

## Seasonal & Favorite

### Obanzai plate

Daily chef's selection Four kinds of small appetizers 26

### FRESH BC Oyster on Shell

Sun Seeker Oyster from Desolation Sound, BC

With Dikon Ponzu, green onion. \$4.5/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"

ADD BC UNI \$6/pc , ADD Sturgeon Caviar \$15/pc

### Shirako Ponzu

Seasonal Hokkaido Cod soft milt with Ponzu 22

### Seasonal Gomaae

Steveston Athiana Acres Farm Swiss Chard, Persimmon, Walnuts, Garlic 8

### Daikon Beer Pickles

Daikon radish, Four winds Pilsner, Karashi mustard 9 V

### Soba Crab Roll

Green tea soba rolled w/BC Dungeness crab, Deep fry, Dashi soy 16

### BC Potato salad

GF mayo, Local free range egg, prosciutto bits 9 GF

### BC Uni Shooter

BC Uni, Grated Mountain potato, nori soy,

BC Ikura, Quail egg, 18

### Organic Mushroom salad

Yuzu soy sautéed organic mixed mushrooms,

Veg chips, Hannah Brook Farm organic greens w/sesame dressing 22 V

### Brant Lake Wagyu Tataki salad

Seared / Hay smoked, Seasonal topping, sweet onion ponzu 29

### Miso cheese Eggplant

sweet miso, Mozzarella, truffle oil 12 GF

### Crab Dashi Maki Tamago

Made to order, local free range egg,

Nova Scotia Snow crab, Ichiban dashi, 15

### BC Pine Mushroom "Dobin Mushi"

w/Madai,Prawn,Ginkgo Nuts Ichiban Dashi broth in tea pot 24

### Chawan-Mushi

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

shiitake, ginkgo nuts, ichiban dashi 12

Add BC Uni \$8

### Matsutake + Kegani Chawan-Mushi

Steamed free range egg custard w/ Hairy Crab Dashi, BC

Pine Mushroom, Ginkgo nuts, Mitsuba 29

### BC Kabocha Squash "Goma Tofu" Agedashi

Made by arrowroots powder, sesame paste, Kabocha Squash

puree, BC Uni, pickled onion, soy dashi 15

### Renkon Hotate Shinjo Hasami-Age

Hotate Shinjo pate stuffed dashi simmered lotus roots

tempura, Karashi mustard, dashi soy dip 23

### Free run Mizore chicken Karaage

farm crest free run, grated daikon dashi vinaigrette. 16

### Brant Lake Wagyu + Kabocha

#### Croquette

Ground Brant Lake Wagyu, Kabocha Squash, Kinoko Oroshi Ponzu 19

### Grilled miso BC Sablefish collar

sauteed kale, kiriboshi radish 32 GF

### Grilled Shoyu Koji Local Duck Breast

marinated w/house made shoyu koji,

BC savoy cabbage Puree, BC king oyster mushroom 34

### Charcoal grilled A5 Miyazaki Wagyu Sirloin

3oz, Sweet onion soy, wasabi 84

## SEASONAL TEMPURA

\*Sweet Potato w/Spicy Truffle Aioli 12

\*Athiana Acres, **BC RED Kuri Squash**

w/ Maple Mascarpone Dip 12

\*Athiana Acres, **SHISHITO Pepper**

w/ Curry Sea Salt 12

\*BC **Matsutake** -Pine Mushroom 28

w/Sudachi citrus, Sea salt

\*California **Persimmon** wrapped in Prosciutto

w/ Van Isld maple smoked sea salt 12

\***Shirako** Hokkaido fresh Cod milt Roe

w/ Japanese Sudachi Citrus, Sea salt 24

## Noodle

Local Duck "TSUKE-MEN"

Cold Thick Ramen, warm local duck dashi soy

broth dip, Duck "cha-siu", Yuzu Zest 22

## Staub Gohan

Seasonal ingredients cooked in Staub cocotte with

Dashi & Koshihikari rice from Niigata.

\*Grilled Yuzu Soy Marinated Wild Sockeye

Salmon, BC Chum Shoyu Ikura,

BC PINE MUSHROOM 48

\* BC Octopus, 5 kinds of mushrooms, Fried bean

curd, Sweet Potato Tempura, Sudachi Citrus 36

Miso Soup 5/ Osuimono 5

## Hand Cone Sushi

Japanese Bluefin Tuna & BC Uni 24

BC Uni & BC Ikura 19

Bluefin Tuna Negitoro 19

BC Dungeness Crab w/avocado 18

BC Wild Salmon & BC Ikura 15

Fried Soft Shell Crab & Truffle Aioli 16

Chopped Hokkaido Scallop & Prosciutto bits 14

## Omakase

MINI Omakase \$95/person

Chef's Tatsuya's Choice daily seasonal 6 course

**Available only Tuesday to Thursday between 5pm to 8pm.**

**Do Not need Reservation.** Not accept after 8pm.

\* Minimum order by 2 persons.

**\*Not accept ANY food allergies / restrictions**

Omakase Kaiseki Course \$160/Person

Stem's Famous Omakase Kaiseki Course.

Available ONLY 24hrs advance Booked.