



RAW & CHILLED

OYSTERS ON THE HALF SHELL

lemon, horseradish, mignonette 4.25 each

Table with 5 columns: RASPBERRY PT, BAR STOOL, TOP DRAWER, CHEF CREEK, KUSSHI. Each column lists a location (p.e.i., cortez island, vancouver island).

NIGIRI ea / SASHIMI 3pc

Table listing nigiri and sashimi items: BENI SAKE, KANI, BINCHOU, SUZUKI, HOTATE, HAMACHI, AKAMI, CHUTORO, OTORO, EBI, UNI, UNAGI, WAGYU with prices.

ASSORTED SASHIMI chef's selection of sashimi 12pc 34

SUSHI ROLLS

Table listing sushi rolls: CHOPPED SCALLOP, NEGI CHUTORO, DYNAMITE, SOCKEYE SALMON CRUNCH, ABURI HAMACHI, STAMINA, SPICY TUNA, GARDEN with prices.

OSHI

Table listing oshi items: ABURI SOCKEYE SALMON, ABURI SABLEFISH with prices.

the GRAND TOWER

2 tier tower

east & west coast oysters, jumbo shrimp cocktail, manila clams, mussel escabeche, albacore tuna gomae, 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 22

ALBACORE TUNA GOMAE

sesame, flowering broccoli 16

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 22

BEEF STRIPLOIN CARPACCIO

sesame ponzu, fresh wasabi, crispy onion 24

ITALIAN BURRATA

heirloom beets, spiced pear purée, caramelized honey vinaigrette, dill 23

SQUARE ROOT FARMS CHICORIES

baba ganoush, pomegranate, dukkah, creamy herb vinaigrette 18

TUSCAN KALE

quinoa, fennel, almonds, crispy bread crumbs, pecorino 19

LOCAL & IMPORTED CAVIAR

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

Table listing caviar items: NORTHERN DIVINE, ITALIAN OSIETRA, ITALIAN BELUGA with prices.

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 25

SEARED DIVER SCALLOPS

coastal chowder, celeriac, bacon, crispy potato 28

WILD MUSHROOM SOUP

black pepper crème fraîche, sourdough croutons 17

GRILLED OCTOPUS

n'duja sofrito, braised gigante beans 29

RICOTTA GNOCCHI

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

CHARRED SAKURA FARMS PORK BELLY

ssamjang glaze, toasted sesame 19

LARGE PLATES

FOR THE TABLE



MEDITERRANEAN BRANZINO

tuscan kale, grilled lemon 48

NOVA SCOTIA LOBSTER

lemon butter fondue 95

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DOUBLE R RANCH

48 hr beef shortrib

pomme purée, ancho bbq sauce 62

RESERVE ANGUS

16oz rib-eye

salsa verde, red wine jus 75

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 48

SLOW COOKED STEELHEAD

olive oil potato purée, brussels sprouts, truffle vinaigrette 37

CRISPY SKIN STRIPED BASS

yu choy, maitake mushroom, cured pork XO sauce 46

GRILLED YELLOWFIN TUNA 'STEAK FRITES'

shoestring potato, green peppercorn sauce 49

CHESTNUT AGNOLOTTI

brown butter, toasted hazelnuts, sage, parmesan 32

PARMESAN CRUSTED CHICKEN

fingerling potato, broccolini, lemon butter sauce, basil 34

6OZ ALBERTA BEEF TENDERLOIN

yukon gold potato purée, onion rings, salsa verde 49

LOBSTER SPAGHETTI

san marzano tomato sauce, garlic, chili, basil 48

CHARRED CAULIFLOWER

chickpea panise, confit tomato, garlic-cashew emulsion 29

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

soy, scallion 16

GRILLED BROCCOLINI

red wine vinegar, garlic 11