



# HAPPY HOUR

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

## ZENSAI

- Miso Soup** (GF) 3  
daily garnish
- Steamed Edamame** (GF) (VEG) 5  
kosher salt
- Spicy Sesame Edamame** (VEG) (GF) 7  
chili garlic tamari soy, shallot crisps
- Seasonal Goma-ae** (GF) (VEG) 7  
umami sweet sesame soy
- Brussel Sprout Chips** (VEG) 8  
togarashi-lemon pepper salt  
(add naturally smoked hickory bacon +\$3)
- Chicken Nanban** 9  
sweet and sour glaze, house made tartar, achara, 3pcs
- Ebi Fritters** (O) 11  
tiger prawns, harrisa aioli, soy balsamic reduction, Asian slaw, chili lime vinaigrette, 3pcs

## ABURI OSHI SUSHI

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

## SPECIALTY ROLLS

- Bluefin Redwave Roll** 12  
bluefin tuna, crab, mayo, avocado, cucumber, daikonoroshi, arare, yuzu skin, wasabi pickles, 4pcs
- King Salmon Roll** 11  
king salmon, Aburi tai, asparagus, shiso, jalapeño, nori soy reduction, candied papaya, 4pcs
- Champagne Roll** (GF) 10  
Hokkaido scallop, sockeye salmon, cucumber, golden tobiko, Miku sauce, 4pcs

## TEMAKI (HAND ROLL)

- King Salmon** 7.5
- Bincho** 6.5
- Maguro** 6.5
- Unagi** 7
- Hotate** 7.25

## DESSERT

- Petite Green Tea Opera** 7  
green tea opera génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream
- House Made Ice Cream & Sorbet** sgl dbl
- Ice Cream** 4.5 8  
S'mores, Miso Maple Walnut, Apple Streusel
- Sorbet** 4.5 8  
Fig Lemon, Yuzu Shu, Cassis Mint

## BEVERAGE FEATURES

### SAKE 40Z

- Aburi Ginjo** 6

### WINE 50Z

- Featured Red / White / Rose Wine** 10

### BEER ON TAP

- Sapporo** 4
- Strange Fellows Guardian IPA** 4



gluten-free  
option available



vegetarian  
option available



Ocean Wise™ recommended  
We always carry Ocean Wise™ products when available