi with Wasabi Vinaigrette 14	* Copper River Sockeye Salmon 16
*“Mirugai” Geoduck 12	*“Sawara” Japanese Spanish Mackerel 8

(*) 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.