



## soups + salads

### Miso Soup | 7

tofu, scallions + wakame

### Seasonal House Salad | 12

arugula, romaine, fennel, pickled cauliflower, chilli-infused carrots, fennel-orange miso chips, paprika-dusted pecans + orange-ginger soy

### Seaweed Salad | 14

hiyashi, takuan, toasted nori, pickled red cabbage, cucumber + 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

## cold plates

### Hamachi + Jalapeño | 17

fresh sliced ginger + yuzu shoyu

### Beef Striploin Tataki | 16

spicy sesame dressing + milk garlic chips

### Spicy Avocado | 11

pineapple, tomato, chives, ginger, wasabi-relish + wrapped in cucumber

### Spicy Maguro + Sake on mini crispy rice cakes | 16

## makimono

### California | 16

Alaskan king crab, avocado, cucumber + tobiko

### Spicy Tuna | 16

bigeye tuna, green pepper + spicy mayo

### Dynamite | 13

tempura shrimp, mayo, tobiko + cucumber

### Spicy Salmon | 15

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

### Kiwi Tuna | 15

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

### Lobster | 22

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

## sushi sets

### 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 rice bowl, served with oshinko, miso soup + seaweed salad

### Fuji Bento (15 pieces) | 35

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

## tempura + small bites

### House-Made Oshinko Pickles | 6

### Tossed Edamame + Seven Spice | 8

### Sweet Potato Wedges | 9

### Pork Gyozas | 10

### Ginger Fried Karaage Chicken | 10

### Roasted Sesame Cauliflower | 10

### Assorted Seasonal Vegetable Tempura | 13

### Bistro Shrimp Tempura | 18

## hot plates

### House Wagyu + Prime Beef Burger | 26

house-made with onion jam, arugula + crispy shallot, served on a brioche bun with a side of sweet potato wedges + seasonal house salad

### Marinated Grilled Short Ribs | 26

asian pear-soya, sesame seeds + pickled asian pear

### Karashi Miso Free-Range Chicken | 24

sautéed kale-togarashi slaw + orange-ume sauce

### Canadian AAA Striploin 8oz | 25 16oz | 46

yuzu-szechuan peppercorn rub + shiso peppercorn sauce

## nigiri + sashimi (2 pcs)

### Binnaga albacore tuna | 8

### Maguro bigeye tuna | 8

### Mutsu butterfish | 8

### Sake Atlantic salmon | 8

### Ebi tiger shrimp | 9

### Hamachi yellowtail | 11

### Kani Alaskan king crab | 16

## dessert

### Chocolate Truffle Cake | 12

with roasted sunflower seeds, candied pine nuts, crispy plantain + miso caramel

### Matcha Cheesecake | 12

with mascarpone, cream cheese + almond tuile

*Please allow for a one hour pickup time.*

**Sakura Platter** (28 pieces for two people) | 62  
hamachi + jalapeño, konbu-miso tuna tataki, kiwi tuna, yasai roll, maguro, ebi, salmon, butterfish, edamame

**Kyoto Platter** (40 pieces for two people) | 78  
hamachi + jalapeño, konbu-miso tuna tataki, spicy avocado, spicy salmon, ki beef maki, yasai roll, ebi, butterfish, sake, maguro, edamame, roasted sesame cauliflower

**Hakusan Platter** (60 pieces for 3-4 people) | 150  
hamachi + jalapeño, striploin tataki, maguro + salmon rice cakes, kiwi tuna, spicy salmon, lobster maki, yasai roll, sake, maguro, ebi, hamachi, binnaga, butterfish



## cold bentos

### 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 | 35

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

## washoku sets

### Shogun Set | 29

chicken katsu cutlet, spicy tuna maki, edamame, roasted sesame cauliflower + steamed rice

### Godzilla Set | 45

tuna poke on sushi rice, albacore tuna + yuzu-kosho balsamic, salmon aburi, ginger chicken karaage + roasted sesame cauliflower

### Samurai Set | 49

modern nigiri: sesame-yuzu Atlantic salmon, espresso-infused butterfish, pink peppercorn yellowtail cold plates: salmon aburi, albacore tuna + yuzu-kosho balsamic  
tempura: seasonal vegetable + tiger shrimp  
maki: spicy tuna

## fallbacks

### House Wagyu + Prime Beef Burger | 26

house-made burger with onion jam, arugula, crispy shallot, sweet potato wedges + seasonal house salad (provolone or cheddar available upon request)

### Tuna Burger | 26

seared sushi-grade maguro tuna, wasabi mayo, pickled jalapeño, napa slaw, sweet potato wedges + seasonal house salad

### Roasted Chicken Breast | 28

kale, pickled red cabbage, golden raisins, koji shio, roasted sesame cauliflower, steamed rice + kabayaki sauce

### Atlantic Salmon | 28

spicy roasted pepper miso, roasted beets, roasted sesame cauliflower, baby bok choy + steamed rice

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## add-ons

Miso Soup | 7

Seasonal Vegetable Tempura | 13

Sweet Potato Wedges | 9

Seaweed Salad | 14

Bistro Shrimp Tempura | 18

Grilled Shishito Peppers | 6

Seasonal House Salad | 12

Ginger Chicken Karaage | 10

House-Made Oshinko Pickles | 6

Pork Gyozas | 10