



RAW & CHILLED

OYSTERS ON THE HALF SHELL

lemon, horseradish, mignonette 4.25 each

BEAU SOLEIL
new brunswick

TOTTEN VIRGINICA
puget sound, wa

EVENING COVE
cortez island

SHIGOKU
samish bay, wa

NIGIRI ea / SASHIMI 3pc

- BENI SAKE sockeye salmon 7 / 19
KANI snow crab 8
BINCHOU albacore tuna 7 / 19
SUZUKI seabass 7 / 19
HOTATE scallop 7 / 16
HAMACHI yellowtail 9 / 22
AKAMI bluefin tuna loin 12 / 28
CHUTORO bluefin tuna 14 / 34
OTORO bluefin tuna belly 16 / 40
EBI spot prawn (BC) 12 / 26
UNAGI barbequed eel 8
WAGYU A5 miyazaki 16

ASSORTED SASHIMI

chef's selection of sashimi 12pc 48

SUSHI ROLLS

- KING SCALLOP 25
crab, avocado, cucumber, yuzu miso sauce
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 25
eel, fresh crab, cucumber, avocado, tamago, kabayaki sauce
SPICY TUNA 17
chopped albacore tuna, cucumber, sesame
GARDEN 16
asparagus, beet, avocado, shiso, daikon

OSHI

- ABURI SOCKEYE SALMON 24
wild salmon, serrano chili, black pepper
ABURI SABLEFISH 24
miso marinated sablefish, red chili

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

YELLOWFIN TUNA TARTARE

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

CRISPY LOBSTER TACOS

spicy mayo, avocado, cilantro 28

TSUNAMI

lightly torched hamachi, jalapeño, ginger, citrus ponzu 28

ABURI BLUEFIN TUNA TARTARE

miso, sushi rice, chives 32

WAGYU BEEF CARPACCIO

marinated artichoke, crispy potato, truffle pecorino 29

HEIRLOOM TOMATO AND PERSIAN CUCUMBER SALAD

chickpea purée, macedonian feta, sesame 23

LITTLE GEM CAESAR SALAD

cantabrian anchovy, parmesan, croutons 21

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

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

coconut soubise, radish, nuoc cham, roasted peanut, mint 28

### WILD MUSHROOM SOUP

black pepper crème fraîche, sourdough croutons 22

### GRILLED OCTOPUS

n'duja sofrito, braised gigante beans 29

### RICOTTA GNOCCHI POMODORO

italian burrata, black olive, basil 23

### 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

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### RESERVE ANGUS

*16oz rib-eye*

salsa verde, red wine jus 88

### 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, tokyo turnip, dashi 54

### PAN ROASTED 'PACIFIC PROWLER' SPRING SALMON

morel mushroom, asparagus, smoked potato, spring herb broth 46

### CRISPY SKIN STRIPED BASS

yu choy, oyster mushroom, cured pork XO sauce 48

### SLOW BAKED HECATE STRAIT HALIBUT

cauliflower, brown butter, caper, lemon, brioche 56

### ENGLISH PEA AGNOLOTTI

black truffle butter, parmesan 38

### PARMESAN CRUSTED CHICKEN

fingerling potato, broccolini, lemon butter sauce, basil 41

### 6OZ ALBERTA BEEF TENDERLOIN

yukon gold potato purée, onion rings, salsa verde 60

### LOBSTER SPAGHETTI

san marzano tomato sauce, garlic, chili, basil 58

### GRILLED AND TRUFFLE GLAZED PORTOBELLO MUSHROOM

caramelized onion potato press, hazelnut purée, watercress 38

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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

### ROASTED WILD MUSHROOMS

garlic confit 18

### MARINATED TOMATO TART

puff pastry, whipped ricotta, fresh herbs 18

### GRILLED BROCCOLINI

red wine vinegar, garlic 16