

## 季節のひとしな/Seasonal

### 北海道産 真鱈の白子/Hokkaido Shirako -Cod Milt-

\*Blanched w/ House made Ponzu 18

\*Tempura w/Green tea sea salt, Sudachi 19

### 北海道産 特選あん肝/Hokkaido ANKIMO Ponzu

Steamed, serve chilled w/Ponzu sauce, Premium grade monkfish liver 24

### ほたるいかと春菊のかき揚げ

### Firefly Squid + Shungiku green Kakiage

Kakiage style tempura, Matcha sea salt 14

### ふきのとう天麩羅/Local Fukinotou Tempura

From butterbur bud, Ebi salt 8

### 蓮根の海老真薯はさみ揚げ

### Renkon Ebi Shinjo Hasami-Age

Prawn Shinjo pate stuffed dashi simmered lotus roots

tempura, Karashi mustard, dashi soy dip 18

### BC リンコッドかき揚げ

### BC Lingcod Kakiage Tempura

Kakiage style tempura w/ BC Lingcod, BC Kabocha Squash,

Local Leeks, Gobo, Mochi, Assorted mushroom Dashi An , Wasabi 21

### 和牛と南瓜のクリーミーコロッケ

### Brant Lake Wagyu + Kabocha Croquette

Ground Brant lake Wagyu, Kabocha Squash, Kinoko Oroshi Ponzu 16

### ローカル菊芋の蟹餡掛け

### Hannah Brook Farm Sunchoke w/Snow Crab dashi

Dashi simmered/deep fried, Snow crab Dashi soy sauce, Mitsuba 12

### 地元産根セロリの自家製胡麻豆腐揚げ出し

### Local Celeriac "Goma Tofu" Agedashi

Made by arrowroots powder, sesame paste, Hannah Brook farm

celeriac puree, Smoked Sockeye, Ikura, Shungiku, soy dashi 11

### ほたるいか酢味噌/Japanese Firefly Squid

w/celery, wakame, yuzu sumiso 10

### 鴨と蓮根のカレーきんぴら

### Local Duck + Lotus roots Curry Kinpira

Ground duck, sauteed w/ sweet soy curry spice, serve chilled 7

### カリフラワーとほうれん草の胡麻和え

### Cauliflower + Spinatch, Hazelnuts Gomae

Hint of mint & garlic 7 V

## ひとしな/STEM's Favorite

### おばんざい四種盛り/OBANZAI Plate

Daily chef's selection four kinds of appetizers 23

### FRESH BC Oyster on Shell

Fresh Oyster from BC/Washington W/ Daikon Ponzu, green onion. \$3.9/pc

Add BC UNI \$4/pc

"The consumption of RAW Oysters poses an increased risk of foodborne illness. A

cooking step is needed to eliminate potential bacterial or viral contamination"

### 大根ビール漬け/Daikon Beer Pickles

Daikon radish, Four winds Huftgold Pilsner, Karashi mustard 7.5 V

### 自家製ぬか漬け/Assorted "Nukazuke" Pickles

Vegetables cured in fermented rice bran, Traditional Japanese Style 6 V GF

### ポテサラ/Potato salad

GF mayo, Local free range egg, prosciutto bits 8 GF

### 揚げ出し豆腐/Agedashi Tofu

Dashi soy broth, Daikon oroshi, G,onion 8.5 GF w/miso

### 茶碗蒸し/Chawan-Mushi

Steamed free range egg custard, free range chicken, ebi,

shiitake, ginkgo nuts, ichiban dashi 9

Add BC Uni 8, Add Burgundy Truffle 16

### 茄子味噌チーズ田楽/Miso Cheese Eggplant

Sweet miso, Mozzarella, Truffle oil 12 GF

### ずわい蟹入り地鶏卵の出汁巻き卵

### Dashi Maki Tamago w/Snow crab

Made to order, local free range egg, Ichiban Dashi

Snow Crab, braised mushroom, Grated Daikon , Mitsuba 13

### 地鶏のおんたま/Onsen Tamago

64°C free run egg, Dashi espuma, Koshihikari rice, Kale stem &

dried shrimp furikake truffle oil 9 GF

### 雲丹シューター/BC Uni Shooter

BC Uni, Mountain potato, Nori soy, BC Ikura, Quail egg, 16

### 揚げ蕎麦寿司/Soba Crab Roll

Green tea soba rolled w/BC Dungeness crab, Deep fry, Dashi soy 15 \*GF w/Tamari soy

