



BAR BITES

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

BEVERAGE FEATURES

SAKE 4OZ	
Aburi Ginjo	6
WINE 5OZ	
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 (GF)	20
tiger prawns, harissa aioli, soy balsamic reduction, Asian slaw, chili-lime vinaigrette, 5pcs	

ABURI OSHI SUSHI

	3pcs	6pcs
Salmon Oshi (GF)	11	22
pressed BC wild sockeye salmon, jalapeño, Miku sauce		
Ebi Oshi	11	22
pressed prawn, lime zest, ume sauce		
Saba Oshi (GF)	9.5	19
pressed house cured mackerel, miso sauce		
Oshi Sampler		21
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