

90 Group Menu

Zensai Minami Plate

daily sashimi feature / trio of signature appetizers

Aburi Sushi Selection

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

Yellowtail

olive tapenade, yuzu skin, caper crisps

BC Spotted 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

SURF AND TURF

Add Butter Poached Lobster Tail +\$16

Saikyo Miso Sakekasu Baked Sablefish

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

Aburi Beef Tenderloin Medallion

*AAA sterling silver, market vegetables,
Japanese whiskey madagascar green peppercorn veal jus*

Dessert

Green Tea Opera Cake

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

