

2019 秋のひとしな/ Autumn

季節のおつまみ三種盛り/Seasonal appetizer TRIO

Daily chef's selection three kinds of appetizers 11

ローカル牛蒡サラダ/Local Burdock Salad

Local Burdock from Betty's Farm in Maple Ridge, Carrot tossed with toasted sesame

mayo, pistachio 5

舞茸と春菊のお浸し/

Maitake mushroom & Shungiku green Ohitashi

Soaked in dashi broth, ikura on top 6

ローカル賀茂茄子の揚げ浸し/local Kamo nasu Eggplant

'Age-bitashi'

slightly Fried kamo nasu eggplant from Maple ridge soaked in dashi broth,

serve chill 6

沖縄県産もずくとローカル蟹/Mozuku seaweed sunomono

From Okinawa, japan, cucumber, Dungeness crab 7.5

カリフラワーすり流し西京味噌仕立/Cream of Cauliflower soup

Local Cauliflower Prepare w/ saikyo miso, cream, Ichiban dashi, Snow crab, rice

cracker, truffle oil 7

無花果と湯葉の白和え/fig&yuba 'Shira-Ae'

Fig, yuba, watercress, walnut tossed with tofu puree and white sesame paste 8

柿の生ハム巻き天ぷら/Persimmon tempura

persimmon wrapped in Prosciutto, black sesame balsamic 8

雲丹シューター/BC Uni shooter

BC Sea urchin, ikura, nori shoyu, yamaimo, quail egg 11

めばち本鮪とアボカド/Big Eye Tuna & Avocado

Sashimi grade Big eye Tuna, original seaweed soy sauce 15

出汁巻き玉子/Dashi Omelette

Made to order, local free range egg, Ichiban dashi,

Sweet soy braised 5 kinds of mushrooms,

local shungiku green, daikon radish 9

南瓜の胡麻豆腐揚げ出し/

Kabocha squash "Goma Tofu" Agedashi

House made "Goma-Tofu" (made with arrowroots powder, dashi, kabocha squash puree) Soba seeds, Saskatchewan Golden Chanterelle Mushroom, Dashi Ankake,

Wasabi

Roasted hazelnuts 9

北海道毛蟹と松茸の茶碗蒸し/

Hokkaido Hairy Crab and Pine mushroom chawanmushi

Steamed free range egg custard and premium dashi w/ BC pine mushroom, ginko

nuts, mitsuba Dashi Ankake Sauce

w/Hokkaido Hairy Crab 19

BC 松茸の土瓶蒸し/Pine Mushroom "Dobin-Mushi"

BC pine mushroom, JP barracuda, ebi, ginko nuts, mitsuba, Sudachi

Citrus, Ichiban dashi broth serve with tea pot 19

BC 松茸の天麩羅/Pine mushroom tempura

BC pine mushroom deep fried with

Tempura batter, black pepper, lime, smoked sea salt 18

季節野菜の天ぷら/Seasonal Vegetable tempura

Local kabocha squash, local oyster mushroom, local carrot, brussels sprout and

lotus root, green tea sea salt 13

ローカル鱈のかき揚げ蟹出しあんかけ/

Haida Gwaii ling cod Kakiage w/Snow Crab

Kakiage style tempura, BC ling cod, Shungiku,

Mochi, shiitake mushroom, Alaskan Snow Crab and chrysanthemum petal dashi

Ankake, wasabi 16

銀鱈カマの西京焼き/Grilled miso Sablefish Kama

Grilled saikyou miso marinated sablefish collar

from Haida Gwaii 16

ローカル合鴨醬油麹焼き Grilled Yarrow Meadows Duck Breast

Duck marinated w/ house made shoyu koji,

Butternuts squash puree, BC king oyster mushroom

nanban-zuke, fried leek 16

仔牛の頬肉のゆっくり煮/Slow braised veal cheek

Braised with premium ichiban dashi,

BC local daikon radish, soft boiled free range egg,

watercress and jalapeno miso 18

椎茸和牛メンチカツ/Shiitake Wagyu minced Cutlet

Panko crusted stuffed ground wagyu beef in Organic Local Shiitake Mushroom,

Shiso, Ponzu sauce,

Spicy Yuzu paste 12

燻製和牛のタタキ/Brant Lake Wagyu tataki

Seared and Hay smoked Brant lake wagyu chuck flat, shoots mix, organic quinoa, pomegranate, shaved chestnuts, parsnip chips, organic watercress from

