



BAR BITES

Everyday, 3-5PM (Dine-in Only)

BEVERAGE FEATURES

SAKE 40Z	
Aburi Ginjo	6
WINE 50Z	
Featured Red / White / Rose	12
BEER ON TAP	
Sapporo Lager	6
Strange Fellows Guardian IPA	6

ZENSAI

Miso Soup (GF)	5
daily garnish	
Steamed Edamame (GF) (VEG)	8
kosher salt	
Spicy Sesame Edamame (GF) (VEG)	10
chili-garlic tamari soy, shallot crisps	
Seasonal Goma-ae (GF) (VEG)	10
umami sweet sesame soy	
Brussel Sprout Chips (VEG)	10
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	
Chicken Nanban	19
sweet and sour glaze, house made tartar sauce, achara, 5pcs	
Ebi Fritters (O)	20
tiger prawns, harissa aioli, soy balsamic reduction, Asian slaw, chili-lime vinaigrette, 5pcs	

ABURI OSHI SUSHI

Salmon Oshi (GF)	18
pressed BC wild sockeye salmon, jalapeño, Miku sauce, 6pcs	
Ebi Oshi	18
pressed prawn, lime zest, ume sauce, 6pcs	
Saba Oshi (GF)	18
pressed house cured mackerel, miso sauce, 6pcs	
Oshi Sampler	18
two pieces each of salmon, ebi, and saba oshi	

DESSERT

Petite Green Tea Opera	8
green tea 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
Mango Banana, Rosemary Vanilla, Black Sugar Kinako	
Sorbet	4.5 8
Honey Lemon Shiso, Blood Orange Jasmine Tea, Strawberry Mint	

(GF)
gluten-free
option available

(VEG)
vegetarian
option available

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