

SEASONAL

BC PINE MUSHROOM + HOKKAIDO HAIRY CRAB

CHAWAN-MUSHI

SAVOY STEAMED FREE RUN EGG CUSTARD, DASHI, PRAWN 19

BC SHUNGIKU + BC CHANTERELLE OHITASHI

BLANCHED, SOAKED IN CHILLED DASHI BROTH,

CHRYSANTHEMUM PETAL, BC IKURA 7

LOCAL KALE “GOMA TOFU” AGEDASHI □

MADE BY ARROWROOTS POWDER, SESAME PASTE,

BC KALE PUREE, BC CHANTERELLE, SOBA SEEDS,

HAZELNUTS, DASHI ANKAKE 11

BC RED KURI SQUASH TEMPURA □

FROM FORSTBAUER ORGANIC FARM, CHILLOWACK,

MAPLE MASCARPONE DIP 8

BC MATSUTAKE TEMPURA □

BC PINE MUSHROOM FROM TERRACE, BC. SEA SALT,

SUDACHI CITRUS FROM JAPAN 24

BRANT LAKE WAGYU TATAKI □

SEARED AND HAY SMOKED, PEA SHOOTS, QUINOA,

FRESH FIGS, SHAVED CHESTNUTS, SWEET ONION PONZU 21

STEM'S FAVORITE

OBANZAI PLATE □

DAILY CHEF'S SELECTION THREE KINDS OF APPETIZERS 16

BC UNI SHOOTER □

BC UNI, GRATED MOUNTAIN POTATO, NORI SOY,

BC IKURA, QUAIL EGG, 13

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, KOSHIHIKARI 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

AGEDASHI TOFU □

DEEP FRIED SOFT TOFU, DASHI SOY,

SWEET SOY BRAISED MUSHROOM, GREEN ONION 7

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. 14

CHILLIWACK NATURAL PORK JOWL □

72 HRS SAKE KASU & SAIKYO MISO MARINATED AND GRILLED,

SAUTEED KALE, BC APRICOT PUREE. 18 GF

GRILLED MISO BC SABLEFISH COLLAR

SAIKYO MISO MARINATED, SAUTEE KALE, KIRIBOSHI RADISH 18 GF

GRILLED SHOYU KOJI LOCAL DUCK BREAST

MARINATED W/HOUSE MADE SHOYU KOJI,

BC BUTTERNUT SQUASH, BC KING OYSTER MUSHROOM 19

BRANT LAKE WAGYU KATSU

PANKO CRUSTED, DEEP FRIED WAGYU ZABUTON 4OZ, SAKE KASU

BLACK GARLIC DIP, ORGANIC GREENS, ONSEN TAMAGO 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

HAND ROLL SUSHI

BLUEFIN TUNA NEGITORO 16

BC UNI + BC IKURA 16

BC DUNGENESS CRAB & AVOCADO 14

NZ ORA KING SALMON & MANGO 12

FRIED CHICKEN & TRUFFLE AIOLI 10

STAUB GOHAN

SEASONAL INGREDIENTS COOKED IN STAUB COCOTTE
WITH DASHI & KOSHIHIKARI RICE FROM NIIGATA.

***BC PINE MUSHROOM, YARROW MEADOWS GROUND**

DUCK, MITSUBA GREEN, FRIED BEAN CURD 38

***BC NEW SEASON'S GOBO, 5 KINDS MUSHROOMS,**

CHILLIWACK PORK BACON,

SWEET POTATO TEMPURA 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 SHOOT

OR ICHIBAN DASHI CLEAR SOUP W/ SHIITAKE 4 GF

NIGIRI SUSHI

8PC CHEF'S OMAKASE NIGIRI 54 ___

BC UNI 8.5 ___

JAPANESE BLUE FIN TUNA "O-TORO" 15 ___

JAPANESE BLUE FIN TUNA "CHU-TORO" 12 ___

JAPANESE BLUE FIN TUNA "AKAMI 8 ___

BRANT LAKE WAGYU W/ BC UNI 8.5 ___

FRESH BC SPOT PRAWN KANI MISO ABURI 8.5 ___

GREAT BEAR FRESH BC SCALLOP ABURI 6.5 ___

JAPANESE UWAJIMA MADAI SNAPPER 5.5 ___

BC SPOT PRAWN 5.5 ___

NZ ORA KING SALMON ABURI 4.8 ___

BC SHOYU IKURA 4.8 ___

WHOLE "ANAGO" SEA EEL 18 ___

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

NZ ORA KING SALMON 29

JAPANESE CURED KINKA SABA ABURI 24

MORE FRESH FISH ON OUR WEEKLY SPECIAL BLACK BOARD

RESERVATION NAME: _____

EMAIL: _____