

TEISHOKU

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

Teishoku A

18.5

*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

19.5

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



Teishoku C

20.5

*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

14.5

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



Teishoku E

16.5

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



Teishoku F

16.5

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



Donburi Teishoku

Chicken Karaage

16.5

Buta Shoga Yaki

16.5

Tofu Nasu

16.5

Your choice of Donburi served with Side of 2pc Gyoza, Agedashi Tofu, assorted Oshinko, Green Salad and Miso soup

T A P A S

Taco Wasabi

Wasabi octopus served with roasted seaweed

7

Goma Tuna

Dice cut albacore tuna with house special sesame sauce

7.5

Edamame Bean

5.5



Agedashi Tofu

Deep fried tofu, Bacon crumb, Green onion.

5.5

Chicken Karaage Nanbance Sauce

Deep fried marinated chicken served with salad and Nanbance

9.5

Idako Karaage

Deep Fried Seasoned Baby Octopus (6pc)

6.5

Prawn Tempura (5pc)

10.5

Assorted Tempura

3pc vegetable, 2pc prawn

8.5

BLACK RICE SIGNATURE

(5pm to close / Dinner Service only)

Kimchi Scallop Motoyaki

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

13.5

Kimchi Nabe

Pork belly, Tofu, Oden and Kimchi served in boiling pot

13.5

Kara-Miso Mussels

Fresh Local Live Mussels (Fanny Bay, BC) in Spicy Miso Broth

18

MISO CEVICHE

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

12.5



Ebi Mayo

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

11.5

Menchi Katsu

Panko deep-fried minced Prime Angus with mozzarella inside

7.5

IKA FEAST

Whole squid served in two ways

1 - Butter sous-vide and charcoal grilled tube served with teri-mayo

2 - Tentacles are deep fried in light tempura batter

20.5

SOY CHICKEN KARAAGE

Double battered deep-fried chicken glazed with house soy sauce and topped crushed peanut

10.5



S A L A D



Organic Green Salad	7.5
<i>Simple Organic Greens with Your Choice of Dressing</i>	
<i>Yellow Onion</i>	<i>Creamy Wasabi</i>
<i>Goma Dare</i>	<i>Sweet Balsamic</i>

ADD ONS



Beef Tataki with Onion Chip	7.5
<i>Tataki Seared Prime Black Angus Beef</i>	
Tuna Tataki with avocado	6.5
<i>Tataki Seared Albacore Tuna (4pc)</i>	
Assorted Sashimi	10
<i>Chef's choice of assorted Sashimi (6pc)</i>	

S A S H I M I

Served with house sushi shoyu and fresh grated wasabi



3 Kinds (6pc)	17.5
<i>(2 Local Fish and 1 Daily Catch)</i>	

5 Kinds (10pc)	27.5
<i>(3 Local Fish and 2 Daily Catch)</i>	

CHEF'S SASHIMI MORIAWASE	M.P
<i>(Chef's special plated assorted sashimi platter)</i>	

Albacore Tuna (5pc)	13.5
----------------------------	-------------

Albacore Tuna Toro (5pc)	18.5
---------------------------------	-------------

Atlantic Salmon (5pc)	13.5
------------------------------	-------------

Wild Sockeye Salmon (5pc)	15.5
----------------------------------	-------------

Hamachi (5pc)	18.5
----------------------	-------------

Botan Ebi (5pc)	20
<i>(Sweet Spot Prawn - Local / Wild)</i>	

Ma Dai (5pc)	20
<i>(Japanese Red Sea Bream - Japan / Farmed)</i>	

Shokko (5pc)	22
<i>(Wild Caught Young Kanpachi - Japan / Wild)</i>	

Shima Aji (5pc)	23
<i>(Striped Jack - Japan / Wild)</i>	

Hirame (5pc)	24
<i>(Halibut - Japan / Wild)</i>	

Uni	23
<i>(Sea Urchin- Local (Queen Charlotte, BC.) / Wild)</i>	

Suzuki (whole fish)	38.5 (1.0lb)
<i>(Sea bass - European / Farmed)</i>	

Aji (whole fish)	M.P
<i>(Horse Mackerel - Japan / Wild)</i>	

Isaki (whole fish)	M.P
<i>(Grunt Fish - Japan / Wild)</i>	

HON-MAGURO (BLUE-FIN TUNA)

Served with house made sushi shoyu and fresh grated wasabi

O-Toro Sashimi (2PC) / Nigiri (2pc)	20 / 18
--	----------------

Chu-Toro Sashimi (2PC) / Nigiri (2pc)	16 / 14
--	----------------

Akami Sashimi (2PC) / Nigiri (2pc)	12 / 10
---	----------------



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 8.5 / 2pc 21 / 6pc
Canadian Prime Certified Angus

Salmon / Aburi / Tataki 6 / 2pc

Albacore Tuna / Aburi / Tataki 6 / 2pc

Albacore Tuna Toro / Aburi 9 / 2pc

Sockeye / Aburi / Tataki 8 / 2pc

Hamachi / Aburi 9 / 2pc

Shime Saba 7.5 / 2pc

Unagi 9 / 2pc

Tamago (House made grilled egg) 7 / 2pc

Guacamole Gunkan 6 / 2pc

Botan Ebi 10 / 2pc
(Sweet Spot Prawn - Local / Wild)

Uni 11.5 / 2pc
(Sea Urchin- Local (Queen Charlotte, BC.) / Wild)



Suzuki 8.5 / 2pc
(Sea bass - European / Farmed)

Ma Dai 10 / 2pc
(Japanese Red Sea Bream - Japan / Farmed)

