



# 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 <sup>GF</sup> 5  
daily garnish

Steamed Edamame <sup>VEG</sup> <sup>GF</sup> 6  
kosher salt

Spicy Steamed Edamame <sup>VEG</sup> <sup>GF</sup> 7  
chili-garlic tamari soy, shallot crisps

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

Seasonal Goma-ae <sup>VEG</sup> <sup>GF</sup> 8  
umami sweet sesame soy

Chicken Nanban 12  
sweet and sour glaze, house made tartar sauce,  
achara, 3pc

Ebi Fritters <sup>OW</sup> 20  
tiger prawns, harissa aioli, soy balsamic reduction,  
Asian slaw, chili-lime vinaigrette, 5pc

## ABURI OSHI SUSHI

Salmon Oshi <sup>GF</sup> 11 22  
pressed BC wild sockeye salmon,  
jalapeño, Miku sauce

Ebi Oshi <sup>GF</sup> 11 22  
pressed prawn, lime zest, ume sauce

Hotate Oshi <sup>GF</sup> 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

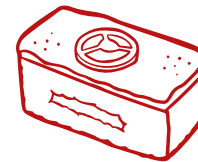
## DESSERT

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

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.

<sup>GF</sup> gluten-free option available

<sup>VEG</sup> vegetarian option available

<sup>OW</sup> Ocean Wise™ recommended  
We always carry Ocean Wise™ products when available