



March 16, 2026

SAKE

Yamana Sake Flight – Sun • Rain • Earth 27

Junmai Ginjo flight featuring three heirloom rice styles.

BEER

Yo-Ho Sorry Nippon Citrus Ale 13

Yo-Ho Sorry Umami IPA 13

WINE

Peregrine Sauvignon Blanc 15 | 60 *New Zealand*

Champagne Primault-Moigneau Blanc de Blancs Brut 28 | 108 *Champagne*

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 25

Miso Lamb Gyoza house made Lamb dumpling (6) steamed and pan fry 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 28

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

Sawara” Seared Japanese Spanish Mackel 8

**“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.