### きのこのサラダ/Organic Mushroom Salad

Yuzu soy sautéed 4-5 kinds organic mixed mushrooms,

Veg chips, organic greens w/sesame dressing 19 V

ローカル燻製和牛のタタキサラダ

### Brant Lake Wagyu Tataki salad

Seared / Hay smoked, Organic quinoa, Seasonal topping,  
Hannah brook farm greens, sweet onion ponzu 25

### お刺身サラダ/Assorted Sashimi Salad

Organic greens, Assorted sashimi cubes, Ikura, Tamago kaiware,  
grapefruits, seaweed, Dashi soy dressing. 27

### ラム竜田揚げ/Lamb "Tatsuta" Age

Karaage style Deep fry Peace country Lamb leg, mint spicy miso 15

地鶏の唐揚げみぞれ南蛮酢掛け

### Free run Mizore Chicken Karaage

Farm crest free run, grated daikon dashi vinaigrette. 16

ローカル豚トロ 自家製唐辛子味噌漬

### Grilled Fraser Valley Pork Jowl

Marinated in house blend Spicy Saikyo Miso 17

BC 椎茸和牛メンチカツ

### Shiitake Wagyu Minced Cutlet

Panko crusted ground brant lake wagyu beef with Organic Local  
Shiitake Mushroom, Black sesame Tonkatsu sauce 19

青森県産スルメイカ西京焼き

### Grilled Saikyo Miso Aomori Surume Squid

Marinated Kyoto Style saikyo Miso, Yuzu kosho Pepper, QP Mayo 22

BC 銀鱈カマの味噌漬

### Grilled Miso BC Sablefish Collar

Sauteed Local kale, kiriboshi radish 24 GF

BC 合鴨の自家製醤油麹漬け焼き

### Grilled Shoyu Koji Local Duck Breast

Yarrow Meadows Duck, Marinated w/house made shoyu koji,  
Forstbauer Farm mashed spiced Organic carrots  
BC king oyster mushroom, Fried Leek 29

Brant Lake 和牛スネ肉の赤ワイン八丁味噌煮込み

### Slow Braised Brant Lake Wagyu Beef Shank

Braised w/Haccho Miso & Red wine, Hannah Brook Farm  
Fingerling Potato, Daikon, Truffle oil 32 GF

特選宮崎和牛サーロイン炭火焼

### Charcoal grilled A5 Miyazaki Wagyu Sirloin

3oz, Sweet onion soy, wasabi 62

## STAUB GOHAN

Seasonal ingredients cooked in STAUB cocotte with  
Dashi & Koshihikari rice from Niigata.

\*ほたるいかの炊き込みご飯 蒨の薑味噌添え

\*JP Firefly Squid, BC Oyster mushroom, Leeks,  
Yuzu zest, Ginger Yuzu Butter, Spring Fukinoto-Miso 39

\*BC 牛タンと根菜の炊き込みご飯

\* Slow braised Pemberton Natural Beef Tongue,  
Sunchoke, Potato, Gobo, Louts roots, Watercress 36

\*BC 紅鮭柚庵焼きと BC いくらの炊き込みご飯

\*BC Wild Sockeye Salmon Yu-an, BC Ikura, Organic  
Maitake mushroom, Fried bean curd 37

## 天麩羅 / TEMPURA

さつまいも/Sweet potato w/ spicy truffle aioli 10

海老/ Prawn 4pc w/ Smoked local sea salt 15

季節野菜盛り/Assorted Seasonal Vegetables

Five Kinds, w/ green tea sea salt 18

## 🍣 /SHIME

合鴨の出汁つけ麺/Local Duck "TSUKE-MEN"

Thick cold Ramen noodle, Warm local duck dashi  
soy broth dip, Duck "cha-siu", Yuzu Zest 21

釜揚げ稲庭うどんと季節のかき揚げ

"Kama-Age" style Inaniwa Udon

Hand crafted thin Inaniwa Udon from Akita, served in Warm water,  
Warm dashi soy dip, Seasonal Kakiage tempura 17

揚げおにぎり茶漬け/Age Onigiri Cha-zuke

Deep Fried rice ball, Ichiban dashi broth,  
Myoga, Green Onion, Nori, Sour plum, Wasabi 9

## Hand Cone Sushi

Japanese Bluefin Tuna & BC Uni 21

BC Uni & BC Ikura 18, Bluefin tuna Negitoro 18

BC Dungeness Crab w/avocado 16

BC Wild Sockeye Salmon & BC Ikura 15

Fried Soft Shell Crab & Truffle Aioli 14

Chopped Hokkaido Scallop & Prosciutto bits 14

お味噌汁/Miso soup Umami miso, Ichiban Dashi broth 4

お吸い物/Osuimono Ichiban Dashi broth, Maitake, Yuzu 4