



Snacks

Crispy Truffle Potato “Okonomiyaki” kewpie mayo, katsu sauce, furikake cabbage, bonito flakes	12
Maguro Tuna Tartare kaisu, ponzu, scallions, sesame wasabi tobiko, taro chip	18
Longganisa Cheese Katsu Sliders aged cheddar, kewpie mayo, katsu sauce furikake milk bun	13
Ebi Mayo yuzu tobiko, aonori, sancho peppercorn mayo	15
Bison Bone Marrow red miso maple glaze, pickled bamboo shoot furikake milk bun	21
Maitake Mushroom Tempura shishito pepper relish, tentsuyu broth	16

Robata

Beef Tongue Skewer fermented soybean, chili, sesame scallion ginger relish	15
Kurobuta Pork Chashu Skewer torched red miso motoyaki, chicharron micro shiso	15
Chicken Yakitori Skewer teriyaki glaze, sesame, scallion	14
Skewer Tasting beef tongue, kurobuta pork, chicken yakitori	20

Pairs Perfectly with Whiskey Flights

Savoury

Steelhead Salmon Udon crab, ikura, sakura denbu, sake kasu cream	28
Beef Short Rib black garlic teriyaki, koji butter sauce	38
Green Tea Soba Salad red miso yuzu sesame dressing, edamame watermelon radish, daikon	20
Tajima Wagyu Striploin fresh wasabi, gyu dare	62

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Subject to tax and 18% gratuity. A 3% kitchen appreciation is included in your bill. Inform us to opt out.

Bar Bites

Wagyu Beef Jerky	11
honey chili glaze	
Sancho Candied Salmon	11
sanbaizu glazed	
Edamame Hummus	9
cumin scented, taro chips	
Chili Nuts	9
sweet schezuan spiced	
Togarashi Chicharron	9
black vinegar dip	

DINE OUT VANCOUVER

\$59/PP

1st Course

Abalone Lobster and Octopus Motoyaki
scallop, shrimp, red miso mayo, negi, lightly smoked

Sanbaizu Glazed Calamari
wasabi tobiko, sakura denbu, sudachi

2nd Course

Robata Skewer Tasting

Wagyu Beef Skewer
fermented soybean, chili, sesame
scallion ginger relish

Kurobuta Pork Chashu Skewer
torched red miso motoyaki, chicharron, micro shiso

Chicken Yakitori Skewer
teriyaki glaze, sesame, scallion

3rd Course

Miso Roasted Sablefish and Prawn Tempura
kuri kinton croquette, shishito relish, maitake
mushrooms, nishime seasonal vegetables

4th Course

Matcha Yuzu White Chocolate Tartlet
amazake ice cream

Whiskey Pairing

3x1oz | \$49

Nikka Miyagikyo 12YR

Miyagikyo Single Malt is a range of Single Malt expressions from the Miyagikyo Distillery. It is described as elegant and fruit, aged in sherry casks. Full bodied and complex flavours of honey, chocolate and baking spice notes with tobacco, hint of wood smoke from nose.

Ardbeg Wee Beatie 5yr

Located in the south east of Islay, the youngest Ardbeg aged in ex-bourbon and sherry cask for 5 years with untamed peat notes and a palate of chocolate and smoke.

Glenmorangie Nectar D'or

Located in the Northeast part of the Highlands famous for its tall slender stills which creates high toned spirits, Nectar d'or has aroma of citrus with vanilla, tastes of nutmeg and toasted almonds, following the taste of lemon zest with ginger to finish the flavour.

Sweet

Whiskey Chocolate Cake	12
70% arriba chocolate, vanilla whiskey caramel, cocoa crumble, vanilla bean ice cream	
Cucumber Wasabi Sorbet	10
almond crumb, compressed whiskey melons, pine nut tulle	
Nama Chocolate Trio	9
matcha, coffee-tonka bean, raspberry	