

marilena

NIGIRI ea / SASHIMI 3pc

- beni sake** sockeye salmon 6 / 14
kani dungeness 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 10 / 24
ototo bluefin tuna belly 12 / 30
ebi spot prawn (BC) 10 / 27
unagi barbequed eel 7
uni sea urchin (BC) 12 / 32
wagyu A5 miyazaki 12

chef's selection of assorted sashimi

chef's selection of sashimi
12pc 34

SUSHI ROLLS

- chopped scallop** 15
cucumber, avocado, tobiko
- negi chutoro** 23
avocado, cucumber
shiso, green onion
- dynamite** 15
tempura prawn, cucumber
tobiko, spicy mayo
- sockeye salmon crunch** 18
tempura prawn
spicy salmon tartare, avocado
- aburi hamachi** 22
asparagus, shiso
avocado, black pepper
- stamina** 21
eel, fresh crab, cucumber
avocado, kabayaki sauce
- spicy tuna** 15
chopped albacore tuna
cucumber, sesame
- garden** 14
asparagus, beet, avocado
shiso, daikon

OSHI

- aburi sockeye salmon** 19
wild salmon, serrano chili,
black pepper
- aburi sablefish** 21
miso marinated sablefish, red chili

RAW & CHILLED

- tsunami** lightly torched hamachi, jalapeño, ginger, citrus ponzu 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
- chilled jumbo shrimp** classic cocktail sauce, lemon 22
- beef striploin carpaccio** sesame ponzu, fresh wasabi, crispy onion 24
- hawaiian kanpachi crudo** meyer lemon, horseradish, domenica fiore olive oil 23

SALADS

- italian burrata** heirloom tomatoes, basil pesto, venturi schulze balsamic 22
- topsoil organic greens** shaved vegetables, garbanzo bean, dukkha, sherry vinaigrette 17
- tuscan kale** quinoa, fennel, almonds, crispy bread crumbs, pecorino 19

SMALL PLATES

- jumbo shrimp a la plancha** blistered shishito peppers, garlic aioli, espelette, lemon 25
- seared diver scallops** coastal chowder, bacon, crispy potato 28
- wild mushroom soup** black pepper crème fraîche, sourdough croutons 17
- ricotta gnocchi** summer squash, gorgonzola, pistachio 22
- grilled octopus** n'duja sofrito, braised gigante beans 29
- charred sakura farms pork belly** ssamjang glaze, toasted sesame 19

LARGE PLATES

- miso glazed sablefish** warm sushi rice, yu choy, tokyo turnip, dashi 44
- slow cooked steelhead** olive oil potato purée, brussels sprouts, truffle vinaigrette 37
- hecate strait halibut** summer corn, shishito pepper, coconut lemongrass broth 47
- crispy skin striped bass** yu choy, maitake mushroom, cured pork XO 46
- lobster bucatini** san marzano tomato sauce, garlic, chili, basil 48
- english pea agnolotti** black truffle butter, parmesan 30
- parmesan crusted chicken** fingerling potato, broccolini, lemon butter sauce, basil 34
- 6oz alberta beef tenderloin** yukon gold potato purée, onion rings, salsa verde 49
- charred cauliflower** chickpea panise, confit tomato, garlic-cashew emulsion 29

FOR THE TABLE

WHOLE GRILLED

mediterranean branzino 48 | **nova scotia lobster** 95

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

SIDES

- truffle fries** parmesan, garlic aioli 13 | **walla walla onion rings** buttermilk ranch 13
- spring asparagus** lemon 15 | **grilled broccolini** red wine vinegar, garlic 11
- maitake mushrooms** soy, scallion 16 | **olive oil potato purée** fresh chives 12
- crispy brussels sprouts** jalapeño brown butter, parmesan 14

OYSTERS

on the half shell

lemon
horseradish
mignonette

raspberry point p.e.i.

bar stool p.e.i.

top drawer cortes island

chef creek vancouver island

kusshi vancouver island

4.25 each

CAVIAR

local & imported

crispy tator tots
egg yolk
egg white
minced shallot
fresh chives
crème fraîche

northern divine 30g 150

italian osietra 50g 250

beluga 50g 399

grand seafood 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

executive chef
kristian eligh

restaurant director
aaron matsuzaki

victoria, british columbia

WINE BY THE GLASS

SPARKLING

'Charme de l'Île', Averill Creek, NV, Vancouver Island	5oz	14
Pétillant Naturel, Whispering Horse, 'Adorn', 2022, Chilliwack		16
Champagne, Forget-Brimont, 1er Cru, Brut, NV, France		28

WHITE

Auxerrois/Ortega, Rathjen Cellars, 'Wine Bunker White', 2021, Vancouver Island	5oz	crf	13	39
Pinot Blanc, Domaine Zinck, 2021, Alsace			12	36
Riesling, Sperling, 'Old Vines', 2017, Okanagan Valley			12	36
Semillon/Chenin Blanc, Catena Zapata, 'White Clay', 2021, Mendoza			17	51
Sauvignon Blanc, Burrowing Owl, 2022, Okanagan Valley			14	42
Pinot Gris, Phantom Creek, 2022, Okanagan Valley			16	48
Viognier/Marsanne, d'Arenberg, 'Hermit Crab', 2022, McLaren Vale			14	42
Chardonnay, Unsworth, 2020, Vancouver Island			18	54
Chardonnay, Au Bon Climat, 2021, Santa Barbara County			25	75

ROSÉ

Merlot/Cabernet Franc, LaStella, 'LaStellina', 2022, Okanagan Valley	5oz	crf	15	45
Cinsault/Grenache, Domaine de Triennes, 2022, Provence			16	48

