

STEM's Favorite

Hitoshinna/ SMALL PLATE

FRESH BC Oyster on Shell

Sun Seeker Oyster from Desolation Sound, BC

With Daikon 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"

大根ビール漬け/Daikon Beer Pickles

Daikon radish, Four winds Huftgold Pilsner, Karashi mustard 9 V

茶碗蒸し/Chawan-Mushi

Steamed free range egg custard, free range chicken, ebi, shiitake mushroom, ginkgo nuts, ichiban dashi 11

Add BC Uni \$8 Add Black Truffle \$20

茄子味噌チーズ田楽/Miso Cheese Eggplant

Sweet miso, Mozzarella, Truffle oil 12 GF

地鶏卵の出汁巻き卵

Dashi Maki Tamago

Made to order, local free range egg, Ichiban Dashi 13

Add Black Truffle \$20

雲丹シューター/BC Uni Shooter

BC Uni, Mountain potato, Nori soy, BC Ikura, Quail egg 19

アスパラガスの胡麻豆腐揚げだし

BC Asparagus "Goma Tofu" Agedashi

Made by arrowroots powder, sesame paste, Asparagus puree,

Snow Crab Dashi Ankake, Spicy Yuzu Kosho 14

揚げ蕎麦寿司/Soba Crab Roll

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

SALAD

きのこのサラダ/Organic Mushroom Salad

Yuzu soy sautéed 4-5 kinds of organic mixed mushrooms,

Veg chips, organic greens w/sesame dressing 19 V

刺身サラダ/Sashimi Salad

Organic Green salad w/ dice cut assorted sashimi

Dashi Soy Dressing 27

ローカル燻製和牛のタタキサラダ

Brant Lake Wagyu Tataki salad

Seared / Hay smoked, Seasonal topping, sweet onion ponzu 25

おばんざい/OBANZAI small plate

\$7each / choose DIFFERENT 4 kinds for \$26

BC Stinging Nettle Gomae

BC Organic Apple, Garlic chips

Okinawa Mozuku Sunomono

Mozuku Seaweed from Okinawa, Snow Crab, Dashi Vinegar

EDAMAME Yaki-Bitashi

Charred Edamame soaked in Dashi soy broth serve chilled

Asparagus Ohitashi

Blanched Asparagus soaked in Clam Dashi, Aburi Hokkaido Scallop

Wagyu Gobo Kinpira

Ground wagyu and gobo sauteed in sweet soy, serve chilled

Eggplant Age-Bitashi

Flash fried and Soaked in Dashi soy broth, Ginger

NANBAN-Zuke

Organic Maitake mushroom, BC Oyster flash fried soaked in sweet Dashi vinegar

KATSUO TATAKI

Hay seared Spring Bonito Sashimi, Sweet Onion Ponzu, Greens

SHISHITO Chirimen

Simmered in Sansho soy Shishito Pepper, Dried Baby Anchovy

SHIRAAE

Shungiku, Yuba Tofu Skin, Kiwi, Oyster mushrooms, Creamy Tofu paste

BC Potato salad

GF mayo, Local free-range egg, BC Ikura

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 Sushi Kappo Course

\$180/Person

Stem's Famous Omakase Sushi Kappo Course.

Available ONLY 24hrs advance Booked.

*Before placing your order, please inform your server if a person in your party has any food

allergies.

*18% Gratuity may be added to parties of 6 & more.

Meat & Fish

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

厚切りベーコン炭火焼き/Local Pork Bacon

Grilled Thick cut (1/2Lb) Chilliwack pork bacon grilled on charcoal grill

with sansho pepper, Karashi mustard 18

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 17

和牛メンチカツ

Wagyu Minced Cutlet

Panko crusted ground brant lake wagyu beef,

Black sesame Tonkatsu sauce 19

BC 銀鱈カマの味噌漬

Grilled Miso BC Sablefish Collar

Sauteed kale, 19 GF

BC 合鴨の自家製醤油麹漬焼き

Grilled Shoyu Koji Local Duck Breast

Yarrow Meadows Duck, Marinated w/house made shoyu koji,

BC king oyster mushroom, Fried Leek 29

ローカル牛ヒレステーキ/

BC Natural Beef Tenderloin Miso Steak

Haccho miso onion sauce 39

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 84

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

*JP Firefly Squid, BC Oyster mushroom, Rapini, BC

Oyster mushroom, Ginger Yuzu Butter, 42

*天然紅鮭柚庵焼きと BC いくら炊き込みご飯

* Wild Sockeye Salmon Yu-an, BC Ikura, Organic

Maitake mushroom, Fried bean curd 39

お味噌汁/Miso SOUP Umami miso, Ichiban Dashi broth 5

お吸い物/Osuimono Ichiban Dashi broth, Maitake, Yuzu 5

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 14

季節野菜盛り/Assorted Seasonal Vegetables

Five Kinds, w/ green tea sea salt 15

ハリバット頬肉/BC Wild Halibut Cheek

w/sour plum, shiso 19

NOODLE

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

SUSHI ROLL

Black Truffle Dynamite

Large size prawn tempura, Winter black truffle, Truffle aioli 27

Real Crab California

Real snow crab meat, QP Mayo, Avocado, Cucumber 19

Spicy Toro-Taku

Chopped Bluefin Tuna, Spicy sauce, Green Onion, Takuan pickled radish 24

Salmon Dynamite

Wild Sockeye salmon Tempura, Mango, Avocado, QP Mayo 19

Saba Bo-Sushi

Charcoal Seared Hand Press cured Japanese Saba Sushi 23

Hand Cone Sushi

Japanese Bluefin Tuna & BC Uni 26

BC Uni & BC Ikura 21

Bluefin Tuna Negitoro 18

JP Bluefin Tuna Torotaku 18

JP Bluefin Tuna Toro-Umi Budou 18

Snow Crab /avocado /Kanimiso Mayo 16

Wild Salmon / BC Ikura 15

Wild Salmon / Mango 15

Fried Soft-Shell Crab / Truffle Aioli 18

Chopped Hokkaido Scallop / Prosciutto bits 14

Chopped Scallop / Mentaiko-Spicy Cod Roe 16

"NIXON" Japanese Unagi / Cream cheese 15

Japanese Unagi / Tamago 15

Japanese Unagi / Cucumber 14

Squid/ Mentaiko/Cucumber 14

Prawn Tempura / Truffle Aioli 12

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