



## NIGIRI ea / SASHIMI 3pc

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

**ASSORTED SASHIMI**  
chef's selection of sashimi 12pc 44

## SUSHI ROLLS

<b>CHOPPED SCALLOP</b> cucumber, avocado, tobiko	16
<b>NEGI CHUTORO</b> avocado, cucumber, shiso, green onion	23
<b>DYNAMITE</b> tempura prawn, cucumber, tobiko, spicy mayo	16
<b>SOCKEYE SALMON CRUNCH</b> tempura prawn, spicy salmon tartare, avocado	20
<b>ABURI HAMACHI</b> asparagus, shiso, avocado, black pepper	22
<b>STAMINA</b> eel, fresh crab, cucumber, avocado, kabayaki sauce	22
<b>SPICY TUNA</b> chopped tuna, cucumber, sesame	16
<b>GARDEN</b> asparagus, beet, avocado, shiso, daikon	16

## OSHI

<b>ABURI SOCKEYE SALMON</b> wild salmon, serrano chili, black pepper	21
<b>ABURI SABLEFISH</b> miso marinated sablefish, red chili	23

## RAW & CHILLED

### OYSTERS ON THE HALF SHELL

lemon, horseradish, mignonette 4.25 each

<b>RASPBERRY PT</b> p.e.i.	<b>BEAUSOLIEL</b> new brunswick	<b>FANNY BAY</b> vancouver island	<b>CHEF CREEK</b> vancouver island	<b>KUSSHI</b> vancouver island
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### the GRAND TOWER

2 tier tower

east & west coast oysters,  
jumbo shrimp cocktail, manila clams,  
mussel escabeche,  
albacore tuna gomaе,  
kanpachi crudo, 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 24

### ALBACORE TUNA GOMAE

sesame, flowering broccoli 18

### YELLOWFIN TUNA TARTARE

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

### CRISPY MARILENA TACOS

steelhead trout 19 / lobster 23

### HAWAIIAN KANPACHI CRUDO

meyer lemon, horseradish, domenica fiore olive oil 23

### TSUNAMI

lightly torched hamachi, jalapeño, ginger, citrus ponzu 28

### BEEF STRIPLOIN CARPACCIO

sesame ponzu, fresh wasabi, crispy onion 24

### ITALIAN BURRATA

heirloom beets, spiced pear purée, caramelized honey vinaigrette, dill 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

<b>NORTHERN DIVINE</b> 30g 150	<b>ITALIAN OSIETRA</b> 50g 250	<b>ITALIAN BELUGA</b> 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.

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## SMALL PLATES

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### JUMBO SHRIMP A LA PLANCHA

blistered shishito peppers, garlic aioli, espelette, lemon 26

### SEARED DIVER SCALLOPS

coastal chowder, celeriac, bacon, crispy potato 28

### WILD MUSHROOM SOUP

black pepper crème fraîche, sourdough croutons 19

### GRILLED OCTOPUS

n'duja soffritto, braised gigante beans 29

### RICOTTA GNOCCHI

squash, cacio e pepe butter, pumpkin seed, parmesan 22

### CHARRED SAKURA FARMS PORK BELLY

ssamjang glaze, toasted sesame 24

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## LARGE PLATES

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### FOR THE TABLE



### MEDITERRANEAN BRANZINO

grilled lemon 58

### NOVA SCOTIA LOBSTER

lemon butter fondue 95

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### DOUBLE R RANCH

*48 hr beef shortrib*

pomme purée, ancho bbq sauce 64

### RESERVE ANGUS

*16oz rib-eye*

salsa verde, red wine jus 78

### 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 52

### SLOW COOKED STEELHEAD

olive oil potato purée, brussels sprouts, truffle vinaigrette 41

### CRISPY SKIN STRIPED BASS

yu choy, maitake mushroom, cured pork XO sauce 46

### PAN ROASTED LING COD

italian sausage, manilla clams, fregola, fennel, saffron 45

### CHESTNUT AGNOLOTTI

brown butter, toasted hazelnuts, sage, parmesan 34

### PARMESAN CRUSTED CHICKEN

fingerling potato, broccolini, lemon butter sauce, basil 38

### 6OZ ALBERTA BEEF TENDERLOIN

yukon gold potato purée, onion rings, salsa verde 55

### LOBSTER SPAGHETTI

san marzano tomato sauce, garlic, chili, basil 48

### CHARRED CAULIFLOWER

chickpea panise, confit tomato, garlic-cashew emulsion 32

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## SIDES

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### TRUFFLE FRIES

parmesan, garlic aioli 13

### WALLA WALLA ONION RINGS

buttermilk ranch 13

### OLIVE OIL POTATO PURÉE

fresh chives 12

### CRISPY BRUSSELS SPROUTS

jalapeño brown butter, parmesan 14

### ROASTED BEETS

honey labneh, dukkah 15

### MAITAKE MUSHROOMS

buttered radish, fine herb cream, lemon 18

### GRILLED BROCCOLINI

red wine vinegar, garlic 12