Shokko 10.5 / 2pc
(Wild Caught Young Kanpachi - Japan / Wild)

Shima Aji 11.5 / 2pc
(Striped Jack - Japan / Wild)

Hirame 12 / 2pc
(Halibut - Japan / Wild)

SIGNATURE SUSHI ROLL

(5pm to close / Dinner Service only)

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

Beef Garlic 19.5

Yam Tempura, Tomato, Pacific Wild Snow Crabmeat, Avocado Topped with Aburi Black Angus Beef and Garlic Chip

Unagi 19.5

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

Black Rice Futo-Maki 13.5

BBQ Pork, Mushroom, Cucumber, Tamago and Lettuce - Black Rice



Lollipop 14.5

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

Vegan 13.5

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

Black Mentaiko 15.5

Avocado, Cream Cheese, Tuna Tataki topped with Deep-fried Black Cod and Mentaiko Mayo - Black Rice



ABURI HAKOZUSHI-SUSHI

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

Aburi Hako-zushi Platter 49.5

Complete set of our 4 signature Aburi Hako-zushi Platter (Aburi Salmon, Aburi Saba, Aburi Negitoro and Aburi Ebi

**Please allow min 20mins*

Aburi Platter 35.5

6PC Aburi Salmon Hako, 8pc Black Mentaiko Roll and 4pc chef's choice Aburi nigiri

**Please allow min 20mins*

7pc Aburi Sushi Collection 19.5

Chef's Choice of 4pc Aburi Nigiri and 3pc Aburi Hako-zushi

Aburi Salmon Hako (Spicy or Regular) 14.5

Sockeye and Mayo with Jalapeno - Torched

Aburi Saba Hako 15.5

House Marinated Saba with Miso Sauce - Torched

Aburi Negitoro Hako 14.5

Chopped Albacore Tuna Toro with Green Onion - Torched

Aburi Unagi Hako 16.5

Unagi - Torched

Aburi Ebi Hako 14.5

Cooked Black Tiger Prawn with Mentaiko Mayo - Torched



SUSHI ROLL

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

Tataki Rainbow 13.5

Pacific Wild Snow Crabmeat, Cucumber, Asparagus Topped with Tataki Seared Sockeye, Salmon, Albacore Tuna

Snow Crab California 9.5

Pacific Wild Snow Crabmeat, Avocado and Cucumber

Double Spicy Tuna 9.5

Chopped Albacore Tuna with Spicy sauce, Cucumber, Avocado

Volcano Dynamite 11.5

2pc Prawn Tempura, Pacific Wild Snow Crabmeat, Cucumber, Avocado with Spicy Tuna Sashimi Topping



G R I L L

(5pm to close / Dinner Service only)



Yakiniku Angus 29
Prime Black Angus Stone Grill

Yakiniku Moriawase 39.5
3 kinds Angus Beef Stone Grill

Gyu Katsu 32
Rare Cooked Prime Angus Steak Cutlet



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



Grilled Shime Saba 11.5
Grilled house marinated Pacific Mackerel with yuzu miso sauce

Grilled Hamachi Kama 18.5
Grilled Yellowtail Collar

Grilled Miso Zuke Black Cod Steak 18.5
Grilled Miso Marinated Black Cod

K U S H I - Y A K I (1pc)

(5pm to close / Dinner Service only)

Beef (Prime Certified Black Angus Beef) 4.5

Galbi (AAA Certified Black Angus Beef) 4

Chicken 3

Chicken Wing 4

Bacon Wrapped Mushroom 4

Bacon Wrapped Asparagus 4

Pork Belly (Organic Free-range Pork) 4
(Spicy or Soy)



Mushroom 2.5

Green Onion 2.5

RICE / NOODLE

Buta Shoga-Yaki Donburi 11.5
Rice Bowl with Japanese style ginger pork, Thinly Sliced tender pork belly cooked in soy-ginger sauce with onion

Chicken Karaage Donburi 11.5
Rice Bowl with Vegetable, Poached Egg and Deep Fried Chicken (Teriyaki Sauce and Mayonnaise)

Tofu Nasu Donburi 11.5
*An ultimate vegetable Donburi!
 Simmered soft tofu and cooked eggplant along with mixed vegetables served on rice bowl*

Beef & Assorted Mushroom Ishiyaki 14.5
Sliced Prime Black Angus Beef with Assorted Mushroom in Hot Stone Bowl of Rice

Spicy Shrimp & Bacon Ishiyaki 13.5
Prawn and Bacon with Spicy Sauce in Hot Stone Bowl of Rice

Yaki Udon 11.5
Pan Fried Udon with Black Angus Beef and mixed vegetables topped with Katsuobushi (Dried Bonito Tuna Flake)

Mentaiko Cream Udon 13.5
Cream Sauce with Marinated Pollock Roe, Udon Noodle, Bacon and onion

Pad-Thai Yaki Soba 13.5
Shrimp Pad-Thai made with Japanese Cha-Soba noodle Shrimp, beansprout, cilantro and Crushed peanut

Black Rice Sukiyaki 14.5
Shaved Rib Eye Beef, Assorted Mushroom, Vegetables and Vermicelli Noodle in Soy Sauce Broth



O D E N

(5pm to close / Dinner Service only)

Served with soup

Tamago 2
Soft boiled egg

Daikon 2
Soft cooked Radish

Konyyaku 2.5
Taro Jelly

Atsu-Age 2.5
Deep Fried tofu Fish Cake

Busan-Oden 2
Oden sheet on skewer

5 Kinds Assorted 10

