



**NIGIRI ea / SASHIMI 3pc**

<b>BENI SAKE</b> sockeye salmon	8 / 21
<b>MASUNOSUKE</b> ora king salmon	14 / 34
<b>KANI</b> snow crab	9
<b>BINCHOU</b> albacore tuna	8 / 21
<b>HOTATE</b> hokkaido scallop	10 / 24
<b>HAMACHI</b> yellowtail	9 / 22
<b>AKAMI</b> bluefin tuna loin	12 / 28
<b>CHUTORO</b> bluefin tuna	14 / 34
<b>OTORO</b> bluefin tuna belly	16 / 40
<b>UNI</b> sea urchin	18 / 45
<b>EBI</b> spot prawn (BC)	12 / 26
<b>UNAGI</b> barbequed eel	12
<b>WAGYU</b> A5 miyazaki	18
<i>chef's nigiri selection</i> 8pc	62
<i>bluefin sashimi trio</i> 6pc	65
<i>premium sashimi selection</i> 12pc	85

**ROLLS & OSHI**

<b>PARADISE ROLL</b>	22
avocado, spicy tuna, tempura, soy paper	
<b>ABURI MARILENA ROLL</b>	25
salmon, scallop, crab, avocado, cucumber, tobiko, spicy mayo, garlic mayo	
<b>BLUEFIN TUNA NEGI</b>	22
chopped bluefin, scallion, wasabi	
<b>DYNAMITE</b>	17
tempura prawn, cucumber, tobiko, spicy mayo	
<b>SOCKEYE SALMON CRUNCH</b>	24
tempura prawn, spicy salmon tartare, avocado	
<b>DRAGON ROLL</b>	25
tempura prawn, unagi, cucumber, avocado, kabayaki sauce	
<b>SPICY TUNA</b>	17
chopped albacore tuna, cucumber, sesame	
<b>GARDEN</b>	16
asparagus, beet, avocado, shiso, daikon	
<b>ABURI SOCKEYE SALMON OSHI</b>	24
wild salmon, serrano chili, black pepper	
<b>ABURI SABLEFISH OSHI</b>	24
miso marinated sablefish, red chili	

**RAW & CHILLED**

**OYSTERS ON THE HALF SHELL**

lemon, horseradish, mignonette 4.25 each

<b>BEAU SOLEIL</b> new brunswick	<b>TOTTEN VIRGINICA</b> puget sound, wa	<b>SHIGOKU</b> samish bay, wa	<b>SUNSEEKER</b> fanny bay
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**the GRAND TOWER**

*2 tier tower*

east & west coast oysters,  
jumbo shrimp cocktail,  
mussel escabeche,  
albacore tuna gomaе,  
tsunami

120

**LA TOUR**

*our signature 3 tier tower*

east & west coast oysters,  
jumbo shrimp cocktail, mussel escabeche,  
tsunami, yellowfin tuna tartare,  
chopped scallop roll, spicy tuna roll,  
1lb atlantic lobster

215

**CHILLED JUMBO SHRIMP**

classic cocktail sauce, lemon 26

**YELLOWFIN TUNA TARTARE**

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

**CRISPY LOBSTER TACOS**

spicy mayo, avocado, cilantro 32

**TSUNAMI**

lightly torched hamachi, jalapeño, ginger, citrus ponzu 28

**USUZUKURI**

thinly sliced seabass carpaccio, umeboshi, ponzu 28

**WAGYU BEEF CARPACCIO**

marinated artichoke, crispy potato, truffle pecorino 32

**ITALIAN BURRATA**

square root farm beets, spiced pear, maple vanilla granola 24

**LITTLE GEM CAESAR SALAD**

cantabrian anchovy, parmesan, croutons 21

**CAVIAR**

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

<b>SIBERIAN CLASSIC</b> 30g 120	<b>ITALIAN OSIETRA</b> 50g 200	<b>ITALIAN BELUGA</b> 30g 250
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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 PRAWNS A LA PLANCHA

blistered shishito peppers, garlic aioli, espelette, lemon 28

### SEARED DIVER SCALLOPS

cauliflower, brown butter, caper, lemon, brioche 28

### GRILLED OCTOPUS

n'duja sofrito, braised gigante beans 32

### CHARRED SAKURA FARMS PORK BELLY

ssamjang glaze, toasted sesame 24

### WILD MUSHROOM SOUP

black pepper crème fraîche, sourdough croutons 22

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## LARGE PLATES

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### FOR THE TABLE



### MEDITERRANEAN BRANZINO

peperonata, grilled lemon 58

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### RESERVE ANGUS

*16oz rib-eye*

salsa verde, red wine jus 98

### PEACE COUNTRY, ALBERTA

*whole roasted rack of lamb*

garlic crema, salsa macha 125

### A5 HIDA, GIFU PREFECTURE

*wagyu striploin*

sea salt, red wine jus

*2oz minimum 32 / ounce*

### MISO GLAZED SABLEFISH

warm sushi rice, yu choy, diakon, carrot, dashi 54

### GRILLED ALBACORE TUNA

dungeness crab and vegetable spring roll, turnip, cured pork XO sauce 50

### CHARCOAL GRILLED PACIFIC PROWLER SALMON

potato, celeriac, ikura, horseradish dill broth 52

### PAN ROASTED LINGCOD

navy beans, house made chorizo, leek, preserved lemon 46

### KABOCHA SQUASH AGNOLOTTI

brown butter, celeriac, hazelnut, sage, parmesan 38

### PARMESAN CRUSTED CHICKEN

fingerling potato, maitake mushroom, sherry butter sauce 44

### 6OZ ALBERTA BEEF TENDERLOIN

potato purée, onion rings, salsa verde, red wine jus 68

### LOBSTER SPAGHETTI

san marzano tomato sauce, garlic, chili, basil 64

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## SIDES

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### TRUFFLE FRIES

parmesan, garlic aioli 17

### HOUSE MADE CRISPY ONION RINGS

buttermilk ranch 17

### OLIVE OIL POTATO PURÉE

fresh chives 14

### CRISPY BRUSSELS SPROUTS

jalapeño brown butter, parmesan 16

### CAULIFLOWER GRATIN

mornay, truffle pecorino, breadcumbs 16

### GRILLED BROCCOLINI

red wine vinegar, garlic 16

### ROASTED WILD MUSHROOMS

garlic confit 18