

TEISHOKU

(11am - 3pm / Lunch service only / Available on Dine-In only)



Teishoku A

21.5

*3pc Aburi Spicy Salmon hako, 4pc maki Chef's selection of 3pc Aburi Sushi and 3pc sashimi with Guacamole
Side of Chicken Karaage, Agedashi Tofu, assorted Oshinko, Green Salad And Miso soup*



Teishoku B

23.5

*6pc Black Angus Nigiri with J - Maki hand roll
Side of Agedashi Tofu, assorted Oshinko, Green Salad and Miso soup*



Teishoku C

23.5

*Grilled Miso Zuke Black Cod steak with 3pc Assorted Tempura
Side of Chicken Karaage, Agedashi Tofu, assorted Oshinko, Green Salad, Bowl of Rice and Miso soup*



Teishoku D

17.5

*Plain Udon, 3pc Assorted Tempura with 2pc Inari sushi
Side of Tempura Crumb, Agedashi Tofu, assorted Oshinko, Green Salad*



Teishoku E

19.5

*Spicy Tuna Sashimi, Spicy Tuna Roll with 3pc Maki
Side of Agedashi Tofu, assorted Oshinko, Green Salad and Miso soup*



Teishoku F

19.5

*Choice of Chicken or Tofu Teriyaki with Chef's Choice of roll
side Agedashi Tofu, Assorted Oshinko , Green Salad and Miso Soup*

T A P A S

Taco Wasabi 8.5
Wasabi octopus served with roasted seaweed

Edamame Bean 7.5

Agedashi Tofu 7.5
Deep fried tofu, Bacon crumb, Green onion.

Chicken Karaage Nanbansu 9.5
Deep fried marinated chicken served with salad and Nanbance

Prawn Tempura (5pc) 15.5

Assorted Tempura 14.5
3pc vegetable, 2pc prawn

Ebi Mayo 16
Deep fried prawn, Bacon crumb, Micro greens and Butter mayo sauce (5pc)

Idako Karaage 9.5
Deep Fried Seasoned Baby Octopus (6pc)



BLACK RICE SIGNATURE

(5pm to close / Dinner Service only)

Salmon Tartar 13.5
Salmon sashimi, diced onion mixed with sweet Yuzu-Soy sauce with touch of dill served with chips

Miso Ceviche 13.5
Seabass sashimi, diced onion, bell-pepper in cold Yuzu-Miso broth with touch of truffle oil served with chips

Tuna Tataki Carpaccio 15.5
Tataki seared Albacore tuna topped with onion, seaweed, Garlic chip and ponzu sauce

Kimchi Scallop Motoyaki 16.5
Grilled scallop on shell topped with Kimchi, chopped onion, mayonnaise and Cheese (3pc)

Sakamushi Clams 21.5
Fresh BC Manila Clams cooked in Classic Saka-mushi style



Soy Chicken Karaage 14.5
*Double battered deep-fried chicken glazed with house soy sauce and topped **crushed peanut***

B.T.S (Black rice's Top Secret) BOX 31.5
*Assorted Chef's creation of our signature Tapas items change from time to time and they could be anything we can find in our Pantry and Refrigerator, from Fresh Sashimi to deep-fried dish Typically, 6~8 dishes in tray
no substitution



S A L A D



- Organic Green Salad** 9.5
Simple Organic Greens with Your Choice of Dressing
- Yellow Onion* *Creamy Wasabi*
- Goma Dare* *Sweet Balsamic*

ADD ONS



- Beef Tataki with Onion Chip** 10
Tataki Seared Prime Black Angus Beef
- Tuna Tataki with avocado** 10
Tataki Seared Albacore Tuna (4pc)
- Assorted Sashimi** 14
Chef's choice of assorted Sashimi (6pc)

S A S H I M I

Served with house sushi shoyu and fresh grated wasabi



- 3 Kinds (6pc)** 20.5
(2 Local Fish and 1 Daily Catch)
- 5 Kinds (10pc)** 30.5
(3 Local Fish and 2 Daily Catch)
- CHEF'S SASHIMI MORIAWASE** M.P
(Chef's special plated assorted sashimi platter)
- Albacore Tuna (5pc)** 18.5
- Atlantic Salmon (5pc)** 18.5
- Wild Sockeye Salmon (5pc)** 19.5
- Hamachi (5pc)** 20.5

