

## 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 Rotating Tap 6

## ZENSAI

Miso Soup  5  
daily garnish


Steamed Edamame   6  
kosher salt

Spicy Steamed Edamame   7  
chili-garlic tamari soy, shallot crisps


Brussels Sprout Chips  8  
togarashi-lemon pepper salt  
(add naturally smoked hickory bacon +\$3)


Seasonal Goma-ae   8  
umami sweet sesame soy


Chicken Nanban 12  
sweet and sour glaze, house made tartar sauce,  
achara, 5pcs

Ebi Fritters  20  
tiger prawns, harissa aioli, soy balsamic reduction,  
Asian slaw, chili-lime vinaigrette, 5pcs

## ABURI OSHI SUSHI

	3pc	6pc
Salmon Oshi 	11	22
pressed BC wild sockeye salmon, jalapeño, Miku sauce		

Ebi Oshi 	11	22
pressed prawn, lime zest, ume sauce		

Hotate Oshi 	11	22
pressed hokkaido scallop, oboro kombu, asparagus, butter ponzu, ikura, sesame, salt, lemon juice		

Oshi Sampler	11	22
two pieces each of salmon, ebi, and hotate oshi		

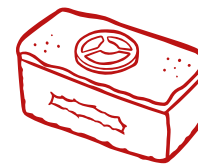
## DESSERT

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
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Ice Cream	4.5	8
Fig, Chai Tea, Mocha		


Sorbet	4.5	8
Spiced Apple, Blood Orange Thyme, Strawberry Shiso		




We strive to accommodate most allergies. Please notify your server prior to ordering. Please note, it may not be possible to guarantee dishes allergen free due to our open kitchen.

VCH advises that consuming raw oysters poses an increased health risk.

 **gluten-free option available**

 **vegetarian option available**

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