

# bar bites



## ZENSAI | APPETIZER

<b>Miso Soup</b> (GF)	4
daily garnish	
<b>Nutrigreens Farm Tofu Salad</b> (VEG)	18
organic baby greens, crispy tempeh, avocado, crumbled miso tofu, pickled daikon and carrot, cucumber, cherry tomato, umami soy vinaigrette	
<b>Steamed Edamame</b> (GF) (VEG)	7
kosher salt	
<b>Spicy Sesame Edamame</b> (VEG)	8
chili garlic tamari soy, crispy shallots	
<b>Seasonal Goma-ae</b> (GF) (VEG)	10
sweet sesame soy	
<b>Chicken Nanban</b>	16
lightly fried and marinated in sweet and sour soy, achara, house made tartar sauce	
<b>Ebi Fritters</b> (GF)	18
white tiger prawns in herb-beer batter, asian slaw, sweet chili lime vinaigrette, chili salt, harissa aioli, soy balsamic reduction	
<b>Brussels Sprout Chips</b> (VEG)	10
togarashi-lemon pepper salt	
<b>Kaisen Soba Peperoncino</b>	24
tiger prawns, squid, scallops, sweet pepper, shiitake mushrooms, baby bok choy, jalapeño, wild baby arugula, chili garlic soy	

## ABURI OSHI SUSHI

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

## SPECIALTY ROLLS

<b>Champagne Roll</b>	21
hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
<b>Red Wave Roll</b> (GF)	18
chilean crab, avocado, wrapped in red tuna, masatake sauce	
<b>Garden Roll</b> (GF) (VEG)	14
avocado, shiso, achara, asparagus, cucumber, beet shari, tofu hummus	

## DESSERT

<b>Green Tea Opera</b>	14.5
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
<b>Manjari Chocolate Pot de Crème</b>	14
hazelnut cookie, pear cream, pear citrus compote, orange coulis, pear gel, coffee meringue, pear sorbet	
<b>Black Sesame Mochi Mousse</b>	14
sesame sponge, kinako feuilletine, sesame mousse, mochi, ginger cream, crispy sesame espuma, white chocolate snow, cassis ginger sorbet	
<b>Passion Fruit Banana Tart</b>	14
milk chocolate caramel ganache, passion fruit chiboust, passion fruit curd, caramelized walnuts, banana tuile, brandy ice cream	

## HOUSE MADE ICE CREAM & SORBET (GF)

<b>Ice Cream</b>	single	double
Cinnamon Toast, Hojicha Tea, or Maple Pecan Brown Butter	4.5	8
<b>Sorbet</b>		
Umeshu, Yuzu Shiso, or Honey Ginger Blood Orange	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