D A I L Y C A T C H

FRESH EXOTIC FISH

PLEASE ASK YOUR SERVER FOR AVAILABILITY

Served with house made sushi shoyu and fresh grated wasabi

- Botan Ebi Sashimi (5pc) / Nigiri (2pc)** M.P
(Jumbo Sweet Spot Prawn - Local / Wild)
- Uni Sashimi / Nigiri (2pc)** M.P
(Sea Urchin- Local or Overseas / Wild)
- Ma Dai Sashimi (5pc) / Nigiri (2pc)** 28 / 13
(Japanese Red Sea Bream - Japan / Farmed)
- Suzuki Sashimi (5pc) / Nigiri (2pc)** 29 / 14
(Sea Bass - Korea / Farmed)
- Hirame Sashimi (5pc) / Nigiri (2pc)** 28 / 13
(Halibut - Korea / Farmed)
- Shima Aji Sashimi (5pc) / Nigiri (2pc)** 29 / 14
(Striped Jack - Japan / Wild)



Kuro Soi Sashimi (Whole Fish)
(Black Rock Fish - Korea / Farmed)

M.P

Aji Sashimi (Whole Fish)
(Horse Mackerel - Japan / Wild)

M.P

Hon Maguro O-toro Sashimi (2pc) / Nigiri (2pc) **20 / 18**
(Pacific Bluefin Tuna Fatty Belly)

Hon Maguro Chu-Toro Sashimi (2pc) / Nigiri (2pc) **16 / 14**
(Pacific Bluefin Tuna Medium Belly)



N I G I R I (2pc)

Served with house made sushi shoyu and fresh grated wasabi
**Premium Short Grain "Koshi-Hikari" Rice is used on all Nigiri*



The Black Angus	10 / 2pc	25 / 6pc
<i>Canadian Prime Certified Angus</i>		
Salmon / Aburi / Tataki		10 / 2pc
Albacore Tuna / Aburi / Tataki		10 / 2pc
Sockeye / Aburi / Tataki		12 / 2pc
Hamachi / Aburi		12 / 2pc
Shime Saba		11 / 2pc
Tamago		7.5 / 2pc
Unagi (1pc)		16.5 / 1pc

ABURI SUSHI PLATTER

(5pm to close / Dinner Service only)

**Premium Short Grain "Koshi-Hikari" Rice is used on all Hakozushi*

Aburi Hakozushi Platter **62**
Complete set of our 4 signature Aburi Hakozushi Platter (Aburi Salmon, Aburi Saba, Aburi Negitoro and Aburi Ebi)
**Please allow min 20mins*

Aburi Platter **43.5**
6PC Aburi Salmon Hako, 8pc Black Mentaiko Roll and 6pc chef's choice Aburi nigiri
**Please allow min 20mins*

7pc Aburi Sushi Collection **20**
Chef's Choice of 4pc Aburi Nigiri and 3pc Aburi Hakozushi

The Half Platter (12pc) **34**
Half size of Aburi Hakozushi Platter



ABURI HAKOZUSHI-SUSHI

**Premium Short Grain "Koshi-Hikari" Rice is used on all HakoZushi*

Aburi Salmon Hako (Spicy or Regular) **19**
Sockeye and Mayo with Jalapeno - Torched

Aburi Saba Hako **19**
House Marinated Saba with Miso Sauce - Torched

Aburi Negitoro Hako **20**
Chopped Albacore Tuna Toro with Green Onion - Torched

Aburi Unagi Hako **20**
Unagi - Torched

Aburi Ebi Hako **19**
Cooked Black Tiger Prawn with Mentaiko Mayo - Torched

Aburi California Hako **12.5**
Premium Imitation Crabmeat, Avocado and Cucumber - Torched

Aburi Spicy Tuna Sando Hako **19**
Deep-fried in tempura batter Spicy Tuna sandwiched with rice and roasted seaweed - Torched



SIGNATURE SUSHI ROLL

(5pm to close / Dinner Service only)

**Premium Short Grain "Koshi-Hikari" Rice is used on all Sushi Roll*

Beef Garlic **21.5**
Yam Tempura, Tomato, Premium Imitation Crabmeat, Avocado Topped with Aburi Black Angus Beef and Garlic Chip

