

Soups, Salads, Sunomono and sides スープ、サラダ、甘酢の物とサイドオーダー

*Baby Shrimp Sunomono	子海老酢	Baby Shrimp
*Ebi Sunomono	海老酢	Prawn
*Tako Sunomono	たこ酢	Octopus
*Kani Sunomono	かに酢	Crab
*Small Green Salad	小グリーンサラダ	with our sesame house dressing
*Seafood Salad	シーフードサラダ盛り合わせ	(ごま味ハウス ドレッシング) Shrimp, crab, assorted seasonal vegetables with our sesame house dressing
Edamame	枝豆	Green soya bean
*Spinach Gomaee	ほうれん草の胡麻和え	Blanched spinach with sesame sauce
*Kinpira Gobo	きんぴらゴボウ	Mountain Burdock Root and Carrot cooked with sesame sauce
*Pork Gyoza	餃子	Japanese dumpling with ground pork and vegetables - Pan fried or Deep fried
*Seafood Gyoza	シーフード餃子	Japanese dumpling with scallops and shrimp - Pan fried or Deep fried
*Vegetable Gyoza	野菜餃子	Vegetable dumpling - Pan fried or Deep fried
*Agedashi Tofu	揚げだし豆腐	Deep fried Tofu served with special sauce, ginger and grated radish
*Spicy Tofu	(揚げだし) 豆腐と生椎茸	辛ソースあえ Deep fried Tofu and fresh Shiitake Mushroom with our special spicy sauce
Miso Soup	味噌汁	Soya bean paste soup
Steamed Rice	ご飯	

Noodle Soup うどん (Udon - Wheat-based thick noodle in soup)

*Plain Noodle	かけうどん	Noodles in soup with tempura bits on side
*Tempura Noodle	天ぷらうどん	Prawn and vegetable tempura in noodle soup
*Nabeyaki Noodle	鍋焼きうどん	Prawn tempura, diced chicken, egg and vegetables in noodle soup
*Beef Noodle	肉うどん	Pan-fried thinly sliced beef in noodle soup

Donburi 丼物 [Rice in a bowl with toppings] Donburi dishes are served with miso soup and small green salad

*Chicken Don	鶏の照焼き丼	Grilled chicken breast with teriyaki sauce
*Chicken Katsu Don	チキンカツ丼	Deep fried breaded chicken breast with egg and special sauce
*Tem Don	天丼	3 prawns and 2 vegetables Tempura

Half Plain Noodle and small Donburi with Gomaee うどん、胡麻和えと丼物のセット

*Chicken Don & Noodle	うどんとチキンの照り焼き丼	Grilled chicken breast with teriyaki sauce and noodle
*Chicken Katsu Don & Noodle	うどんとチキンカツ丼	Deep fried breaded chicken breast with egg and special sauce
*Tempura Don & Noodle	うどんと天丼	Prawns and vegetable tempura on rice and noodle

Bento お弁当 (Lunch Box)

*Makunouchi Lunch Box - 1 幕の内弁当 - 1

(a box contains 4 items - tempura, sashimi, chicken karaage and beef teriyaki) includes miso soup, pickles and **daily special**

Teriyaki and Tempura Combination 照焼きと天ぷらのセット

*Beef Teriyaki (Tokyo Cut, thinly sliced)	薄切り牛肉の照焼き
*Chicken Teriyaki	チキンの照焼き

* contains wheat and/or wheat products

Tempura 天ぷら (Seafood and vegetables dipped in batter and deep fried)

*Half Assorted Tempura	小天ぷら盛り合わせ	2 prawns and 3 vegetables
*Assorted Tempura	天ぷら盛り合わせ	4 prawns and 6 vegetables
*Pacific Prawn Tempura	海老天ぷら	6 prawns and 3 vegetables
*Crab Claw Tempura	かにツメの天ぷら	4 crab claws
*Beef Tempura	牛肉の天ぷら	Tender thinly sliced beef wrapped around green onion
*Vegetable Tempura	精進揚げ	7 or more of assorted vegetables
*Sweet Potato Tempura	サツマイモの天ぷら	5-7 sweet potatoes

Agemono 揚げ物 (Deep Fried)

*Chicken Karaage	鶏の唐揚げ (レギュラー又はスパイシー)	<i>choice of <u>Regular</u> or <u>spicy</u></i>
	Boneless chopped chicken marinated in rice wine, soya sauce and deep fried	
*Chicken Cutlet	チキンカツ (グリーンサラダ付き)	
	Deep fried breaded chicken served with green salad	
*Fried Fillet of fish	白身魚のフライ (グリーンサラダ付き)	
	Deep fried breaded white fish served with green salad	

Sushi お寿司 (Fresh raw fish and seafood thinly sliced placed on sushi rice)

*Nigiri Sushi	にぎり鮓	CHEF'S CHOICE of the day - 10 pcs.
*Deluxe Nigiri Sushi	特上にぎり鮓	CHEF'S CHOICE of the day but more challenging - 11 pcs
*Chirashi Sushi	ちらし寿司	CHEF'S CHOICE of the day laid upon a bed of rice

Maki-Sushi 巻きずし (A roll of sushi rice wrapped in paper like seaweed and cut into bite sized pieces)

*B.C. Roll (5 pcs) B.C. ロール **M** Barbecued salmon skin with vegetables in the center w. Tobiko

