



NIGIRI ea / SASHIMI 3pc

BENI SAKE	sockeye salmon	7 / 19
KANI	snow crab	8
BINCHOU	albacore tuna	7 / 19
SUZUKI	seabass	7 / 19
HOTATE	scallop	7 / 16
HAMACHI	yellowtail	9 / 22
AKAMI	bluefin tuna loin	12 / 28
CHUTORO	bluefin tuna	14 / 34
OTORO	bluefin tuna belly	16 / 40
EBI	spot prawn (BC)	12 / 26
UNAGI	barbequed eel	8
WAGYU	A5 miyazaki	16

ASSORTED SASHIMI

chef's selection of sashimi 12pc 48

SUSHI ROLLS

SPICY KING SCALLOP	23
tempura prawn, avocado, tobiko	
NEGI CHUTORO	26
avocado, cucumber, shiso, green onion	
DYNAMITE	16
tempura prawn, cucumber, tobiko, spicy mayo	
SOCKEYE SALMON CRUNCH	22
tempura prawn, spicy salmon tartare, avocado	
YAKI BEEF ROLL	25
aburi hamachi, avocado, shiso, black pepper	
STAMINA	25
eel, fresh crab, cucumber, avocado, tamago, kabayaki sauce	
SPICY TUNA	17
chopped albacore tuna, cucumber, sesame	
GARDEN	16
asparagus, beet, avocado, shiso, daikon	

OSHI

ABURI SOCKEYE SALMON	24
wild salmon, serrano chili, black pepper	
ABURI SABLEFISH	24
miso marinated sablefish, red chili	

RAW & CHILLED

OYSTERS ON THE HALF SHELL

lemon, horseradish, mignonette 4.25 each

BEAU SOLEIL
new brunswick

TOTTEN VIRGINICA
puget sound, wa

EVENING COVE
cortez island

SHIGOKU
samish bay, wa

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

YELLOWFIN TUNA TARTARE

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

CRISPY LOBSTER TACOS

spicy mayo, avocado, cilantro 28

SOCKEYE SALMON CRUDO

crème fraiche, pickled carrot, sunflower seed, sage 23

TSUNAMI

lightly torched hamachi, jalapeño, ginger, citrus ponzu 28

ABURI BLUEFIN TUNA TARTARE

miso, sushi rice, chives 32

WAGYU BEEF CARPACCIO

porcini mushroom aioli, parsnip chips, parmesan 27

ITALIAN BURRATA

winter citrus, belgian endive, hazelnut, coriander 27

LITTLE GEM CAESAR SALAD

cantabrian anchovy, parmesan, croutons 19

LOCAL & IMPORTED CAVIAR

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

NORTHERN DIVINE 30g 150 ITALIAN OSIETRA 50g 250 ITALIAN BELUGA 50g 399

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

green apple soubise, curry, crispy shallot 28

WILD MUSHROOM SOUP

black pepper crème fraîche, sourdough croutons 20

GRILLED OCTOPUS

n'duja sofrito, braised gigante beans 29

RICOTTA GNOCCHI

squash, cacio é pepe butter, pumpkin seed 23

CHARRED SAKURA FARMS PORK BELLY

ssamjang glaze, toasted sesame 24

LARGE PLATES

FOR THE TABLE



MEDITERRANEAN BRANZINO

peperonata, grilled lemon 58

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RESERVE ANGUS

16oz rib-eye

salsa verde, red wine jus 88

WHITE PYRENEES, AUSTRALIA

12 hour glazed lamb shoulder

soft polenta, gremolata, black olive 62

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

SLOW COOKED SPRING SALMON

parisienne gnocchi, parsnip, ikura, smoked hollandaise 46

CRISPY SKIN STRIPED BASS

yu choy, oyster mushroom, cured pork XO sauce 48

LINGCOD 'BOURGUIGNON'

village butcher bacon, pearl onion, potato, mushroom 42

CELERIAC GOAT CHEESE AGNOLOTTI

purple beet, pecorino 36

PARMESAN CRUSTED CHICKEN

fingerling potato, broccolini, lemon butter sauce, basil 39

6OZ ALBERTA BEEF TENDERLOIN

yukon gold potato purée, onion rings, salsa verde 60

LOBSTER SPAGHETTI

san marzano tomato sauce, garlic, chili, basil 58

ROASTED WINTER SQUASH

brassica, pear mustard emulsion, crispy kale 34

SIDES

TRUFFLE FRIES

parmesan, garlic aioli 15

WALLA WALLA ONION RINGS

buttermilk ranch 16

OLIVE OIL POTATO PURÉE

fresh chives 12

CRISPY BRUSSELS SPROUTS

jalapeño brown butter, parmesan 14

ROASTED WILD MUSHROOMS

garlic confit 17

SQUARE ROOT FARM TURNIPS

turnip top kimchi, yuzu, shiso 16

GRILLED BROCCOLINI

red wine vinegar, garlic 15