

Spring Fresh Sheet

ケール黒胡麻和え/Organic Kale Gomaae - \$6

Blanched, black sesame sauce, Hazelnut - V GF

ラピーニのからし浸し/Rapini 'karashi-bitashi' - \$7

Soaked in dashi broth w/ JP mustard, snow crab

ローカル菊芋の揚げ出し/local sunchoke age-dashi - \$7

deep fried dashi simmered BC sunchoke
in soy dashi broth

柚子大根の生湯葉あんかけ/braised daikon w/yuba ankake - \$7

Local daikon braised in yuzu
infused dashi broth, fresh tofu skin dashi ankake

高知県産メヒカリの唐揚げ/mehikari karaage - \$8

mehikari fish from Kochi, Japan, truff aioli

limited!!ローカルマテ貝フライ/Washington razor clam - \$10

panko crusted deep fried Washington razor clam
house made ketchup, black garlic mayo

子持ちニシンの煮付け/Braised BC Herring - \$11

Soy dashi braised BC female herring with roe

紅鮭ハラスの燻製/Whiskey Smoked Sockeye Salmon Belly - \$11

House smoked with Jack Daniel Whiskey wood, grilled

蛍烏賊と北海道帆立の酢味噌/

Hotaru 'Firefly' Squid & Hokkaido scallop - \$12

Yuzu vinaigrette miso, ariake wakame seaweed

フランス産ジャンボホワイトアスパラガスの天ぷら/

French White Asparagus Tempura - \$9.5

First of the season jumbo 22mm fresh white Asparagus wrap in Prosciutto
and tempura, with curry salt

豚トロの八丁味噌煮込み/

miso braised Fraser Valley pork jowl - \$14

Pork jowl from Chilliwack with konnyaku, tofu, root veggies,
braised in haccho miso broth

めばち鮪とアボカド/Big Eye Tuna & Avocado - \$15

Sashimi grade Big eye Tuna, seaweed soy sauce

真鱈の白子 ボン酢または天麩羅/Hokkaido Cod Milt Ponzu or tempura

*Spicy Grated daikon, Yuzu ponzu 16

*tempura, sudachi citrus, sea salt 17

北海道毛蟹と真鱈の白子の茶碗蒸し/

Hokkaido Hairy Crab and cod milt chawanmushi - \$24

Steamed free range egg custard w/crab dashi, Hokkaido cod milt,
Hokkaido Hairy Crab mitsuba, Ikura, saikyo miso cream

天然寒鱈の薫焼き/Hay smoked sawara mackerel - \$24

sashimi grade wild sawara mackerel from Japan
sesame ponzu, wild watercress, 'kinzanji' miso,
pine nuts

仔牛の頬肉のゆっくり煮/Slow braised veal cheek - \$22

Braised with premium ichiban dashi,
BC local daikon radish, soft boiled free range egg,
Watercress, jalapeno miso

Today's fish kama & Head

天然真鯛兜焼き浸し/Grilled JP wild Madai Snapper head,
soaked in Dashi broth with premium Umeboshi - \$32
カンパチのカマ焼き/Grilled amber jack kama - \$18
寒鰯の兜焼き/Grilled sawara mackerel head - \$15
紅鮭のカマ焼き/Grilled sockeye salmon kama - \$14

本日の鮮魚/Fresh catch SASHIMI

特選旬の5種盛/Fresh catch 5kinds special sashimi - \$60
特選旬の3種盛/Fresh catch 3kinds special sashimi - \$45
高知産本鮪大トロ/jp Blue fin tuna "O-Toro" - \$47
高知産本鮪中トロ/jp Blue fin tuna "Chu-toro" - \$42
高知産本鮪赤身/jp Blue fin tuna "Akami" - \$40
天然真鯛/jp wild madai snapper - \$32
縹鰯/jp Yellow jack - \$29
平すずき/jp sea bass - \$28
鰯/Cured JP Mackerel - \$27
カンパチ/jp amberjack - \$26
BC蛸ブツ/BC Octopus - \$20
ローカルマテ貝/Washington razor clam - \$18

手巻き鮓/Hand Cone

Uni Ikura - \$16
Bluefin negitoro - \$14
Dungeness crab Avocado - \$14
JP Unagi tamago - \$12
Salmon Ikura - \$12

にぎり鮓/NIGIRI-SUSHI

おまかせ5貫/5pc Chef's omakase nigiri - \$34
北海道雲丹/Hokkaido urchin - \$15
高知産本鮪大トロ/Blue fin tuna "O-Toro" - \$15
高知産本鮪中トロ/ jp Blue fin tuna "Chu-toro" - \$12
高知産本鮪赤身/jp Blue fin tuna "Akami" - \$10
日本産鰻/JP Unagi - \$9.8
墨烏賊/JP wild cuttlefish - \$7.5
石鯛/jp sea bream - \$7
平すずき/jp sea bass - \$6
メジナ/jp rudder fish - \$6.5
縹鰯/JP Yellow jack - \$5.2
天然真鯛/jp wild madai snapper - \$5
北海道帆立/JP Hokkaido Scallop - \$4.8
鰯/Cured JP Mackerel - \$4.8
カンパチ/JP amberjack - \$4.5
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/BC Ikura - \$4.8
ローカルマテ貝/ Washington razor clam - \$4.5

*合盛(雲丹、いくら、キャビア)/Aimori (Uni, Ikura, caviar) - \$15

*和牛の雲丹のせ/Brant lake Wagyu w/ bc uni - \$8.5

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

*穴子の一本握り/whole Conger sea eel - \$14.8

おまかせくずし割烹コース/Chef's Omakase "Kappo" course

24 hrs advance reservation only

Chef's choice about 8 course.

Seasonally changed Kappo menu - \$88

*dessert is available an additional - \$5

*Omakase course will takes about 2.5 hours serving time.