*California Roll (6 pcs) カリフォルニア ロール **M** Avocado, crab stick

Kappa-Maki (6 pcs) かっぱ巻き Sliced cucumber in the center

Salmon-Maki (6 pcs) サーモン巻き Fresh salmon in the center

Tekka-Maki (6 pcs) 鉄火巻き Fresh tuna wrapped in the center

Sp-Box Sushi (6 pcs) 箱寿司 (サーモン、海老、帆立、アヴォカド、レモンの押し寿司)
Salmon, shrimp, scallop, avocado, thinly sliced lemon. Shaped into a box

***Sp-Tempura Roll** (5 pcs) 天ぷら巻き Shrimp tempura, avocado, cucumber. Also called Dynamite Roll

Sp-California Roll (6 pcs) スパイシー カリフォルニア ロール Avocado, crab stick

Sp-Scallop Roll (6 pcs) スパイシー 帆立巻き Scallop, Cucumber

Sp-Tuna Roll (5 pcs) スパイシー 鉄火巻き Tuna, cucumber, radish

Sp- B.B.Q. Salmon Roll (6 pcs) スパイシー バーベキュー サーモン 巻き B.B.Q Salmon, avocado

HOUSE SPECIAL ROLLS ちょっと変わった巻寿司

*Crunchy Smoked Salmon Roll 〇〇〇〇〇〇〇〇〇〇〇〇

(6 pcs) **M** Mango, smoked Salmon, Cucumber and crunchy tempura bits outside

Sp-Beautiful Roll (6 pcs) ビューティフル ロール Avocado and Salmon beautifully rolled outside, Scallop in the center

***Sp**-Veg. D. (Vegetarian's Delight) Roll ヴェジタリアン ロール Asparagus tempura, Carrot, Avocado, Cucumber, Radish

(5 pcs) & spicy Mayo rolled with **Soya Bean** sheet

***Sp**-SASSs Roll (5 pcs) サッサロール Shrimp Tempura, Avocado, Scallop, Salmon

rolled with **Soya Bean** Sheet

***Sp**-Spider Roll (5 pcs) スパイダー ロール (ソフトシェルクラブ 巻き)

Deep fried soft shell crab, avocado and cucumber in the center

***Sp**-Crunchy P.S. Roll (6 pcs) ピーエスロール Prawn, salmon, cucumber and crunchy tempura bits outside

SASHIMI 刺し身 (Chef's choice bite sized pieces of fresh seafood, arranged with Japanese white radish)

Assorted Sashimi	刺し身 盛り合わせ	(14 pcs)
Hamachi Sashimi	はまち刺し身	(9 pcs)
Local Tuna Sashimi	ローカル 鯖 刺し身	(9 pcs)
Sockeye Salmon Sashimi	サカイサーモン 刺し身	(9 pcs)
Hawaiian Tuna Sashimi	ハワイアン 鯖 刺し身	(9 pcs)
Toro (Local Tuna) Sashimi	トロ (ローカル 鯖) 刺し身	(9 pcs)
*Ahi-Poke	アヒ ポキ (レギュラー又はスパイシー)	
	Local tuna marinated with our special sesame sauce (regular or spicy)	

* contains wheat and/or wheat products **Sp** means spicy mayonnaise **M** means mayonnaise

We use **local tuna** (albacore tuna) for rolls, nigiri and sashimi **unless specified**.

NIGIRI SUSHI **Most** Nigiri Sushi comes with **WASABI** inside. price per piece 〇〇〇〇 (一つのお値段)

Amaebi (fresh shrimp)	Ikura (salmon roe)	Sockeye Salmon
*Anago (sea eel)	*Inari Sushi	Tai (snapper)
Beef nigiri	Kani (crab)	Tako (boiled octopus)
Ebi (boiled shrimp)	Maguro (albacore tuna)	Tobiko (flying fish roe)
Hamachi (yellow tail)	Mirugai (goeduck)	Tobiko & Quail Egg
Hawaiian Tuna	Saba (mackerel)	Toro (tuna belly)
Hokki (surf clam)	Scallop Nori	*Tamago (egg omelet)
Hotate (scallop)	Seared Hawaiian Tuna	Udama (quail egg)
Ika (squid)	Seared Local Tuna	*Unagi (bbq fresh water eel)



Uni (sea urchin)

MUST Specify NO WASABI for NIGIRI. We use wild sockeye salmon for rolls, sashimi and nigiri.

We use **local tuna**(albacore tuna) for rolls, nigiri and sashimi **unless specified**.

DRINKS ☐☐☐☐

Asahi Dry (can) (500ml)

Asahi “Karakuchi” (can) (2 litre)

Kirin (Small) (355ml)

Kirin Light (355ml)

Kirin Ichiban (633ml)

Sapporo (Small) (355ml)

Sapporo Draft (633ml)

Alexander Keith’s

Coors Light

Canadian

Hot Sake – small (150ml)

Moosehead

Kootenay

Kokanee

Stella Artois

Whistler Lager

Whistler Pale Ale

Mike’s Hard Lemonade or Cranberry

Apple Cider

O’Douls Non Alcoholic

Oi Ocha (cold green tea) ☐☐☐☐☐

Hot Sake – large (270ml)

FOR GROUPS OF SIX OR MORE, A 18% GRATUITY WILL BE ADDED TO YOUR BILL

