

# \$68 Group Menu

## Appetizer Trio

*sashimi | tofu salad | chicken nanban*

## 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*

### Surf & Turf Roll

*spicy tuna, cucumber, wrapped with prosciutto parma,  
balsamic reduction, olive herb tapenade*

## Entrée

*choice of one*

### Saikyo Miso Sakekasu Baked King Salmon

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

### 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*