RED

Pinot Noir, Averill Creek, 2021, Vancouver Island	5oz	crf	17	51
Schiava, Abbazia di Novacella, 2021, Alto Adige			18	54
Pinot Noir, Domaine de la Denante, 2020, Burgundy			18	54
Sangiovese, Podere San Cristoforo, 'Amaranto', 2017, Maremma			19	57
Grenache/Syrah, Domaine des Escaravailles, 'Les Sablières', 2019, Côtes du Rhône			14	42
Syrah, Nichol, 'Village', 2021, Okanagan Valley			15	45
Nebbiolo, Fontanabianco, Barbaresco, 2019, Piedmont			25	75
Merlot/Cabernet, Château de Callac, 2018, Graves			19	57
Cabernet Sauvignon/Merlot, Aquilini 'Family Blend', 2018, Red Mountain			25	75

BEER & CIDER

ON TAP

Small Gods, Neverending – German Pilsner 5%, Sidney	16oz	9
Category 12, Juicy Data – Hazy IPA 6.1%, Saanichton		9

LOCAL

Driftwood, White Bark Witbier 5% 473ml, Victoria	10
Slow Hand, Pilsner 5.2% 473ml, Vancouver	10
Field House, Salted Lime Mexican Lager 5.5% 473ml, Abbotsford	10
Ile Sauvage, Tropicque Guava & Vanilla Sour 5.5% 473ml, Victoria	10
Small Gods, Promised Land Hazy Pale Ale 4.8% 473ml, Sidney	10
Backcountry, Widow Maker IPA 6.7% 473ml, Squamish	10
Herald Street, Irish Delight Irish Stout 4.5% 473ml, Victoria	10

GLOBAL

Sapporo, Lager 5% 355ml, Japan	8
Pilsner Urquell, Czech Pilsner 4.4% 473ml, Czech Republic	8
Coedo, Japanese Pale Ale 5% 330ml, Japan	11
Erdinger, Dunkel 5.3% 500ml, Germany	11
Orion, Lager 5% 633ml, Japan	13

GLUTEN REMOVED BEER

Category 12, Breakthru Pilsner 4.9% 473ml, Saanichton	9
Category 12, Breakthru IPA 6.9% 473ml, Saanichton	9

CIDER

Persephone, Dry Hopped 6.5% 473ml, Gibsons	10
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COCKTAILS

ON TAP

Old Fashioned - 2.5oz <i>large cube</i>	18
Four Roses Bourbon, Maker's Mark Bourbon, Elijah Craig Rye, Cane, Bitters	
Negroni - 2.5oz <i>large cube</i>	18
Botanist Gin, Tanqueray Malacca Gin, Campari, Vya Sweet Vermouth, Punt e Mes Orange Bitters	

LIVELY

Lovefool - 2oz <i>crushed ice</i>	17
Sipsmith Gin, Cointreau, Watermelon, Lime, Cucumber, Yuzu Soda	
Starlit - 2oz <i>coupe</i>	16
Tito's Vodka, Maraschino Liqueur, Lemon, Cherry, Vanilla	
Wild Ambitions - 2.5oz <i>rocks</i>	16
Hornitos Reposado Tequila, Aperol, Pineapple, Lime, Ginger	

ADVENTUROUS

Final Flight - 2oz <i>coupe</i>	17
Knob Creek Bourbon, Strega, Licor Beirão, Lemon, Grapefruit	
Drifter - 2oz (<i>contains nuts</i>) <i>colins</i>	19
Del Maguey Vida Mezcal, Ancho Reyes, Amaro Punico, Mango, Lime Falernum, Turmeric Elixer	
Kinomé - 2oz <i>large cube</i>	17
Toasted Sesame Washed Suntori Toki Whisky, Shiso, Aloe, Honey, Soda	

SOPHISTICATED

Beautiful Stranger - 2oz <i>coupe</i>	21
Estancia Raicilla, Lustau Bianco Vermut, Lime, Sencha, Coconut Water, Orange Blossom	
Butter Box - 2.5oz <i>rocks</i>	18
Basil Hayden Dark Rye, China-China Amer, Vya Sweet Vermouth, Dark Beer & Butter Syrup, Chocolate Bitters	
Reiya - 2.5oz <i>coupe</i>	18
Yusa Junmai Ginjo Sake, Fino Sherry, Lemon Oleo Saccharum, Toasted Sesame, Nori, Umami Bitters	

GIN & TONIC *local gins, artisanal tonics*

Sunshine - 1.5oz	16
Ampersand Gin, Phillips Cucumber Tonic	
Garden - 1.5oz	16
Sheringham Kazuki Gin, Fever Tree Aromatic Tonic	
Forest - 1.5oz	16
Phillips Stump Gin, Fever Tree Mediterranean Tonic	

NON ALCOHOLIC

SPIRIT FREE COCKTAILS

Seguro <i>coupe</i>	12
Lumette Bright Light, Undone No. 8 Italian Aperatif, Lime, Ginger	
Aperitif Spritz <i>stemless wine</i>	13
Undone No. 7 Italian Bitter Aperatif, Gruvi Bubbly Rose	
Bicycle Thief <i>rocks</i>	12
Lumette London Dry, Lemon, Grapefruit, Coconut Water, Honey	

BEER

Gruvi, Golden Lager 355ml, Canada	8
Phillips Iota, Pale Ale 355ml, Victoria	8
Athletic Brewing, Free Wave Hazy IPA 355ml, United States	8

WINE

Gruvi, Dry Secco, Canada	7
Gruvi, Bubbly Rosé, Canada	7