Hannah brook Farm, sweet onion ponzu 18

鴨せいり蕎麦/Duck Tsuke Soba

Cold soba, dipped in warm duck dashi soy broth 14

リンコッドのカマ唐揚げ/BC Ling Cod Kama Karaage

BC Ling Cod collar deep Fried, Ponzu Sauce 11

千葉県産金目鯛の兜煮/braised Golden eye snapper head

sweet dashi soy braised Golden eye snapper head

from chiba japan 26

Today's fish kama & Head

カンパチの兜焼き/Grilled JP Amberjack Head 23

紅鮭のカマ焼き/Grilled Sockeye salmon kama 13

生牡蠣/ Fresh West coast oyster 3pc/6pc

*Sun Seeker 9.9/17.9

From Desolation Sound, BC

The consumption of RAW oysters poses an increased risk of Food-borne illness.

Cooking step is needed to eliminate potential bacteria or viral contamination.

Fraser Health

Fresh catch SASHIMI

旬の5種盛/Fresh 5kinds of Chef's choice 46

旬の3種盛/Fresh 3kinds of Chef's choice 34

縞鯔/JP Yellow jack 29

真鯛/JP madai snapper 29

カンパチ/JP Amberjack 25

鰯/Cured JP Mackerel 27

天然本鮪大トロ/Wild Blue fin tuna "O-Toro" 45

天然本鮪中トロ/Wild Blue fin tuna "Chu-toro" 42

天然本鮪赤身/Wild Blue fin tuna "Akami" 36

BC 雲丹/BC Sea Urchin 35

天然紅鮭/Wild Sockeye Salmon 17

くずし鮓/Our original NIGIRI-SUSHI

*合盛 (雲丹、いくら、キャビア) Uni, Ikura, caviar 13

天然本鮪中トロ炙り Wild Blue fin tuna Aburi Chu-toro 13

*和牛の雲丹のせ Brant lake Wagyu and uni on top 8.5

*BC 牡丹海老蟹味噌炙り BC Spot Prawn w/ Kani miso aburi 8.5

手巻き鮓/Hand Cone

JP Unagi tamago Truffle 19

Uni Ikura 15

Blue fin Negitoro 14

Conger eel cucumber 12

JP Unagi tamago 12

Salmon Ikura 12

にぎり鮓/NIGIRI-SUSHI

*おまかせ 5 貫/5pc Chef's omakase nigiri 32

活車海老/live jP black tiger 14

北海道毛蟹/JP Hokkaido Hairy Crab 13

北海道雲丹/JP Hokkaido urchin 13

日本産鰻/JP Unagi 9.8

金目鯛/JP golden eye snapper 9

穴子/JP Wild Conger sea eel 8.9

平目エンガワ/JP Flounder Fin 6.9

平目/JP Flounder 6.9

カマス/JP Barracuda 5.5

縞鯔/JP Yellow jack 5.2

真鯛/JP madai snapper 4.8

秋刀魚/JP pike mackerel 4.8

北海道帆立/JP Hokkaido Scallop 4.8

鰯/Cured JP Mackerel 4.8

カンパチ/JP Amberjack 4.5

天然本鮪大トロ Wild /Blue fin tuna "O-Toro" 14

天然本鮪中トロ/Wild Blue fin tuna "Chu-toro" 10

天然本鮪赤身/Wild Blue fin tuna "Akami" 8

BC 雲丹/BC Sea Urchin 8.5

ローカル牡丹海老/BC Spot Prawn 6.9

BC いくら醤油漬け/BC Ikura 4.8

天然紅鮭/Wild Sockeye Salmon 3.5