

SEASONAL FAVORITE

BIO-DYNAMIC ZUCCHINI BLOSSOM TEMPURA

STUFFED W/ EBI SHINJO, ZUCCHINI CARPACCIO, YUZU AIOLI 18

BC SPOT PRAWN CHAWAN-MUSHI

BC SPOT PRAWN CREAMY DASHI, SAIKYO MISO,
FIDDLEHEAD, SHIITAKE, AONORI DASHI-AN 16

BC SPOT PRAWN POKE

BC SEA ASPARAGUS, MACADAMIA, NORI CHIPS 12

BC EGGPLANT + BC MIZUNA OHITASHI

SOAKED IN DASHI BROTH, GINGER 6

HANNAH BROOK FARM TURNIP KIMCHI

SHAVED BONITO FLAKE, SESAME 6

YAMAGATA “DASHI TOFU”

CHILLED TOFU, FINE CHOPPED EGGPLANT,
CUCUMBER, OKRA, GINGER, SHOOTS, DASHI SOY 7

LOCAL KALE “GOMA TOFU” AGEDASHI

MADE BY ARROWROOTS POWDER, SESAME PUREE,
DASHI, W/SMOKED SOCKEYE, IKURA 10

BC SEA ASPARAGUS & CORN KAKIAGE

MIXED STYLE TEMPURA, CURRY SALT 12

BRANT LAKE WAGYU TATAKI

SEARED AND HAY SMOKED, PEA SHOOTS, SEA ASPARAGUS,
QUINOA, CHERRY, SWEET ONION PONZU 21

HAMO -PIKE CONGER EEL- SUNOMONO

SEASONAL FROM JAPAN, SEA ASPARAGUS,
TOMATO, ORANGE, ASSORTED SEAWEED,
SOUR PLUM TOSAZU VINAIGRETTE JELLY 16

CHILLIWACK NATURAL PORK JOWL

72 HRS SAKE KASU & SAIKYO MISO

MARINATED AND GRILLED,
SAUTEED KALE, BC APRICOT PUREE. 16

BRANT LAKE WAGYU KATSU

PANKO CRUSTED, DEEP FRIED WAGYU ZABUTON 4OZ, SAKE KASU
BLACK GARLIC DIP ORGANIC GREENS, ONSEN TAMAGO, SHISO 36

TEMPURA

SWEET POTATO W/SPICY TRUFFLE AIOLI 9

PRAWN 4PC W/SMOKED LOCAL SEA SALT 11

ASSORTED SEASONAL VEGETABLES

FIVE KINDS, W/GREEN TEA SEA SALT 15

STEM'S FAVORITE

OBANZAI PLATE

DAILY CHEF'S SELECTION THREE KINDS OF APPETIZERS 16

SOBA CRAB ROLL

GREEN TEA SOBA, BC DUNGENESS CRAB, DASHI SOY 13

MISO CHEESE EGGPLANT

SWEET MISO, MOZZARELLA, TRUFFLE OIL 10

CRAB DASHI MAKI TAMAGO

MADE TO ORDER, LOCAL FREE RANGE EGG,
SNOW CRAB, ICHIBAN DASHI, MITSUBA 11

CHAWAN-MUSHI

STEAMED FREE RANGE EGG CUSTARD, FREE RANGE
CHICKEN, EBI, SHIITAKE, GINKO NUTS, ICHIBAN DASHI 8.5

ONSEN TAMAGO

64°C FREE RUN EGG, DASHI ESPUMA, KOSHIIKARI RICE,
KALE STEM & DRIED SHRIMP FURIKAKE TRUFFLE OIL 8 GF

POTATO SALAD

CURRY RADISH PICKLES, FREE RUN EGG, PROSCIUTTO BITS 6

DAIKON BEER PICKLES

DAIKON RADISH, KIRIN BEER, JAPANESE HOT MUSTARD 6 V

SHIME

ORGANIC MUSHROOM SALAD

YUZU SOY SAUTÉED ORGANIC MIXED MUSHROOMS,
