



sushi sets

served with oshinko + hiyashi salad

Salmon Poke Bowl | 25

atlantic salmon, romaine, avocado, edamame, tamago, taro chips, pickled beets, nori + kabayaki-chilli ponzu

Tokusen Chirashi Platter | 34

this is a Japanese classic! our sushi chef's selection of sashimi in a bowl of sushi rice

Fuji Bento (15 pieces) | 35

spicy tuna, yasai roll, salmon, butterfish, binnaga + edamame

washoku sets

served with oshinko + miso soup

Shogun Set | 29

chicken katsu cutlet, spicy tuna maki, edamame, broccoli gomaе, steamed rice

Godzilla Set | 39

salmon poke on sushi rice, maple-tamari marinated albacore tuna, kombu-shio marinated butterfish, ginger fried chicken karaage, broccoli gomaе

Samurai Set | 49

modern nigiri: sesame-yuzu atlantic salmon, espresso-infused butterfish, pink peppercorn yellowtail

cold plates: kombu-shio butterfish, maple-tamari albacore tuna

tempura: seasonal vegetable + tiger shrimp

maki: spicy tuna

fallbacks

House Wagyu + Prime Beef Burger | 23

house-made burger with onion jam, arugula + crispy shallot, served on a brioche bun with a side of sweet potato wedges + seasonal house salad (provolone or cheddar available upon request)

Tuna Burger | 26

seared sushi-grade maguro tuna with wasabi mayo, pickled jalapeño + yuzu napa slaw, served on a brioche bun with sweet potato wedges + seasonal house salad

soups + salads

Miso Soup | 7

tofu, scallions + wakame

Creamy Miso Chowder | 14

assorted seafood, wakame + drizzled with truffle oil

Seasonal House Salad | 12

arugula, romaine, watermelon radish, fennel, oba, charred pineapple + apple-pineapple vinaigrette

Seaweed Salad | 14

assorted greens, hiyashi, takuan, toasted nori + sesame-ponzu dressing

Sashimi Salad | 18

hiyashi, romaine, cherry tomatoes, chilli dressing + a selection of our chef's top cuts

Sumo Salad | 18

greens, pea shoots, fennel, pickled beets, avocado, asian pear, taro chips, pomegranate + mustard-balsamic vinaigrette

grilled skewers (1 skewer)

Grilled Pineapple | 5

tangy momiji drizzle

Grilled Shishito Peppers | 6

spicy soy

Seven-Spice Chicken Drumettes | 7

glazed ki barbeque sauce

A5 Miyazaki Wagyu | 7

Himalayan pink sea salt

Chicken + Leeks | 8

yakitori glaze

Sake-Braised Pork Belly + Green Onion | 8

glazed with teriyaki + chilli-ponzu sauce

Tiger Shrimp | 9

brushed with mango hot sauce

Canadian AAA Striploin Cubes | 10

ginger-glazed with cherry tomatoes

Atlantic Salmon | 11

lime-pepper miso + chilli onion salsa

tempura + small bites

House-Made Oshinko Pickles | 6

Tossed Edamame + Seven Spice | 8

Pork Gyozas | 10

Ginger Fried Karaage Chicken | 10

Assorted Seasonal Vegetable Tempura | 13

Bistro Shrimp Tempura | 18

Lobster Tempura | 25

nigiri + sashimi (2 pieces)

Binnaga albacore tuna | 8

Ebi tiger shrimp | 9

Hamachi yellowtail | 11

Hotate sea scallop | 8

Ikura salmon roe | 11

Kani Alaskan king crab | 14

Maguro bigeye tuna | 8

Mutsu butterfish | 8

Ora King Salmon | 12

Saba mackerel | 7

Sake Atlantic salmon | 8

Tai sea bream | 8

Tamago omelette | 6

Tobiko flying fish roe | 6

Unagi freshwater eel | 10

modern nigiri (1 piece)

Mutsu | 5

beet miso + espresso-infused brown sugar

Binnaga | 5

seared albacore tuna, pickled chilli + ginger-onion oil

Tai | 5

sea bream, yukari salt, sorrel leaf + cranberry-ginger miso

Sake | 6

Atlantic salmon, sesame-yuzu karashi

Hamachi | 7

yellowtail, pink peppercorns, hojiso + yuzu soy

modern makimono

Kyoto Maki | 16

yellowtail, avocado, crispy rice, takuan + jalapeño-garlic soy

Kiwi Tuna | 15

bigeye tuna, mango, cucumber, spicy tomato salsa + karashi miso

Lobster | 20

chilled rock lobster, soy paper, avocado, pickled radish, boston lettuce + momiji soy

Ki Beef Maki | 16

teriyaki-glazed canadian AAA striploin, sweet potato tempura + asparagus

Sweet Potato | 13

tempura yam, avocado, asparagus + kabayaki sauce

Torched Salmon | 15

avocado, pickled kohlrabi, arugula, crispy leeks + spicy karashi miso

Tempura Butterfish | 17

Alaskan king crab, salmon, butterfish, avocado, cucumber + tobiko

classic makimono

California | 16

Alaskan king crab, avocado, cucumber + tobiko

Spicy Tuna | 16

bigeye tuna, green pepper + spicy mayo

Dynamite | 11

tempura shrimp, mayo, tobiko + cucumber

Spicy Salmon | 15

atlantic salmon, red pepper, mango, cucumber + kimchi miso

cold plates

Kombu-Shio Marinated Butterfish | 16
sea asparagus, kumquat, kale-chimichurri miso
+ strawberry salt

Hamachi + Jalapeño | 17
fresh sliced ginger + yuzu shoyu

Beef Striploin Tataki | 16
spicy sesame dressing + milk garlic chips

hot plates

Togarashi Tofu Steak | 16
eggplant, roma tomato, umeboshi + charred onion jam

Wok-Tossed Tiger Shrimp | 22
sautéed pea shoots, goma butter + ginger soy

Karashi Miso Free-Range Chicken | 23
sautéed kale-togarashi slaw + orange-ume sauce

Marinated Grilled Short Ribs | 23
asian pear-soya, sesame seeds + pickled asian pear

Maple Tamari Binnaga | 14
pine nuts + wasabi crème fraiche

Spicy Maguro + Sake on Mini Rice Cake | 15

Spicy Avocado | 11
pineapple, tomato, chives, ginger, wasabi-relish + wrapped
in cucumber

Saikyo Miso-Marinated Black Cod | 34
ikura + fennel-orange sauce

Antarctic Sea Bass | 37
sake beurre blanc, edamame + dill fronds

Canadian AAA Striploin 8oz | 25 **16oz** | 43
yuzu-szechuan peppercorn rub + shiso peppercorn sauce

Diver Scallops | 40
swiss chard, golden raisins, pickled red onion, zucchini
noodles + red-chimichurri miso

sides

Steamed White Rice | 7

Garlic-Fried Rice | 9

Fried Eggplant | 9
momiji miso, crispy leeks, dried chilli, chive + panko

Sweet Potato Wedges | 9

Broccoli Goma | 9

Grilled Asparagus | 10

