



NIGIRI ea / SASHIMI 3pc

BENI SAKE sockeye salmon	6 / 14
KANI snow crab	8
BINCHOU albacore tuna	6 / 14
SUZUKI seabass	7 / 19
HOTATE scallop	7 / 16
HAMACHI yellowtail	7 / 18
AKAMI bluefin tuna loin	8 / 20
CHUTORO bluefin tuna	12 / 30
OTORO bluefin tuna belly	14 / 36
EBI spot prawn (BC)	10 / 27
UNI sea urchin (BC)	13 / 34
UNAGI barbequed eel	7
WAGYU A5 miyazaki	14

ASSORTED SASHIMI

chef's selection of sashimi 12pc 44

SUSHI ROLLS

SPICY KING SCALLOP	23
tempura prawn, avocado, tobiko	
NEGI CHUTORO	23
avocado, cucumber, shiso, green onion	
DYNAMITE	16
tempura prawn, cucumber, tobiko, spicy mayo	
SOCKEYE SALMON CRUNCH	20
tempura prawn, spicy salmon tartare, avocado	
YAKI BEEF ROLL	25
aburi hamachi, avocado, shiso, black pepper	
STAMINA	23
eel, fresh crab, cucumber, avocado, tamago, kabayaki sauce	
SPICY TUNA	16
chopped albacore tuna, cucumber, sesame	
GARDEN	16
asparagus, beet, avocado, shiso, daikon	

OSHI

ABURI SOCKEYE SALMON	22
wild salmon, serrano chili, black pepper	
ABURI SABLEFISH	23
miso marinated sablefish, red chili	

RAW & CHILLED

OYSTERS ON THE HALF SHELL

lemon, horseradish, mignonette 4.25 each

TOP DRAWER	BEAU SOLEIL	FANNY BAY	SUNSEEKER	KUSSHI
vancouver island	new brunswick	vancouver island	vancouver island	vancouver island

the GRAND TOWER

2 tier tower

east & west coast oysters,
jumbo shrimp cocktail, manila clams,
mussel escabeche,
albacore tuna gomaе,
tsunami, ceviche mixto

96

LA TOUR

our signature 3 tier tower

east & west coast oysters, jumbo shrimp
cocktail, manila clams, mussel escabeche,
tsunami, yellowfin tuna tartare,
ceviche mixto, chopped scallop roll,
spicy tuna roll, 1lb atlantic lobster

165

CHILLED JUMBO SHRIMP

classic cocktail sauce, lemon 26

SPICY CHIRASHI DON

gochujang, cilantro 35

YELLOWFIN TUNA TARTARE

ginger dressing, avocado, asian pear, pine nuts, taro chips 25

CRISPY LOBSTER TACOS

spicy mayo, avocado, cilantro 23

ALBACORE TUNA CRUDO

horseradish buttermilk, green apple, charred potato, pickled walnut 23

TSUNAMI

lightly torched hamachi, jalapeño, ginger, citrus ponzu 28

WAGYU BEEF CARPACCIO 'SUKIYAKI'

egg yolk, black garlic soy vinaigrette, crispy garlic 26

ITALIAN BURRATA

spring asparagus, white asparagus puree, lemon truffle vinaigrette, brioche 26

LITTLE GEM CAESAR SALAD

cantabrian anchovy, parmesan, croutons 19

LOCAL & IMPORTED CAVIAR

toasted brioche, egg yolk, egg white, minced shallot, fresh chives, crème fraîche

NORTHERN DIVINE 30g 150	ITALIAN OSIETRA 50g 250	ITALIAN BELUGA 50g 399
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The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.

SMALL PLATES

JUMBO SHRIMP A LA PLANCHA

blistered shishito peppers, garlic aioli, espelette, lemon 28

SEARED DIVER SCALLOPS

cauliflower vanilla purée, spiced grapefruit 26

WILD MUSHROOM SOUP

black pepper crème fraîche, sourdough croutons 19

GRILLED OCTOPUS

n'duja sofrito, braised gigante beans 29

RICOTTA GNOCCHI

kale pesto, green garbanzo beans, cacio e pepe butter, pecorino 22

CHARRED SAKURA FARMS PORK BELLY

ssamjang glaze, toasted sesame 24

LARGE PLATES

FOR THE TABLE



MEDITERRANEAN BRANZINO

peperonata, grilled lemon 58

NOVA SCOTIA LOBSTER

lemon butter fondue 95

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RESERVE ANGUS

16oz rib-eye

salsa verde, red wine jus 78

WHITE PYRENEES, AUSTRALIA

12 hour glazed lamb shoulder

dukkah, tabouleh, mint and preserved lemon labneh 60

A5 HIDA, GIFU PREFECTURE

wagyu striploin

sea salt, red wine jus

2oz minimum 32/ounce

MISO GLAZED SABLEFISH

warm sushi rice, yu choy, tokyo turnip, dashi 54

VANCOUVER ISLAND KUTERRA STEELHEAD

charred leek, asparagus, gribiche, wild foraged greens 43

CRISPY SKIN STRIPED BASS

yu choy, oyster mushroom, cured pork XO sauce 48

PAN ROASTED HALIBUT

saanich organics sunchokes, shiitake mushroom, lobster butter 54

YUKON GOLD POTATO AGNOLOTTI

fava bean, parmesan, black truffle butter 36

PARMESAN CRUSTED CHICKEN

fingerling potato, broccolini, lemon butter sauce, basil 40

6OZ ALBERTA BEEF TENDERLOIN

yukon gold potato purée, onion rings, salsa verde 55

LOBSTER SPAGHETTI

san marzano tomato sauce, garlic, chili, basil 48

CHARRED SUMMER SQUASH

english pea falafel, romesco, crunchy snap pea salad 34

SIDES

TRUFFLE FRIES

parmesan, garlic aioli 13

WALLA WALLA ONION RINGS

buttermilk ranch 14

OLIVE OIL POTATO PURÉE

fresh chives 12

CRISPY BRUSSELS SPROUTS

jalapeño brown butter, parmesan 14

MAPLE ROASTED CARROTS

crispy bacon, pickled mustard seed 16

WILD MUSHROOMS

buttered radish, fine herb cream 18

GRILLED BROCCOLINI

red wine vinegar, garlic 14