Unagi **22.5**
Prawn Tempura, Cucumber, Tamago Set on Rum and Herb Fire - Black Rice

Black Mentaiko **21.5**
Avocado, Cream Cheese, Tuna Tataki topped with Deep-fried Black Cod



Lollipop **19.5**
Sockeye, Salmon, Bell pepper, Tamago, Oshinko, Cucumber, Asparagus, Avocado and Spinach Wrapped with Shaved Radish on Stick

Vegan **16.5**
Cucumber, Avocado, Radish Sprout, Bell Pepper and Salad Greens Wrapped with Soybean Paper - Black Rice

K-2 **18.5**
Snow crab meat, cucumber, avocado, salmon. Topped with aburi spicy tuna and tempura crumb



SUSHI ROLL

**Premium Short Grain "Koshi-Hikari" Rice is used on all Sushi Roll*

Tataki Rainbow **16.5**
*Premium Imitation Crabmeat, Cucumber, Asparagus
 Topped with Tataki Seared Sockeye, Salmon, Albacore Tuna*

Double California **11.5**
Premium Imitation Crabmeat, Avocado and Cucumber

Double Spicy Tuna **11.5**
Chopped Albacore Tuna with Spicy sauce, Cucumber, Avocado

Volcano Dynamite **15.5**
2pc Prawn Tempura, Premium Imitation Crabmeat, Cucumber, Avocado with Spicy Tuna Sashimi Topping



G R I L L

(5pm to close / Dinner Service only)



Yakiniku Angus **35**
Prime Black Angus Stone Grill

Yakiniku Moriawase **47**
3 kinds Angus Beef Stone Grill



Gyu Katsu **38**
Rare Cooked Prime Angus Steak Cutlet

Japanese A5 Wagyu **M.P**
Premium A5 Grade Japanese Wagyu Stone Grill



Black Angus Steak Bites (150g)
Charcoal grilled prime angus beef with potatos, mixed mushroom and vegetables

Truffle sea-salt **27**

Teriyaki **26**

Saba Shioyaki **14.5**

Charcoal Grilled house marinated Pacific Mackerel

Hamachi Kama **20.5**

Charcoal Grilled Yellowtail Collar

Miso Gindara **21.5**

Grilled Miso Marinated Black Cod



RICE / NOODLE

Kaisen Dnburi **32.5**

10 ~ 12 kinds of Chef's choice of local and daily catch sashimi and seafood including Scallop, Tamago, Ikura, Fresh Oyster on bowl of Rice

Aburi Salmon Donburi **14.5**

Salmon Sashimi, Salmon Tartar, Tobiko, Ikura, Chopped Shiso on bowl of Rice

Chicken Karaage Donburi **13.5**

Deep Fried Chicken, Sauteed Onion, Poached Egg, Grilled Shishito pepper on bowl of Rice

Beef & Assorted Mushroom Ishiyaki **16.5**

Sliced Prime Black Angus Beef with Assorted Mushroom, Green onion on Hot Stone Bowl of Rice

Nori Soba **18.5**

House made Seaweed Pesto, Shitake mushroom, Pickled Onion, Tobiko with Thin Noodle (Served Cold)

Pad Thai Yaki Soba **20.5**

Our re-creation of Pad Thai sauce, Black Tiger Prawns, Scallops, Egg, Chives, Micro Cilantro, Thai chilli pepper with Thin Noodle

Rose Ragu Soba **19.5**

Spicy Ragu sauce made with minced Black Angus Beef, Bacon, Onion, Sundried tomato, Parmesan Cheese served with Crispy parmesan chip

Black Rice Sukiyaki **19.5**

*Shaved Rib Eye Beef, Assorted Mushroom, Vegetables and Vermicelli Noodle in Soy Sauce Broth Served with **Onsen-Tamago** (Silky soft porched egg)*

DESSERT

House baked Tarts **8.5**

Yuzu Custard / Matcha Custard / Tiramisu Mousse

WATER / SOFT DRINK

SPARKLING WATER **2.5**

SAN PELLEGRINO (ORANGE / LEMON) **3.5**

COKE / DIET COKE / CANADA DRY / SPRITE **2.5**

COKE ZERO / NESTEA / ORANGE JUICE