VEG CHIPS, ORGANIC GREENS W/SESAME DRESSING 16 V

ASSORTED SASHIMI SALAD

ORGANIC GREENS, ASSORTED SASHIMI CUBES, IKURA, TAMAGO
KAIWARE, GRAPEFRUITS, SEAWEED, DASHI SOY DRESSING. 21

FREE RUN MIZORE CHICKEN KARAAGE

FARM CREST FREE RUN, GRATED DAIKON DASHI VINAIGRETTE. 13

GRILLED MISO BC SABLEFISH COLLAR

SAIKYO MISO MARINATED BC WILD SABLEFISH COLLAR 18

GRILLED SHOYU KOJI LOCAL DUCK BREAST

MARINATED W/HOUSE MADE SHOYU KOJI, ROASTED
RHUBARB PUREE, BC KING OYSTER MUSHROOM 19

HAND ROLL SUSHI

BLUEFIN TUNA NEGITORO 15

BC DUNGENESS CRAB & AVOCADO 14

BC WILD SPRING SALMON & MANGO 12

FRIED CHICKEN & TRUFFLE AIOLI 10

RESERVATION NAME: _____

BC OCTOPUS & CHILLIWACK BACON

STAUB GOHAN

BC OCTOPUS, CHILLIWACK NATURAL PORK BACK
BACON, BC GARLIC SCAPE, BC KING OYSTER
MUSHROOM, KOSHIHIKARI RICE FROM NIIGATA,
DASHI BROTH, COOKED IN STAUB COCOTTE 29

PREMIUM GREEN TEA SOBA

“BUKKAKE” STYLE

USE PREMIUM MATCHA POWDER FROM SHIZUOKA
PRAWN TEMPURA, SNOW CRAB, OKRA, CUCUMBER, EGG CRAPE,
CHILLED SOY DASHI, WASABI 16 ADD ONTAMA \$1.5

LOCAL DUCK TSUKE SOBA

COLD SOBA, WARM LOCAL DUCK DASHI SOY BROTH
DIP WITH SLICED DUCK, GREEN ONION, MUSHROOMS 16

AGE ONIGIRI CHA-ZUKE

DEEP FRIED ONIGIRI -RICE BALL-, ICHIBAN DASHI
BROTH, SHOOT MIX, SOUR PLUM, KIZAMI WASABI 7

MISO SOUP / OSUIMONO /

HOUSE BLEND UMAMI MISO, ICHIBAN DASHI, TOFU, PEA SHOOTS
OR ICHIBAN DASHI CLEAR SOUP W/MAITAKE 4 GF

EMAIL: _____

NIGIRI SUSHI

8PC CHEF'S OMAKASE NIGIRI 54 _____

HOKKAIDO UNI 16 _____

JAPANESE BLUE FIN TUNA “O-TORO” 15 _____

JAPANESE BLUE FIN TUNA “CHU-TORO” 12 _____

BRANT LAKE WAGYU W/HOKKAIDO UNI 12 _____

FRESH BC SPOT PRAWN KANI MISO ABURI 8.5 _____

JAPANESE UWAJIMA MADAI SNAPPER 5.5 _____

BC SPOT PRAWN 5.5 _____

BC WILD SPRING SALMON ABURI 4.8 _____

HOKKAIDO SCALLOP 4.8 _____

BC SHOYU IKURA 4.8 _____

WHOLE “ANAGO” SEA EEL 15 _____

FRESH CATCH SASHIMI

FRESH CATCH **5KINDS SPECIAL SASHIMI** 72

FRESH CATCH **3KINDS SPECIAL SASHIMI** 54

JAPANESE BLUE FIN TUNA “O-TORO” 54

JAPANESE BLUE FIN TUNA “CHU-TORO” 42

JAPANESE UWAJIMA MADAI SNAPPER 32

BC WILD SPRING SALMON 29

CURED KINKA SABA MACKEREL ABURI 24

MORE FRESH FISH ON OUR WEEKLY SPECIAL BLACK BOARD