



## 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	8 / 22
AKAMI	bluefin tuna loin	12 / 28
CHUTORO	bluefin tuna	14 / 34
OTORO	bluefin tuna belly	16 / 40
EBI	spot prawn (BC)	10 / 27
UNI	sea urchin (BC)	13 / 34
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	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	23
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

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 26

### 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

northstar organic tomatoes, basil pesto, venturi-schulze balsamic 27

### 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.

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## SMALL PLATES

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### JUMBO SHRIMP A LA PLANCHA

blistered shishito peppers, garlic aioli, espelette, lemon 28

### SEARED DIVER SCALLOPS

cauliflower vanilla purée, spiced grapefruit 28

### 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

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## LARGE PLATES

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### 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

corn, hominy, poblano pepper, shellfish herb broth 55

### 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 50

### CHARRED SUMMER SQUASH

english pea falafel, romesco, crunchy snap pea salad 34

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## SIDES

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### TRUFFLE FRIES

parmesan, garlic aioli 14

### WALLA WALLA ONION RINGS

butter milk ranch 15

### 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