

# 55 Group Menu

## ABURI SUSHI SELECTION

*chef's selection of Aburi oshi, roll, and nigiri*

### Yellowtail

*olive tapenade, yuzu skin, caper crisps*

### Prawn

*dried black olive, truffle sauce*

### Aburi Saba Oshi

*pressed house cured mackerel, miso sauce*

### Aburi Salmon Oshi

*pressed BC wild sockeye salmon, jalapeño, Miku sauce*

### Red Wave Roll

*prawn, avocado, wrapped in red tuna, masatake*

### Entrée

*choice of one*

### Saikyo Miso Baked King Salmon

*lemon togarashi sansai orzo, sesame spinach coulis,  
sautéed asian greens, baby frisée, tomato wasabi salsa verde, ginger foam*

### Free Range Fraser Valley Chicken Ballotine

*brome lake foie gras stuffing, sweet soy red wine reduction, caramelized baby carrots,  
togarashi chicken chicharrón, cremini mushrooms, apple purée, herbed oil,  
zucchini, pea tips, cipollini onions*

### Dessert

#### Green Tea Opera Cake

*green tea génoise, matcha butter cream, dark chocolate ganache,  
azuki bean cream, hazelnut wafer, matcha ice cream*

