

ZENSAI

Miso Soup (GF)	3
daily garnish	
Steamed Edamame (GF) (VEG)	5
kosher salt	
Spicy Sesame Edamame (VEG)	6
chili garlic tamari soy, crispy shallots	
Seasonal Goma-ae (GF) (VEG)	6
umami sweet sesame soy	
Chicken Nanban	8
lightly fried and tossed in sweet and sour soy, house made tartar sauce, 3pc	
Ebi Fritters (GF)	9
white tiger prawns in herb-beer batter, asian slaw, sweet chili lime vinaigrette, chili salt, harissa aioli, soy balsamic reduction, 3pc	
Brussels Sprout Chips (VEG)	6
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	

ABURI OSHI SUSHI

Salmon Oshi Sushi (GF)	7
pressed wild sockeye salmon, jalapeño, Miku sauce, 3pc	
Ebi Oshi Sushi	7
pressed prawn, lime zest, ume sauce, 3pc	
Saba Oshi Sushi (GF)	7
pressed house cured mackerel, miso sauce, 3pc	
Oshi Sampler	7
one piece each of salmon, ebi, and saba oshi	

SPECIALTY ROLLS

Champagne Roll (GF)	8
hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce, 4pc	
Yaletown Roll (GF)	9
hamachi, octopus, cucumber, tobiko, basil	
Spicy Poke Roll (GF)	8
salmon, hamachi, inari, cucumber, pickled ginger, sesame	

HAPPY HOUR

Tuesday - Sunday, 3-5PM (Dine-in Only)
August 2022

TEMAKI (HAND ROLL)

King Salmon Temaki	7.5
Bincho Temaki	6.5
Maguro Temaki	6.5
Unagi Temaki	7
Hotate Temaki	7.25

DESSERT

Petite Green Tea Opera	7
green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
House Made Ice Cream & Sorbet (GF)	sgl dbl
Ice Cream	4.5 8
Irish Coffee, Black Sesame Coconut, Guava	
Sorbet	4.5 8
Hojicha Peach, Yakult, Raspberry Shiso	

BEVERAGE FEATURES

WINE 5 OZ

Feature Red / White / Rosé Wine	10
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BEER ON TAP

Sapporo	4
Strange Fellows Talisman	4