

lunch



ZENSAI | APPETIZER

Miso Soup (GF) 4
tofu, daily garnish

Nutrigreens Farm Tofu Salad (VEG) 18
organic baby greens, crispy tempeh,
crumbled miso tofu, pickled daikon and carrot,
cucumber, cherry tomato, umami soy vinaigrette

Steamed Edamame (GF) (VEG) 7
kosher salt

Spicy Sesame Edamame (VEG) 8
chili garlic tamari soy, crispy shallots

Nanohana Goma-ae (GF) (VEG) 10
sweet sesame soy

Chicken Nanban 16
lightly fried and marinated in sweet and sour soy,
achara, house made tartar sauce

Ebi Fritters (GF) 18
white tiger prawns in herb-beer batter,
asian slaw, sweet chili lime vinaigrette,
chili powder, harissa aioli, soy balsamic reduction

Brussels Sprout Chips (VEG) 10
togarashi-lemon pepper salt

SUSHI LUNCH

served with miso soup

Premium 31
traditional and Aburi nigiri, rolls, and oshi,
12 pieces

Sashimi Lunch (GF) 29
chef's selection of sashimi, poke,
served with steamed rice

Aburi Chirashi Tart 28
layers of sushi rice, spicy tuna, avocado,
sockeye salmon, Miku sauce, flame seared
and topped with prawn, scallop, maguro,
tobiko and ikura

ENTRÉES

Kaisen Soba Peperoncino 24
tiger prawns, squid, scallops, sweet pepper,
shiitake mushrooms, baby bok choy, jalapeño,
wild baby arugula, chili garlic soy

Aburi Chicken 25
roasted market vegetables,
pink peppercorn garlic soy, yuzu kosho,
served with steamed rice and miso soup

Aburi AAA Butler Steak 27
smoked paprika dry rub, roasted market vegetables,
garlic sesame ponzu sauce, wasabi chimichurri,
served with steamed rice and miso soup

Executive Chef, Alan Ferrer

Head Pastry Chef, Nikki Tam

Chef de Cuisine, Jay Pugong

ABURI OSHI SUSHI

Salmon Oshi Sushi (GF)	18
pressed wild sockeye salmon, jalapeño, Miku sauce	
Ebi Oshi Sushi	18
pressed prawn, lime zest, ume sauce	
Saba Oshi Sushi (GF)	18
pressed house cured mackerel, miso sauce	
Oshi Sampler	18
two pieces each of salmon, ebi, and saba oshi	

SPECIALTY ROLLS

Champagne Roll	21
hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
Red Wave Roll (GF)	18
chilean crab, avocado, wrapped in red tuna, masatake sauce	

NIGIRI / SASHIMI

	nigiri each	sashimi 6 pc
Bincho / Albacore (VEG)	4.5	20.5
Sake / Sockeye Salmon	4.5	20.5
Maguro / Red Tuna	5	23
Hamachi / Yellowtail	5	23
Kanpachi / Amberjack	5.25	23.5
Hotate / Hokkaido Scallop	5.25	23.5
Ikura / Salmon Roe	6	
Ebi / Prawn	4	
Aka Ebi / Red Prawn	4.5	
Unagi / BBQ Eel	5	

DESSERT

Green Tea Opera	14.5
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
Coconut Panna Cotta	14
coconut caramel cream, calamansi gelée, pineapple shiso compote, mochi, sesame crumble, mango tuile, coconut meringue	
Strawberry Lime Cheesecake	14
banana almond cake, lime cream, salted graham crumble, strawberry mint compote, strawberry espuma, mint gelée, strawberry lime sorbet	

HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Honey Sakekasu, Lemon Poppyseed, or Salted Caramel Chocolate Fudge	4.5	8
Sorbet		
Margarita, Cherry Strawberry, or Mango Mint	4.5	8

(GF) gluten-free option available

(VEG) vegetarian option available



Ocean Wise™ recommended by the Vancouver Aquarium as an ocean-friendly choice

*We always carry Ocean Wise™ products when available