



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

CHOPPED SCALLOP	16
cucumber, 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	
ABURI HAMACHI	22
asparagus, shiso, avocado, black pepper	
STAMINA	22
eel, fresh crab, cucumber, avocado, kabayaki sauce	
SPICY TUNA	16
chopped albacore tuna, cucumber, sesame	
GARDEN	16
asparagus, beet, avocado, shiso, daikon	

OSHI

ABURI SOCKEYE SALMON	21
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

RASPBERRY PT p.e.i.	BEAUSOLIEL new brunswick	FANNY BAY vancouver island	CHEF CREEK vancouver island	KUSSHI 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

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 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

LARGE PLATES

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

SIDES

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