

# BEEF SOUP



## Deluxe Miso 11

A smooth and flavourful miso blended with Our signature Beef Broth

Prime rib slice, ground beef, egg, garlic green onion, sesame seed dressing



## Deluxe Red 12

Our house beef broth with signature kimchi base

Prime rib slice, ground beef, egg, garlic green onion, kimchi, chilli oil, chilli paste sesame seed dressing



## Deluxe Black 12

A rich, more flavourful Tonkotsu Base with Our signature Beef Broth. Roasted black garlic oil for making a Japanese favourite.

Prime rib slice, ground beef, egg, garlic dry nori, sesame seed dressing green onion

### Miso Ramen \$5

Ground beef, green onion sesame seed dressing

### Spicy Miso \$6

Chilli oil, chilli miso paste ground beef, green onion sesame seed dressing

### SEA FOOD UDON SOUP 11

Shrimp, calamari, scallops, seaweed and green onion in udon soup

### Red Ramen \$6

Chilli oil, kimchi paste, ground beef green onion, sesame seed dressing

### Black Ramen \$6

Ground beef, black garlic oil, dry nori, green onion sesame seed dressing,

### SEA FOOD YAKI UDON 11

Shrimp, calamari, scallops, green onion and sesame seeds in fried udon with teriyaki sauce and seaweed.



## DEEP FRIED

### CALAMARI 7

Deep fried, lightly-battered calamari, served with spicy mayo and lemon

### TRUFFLE SHRIMP TEMPURA 7

Deep fried, lightly-battered shrimp, seasoned with truffle oil and lemon.

### CHICKEN KARAAGE 7.5

Deep fried boneless chicken leg battered in kara-age flour and served with spicy mayo.



### MOCHI 7

Deep fried sticky rice cake with sweet soy sauce and seaweed.

### JAPANESE GINGER SHRIMP 7.5

Tiger shrimp served with ginger sauce, green onion and sesame seeds.

# CHARCOAL GRILL

## MEAT

### CHICKEN TERIYAKI 7

Boneless chicken leg grilled over an open flame with teriyaki sauce and sesame seed.

### PORK BACK RIB 12

Smoked half size baby back rib grilled over an open flame, sauteed balsamic veggies, served with beef stock and dry garlic

### BEEF FINGER BONE 14

Tender, jumbo beef rib grilled over an open flame, sauteed balsamic veggies, served with beef stock and dry garlic

### LAMB CHOP 16

3 pieces of lamb grilled over an open flame and served with chimichurri sauce.

### MAGIC STEAK 8oz 20

Angus striploin grilled over an open flame and served with magic sauce.

### PREMIUM RIBEYE 20

Premium ribeye steak grilled over an open flame and served with chimichurri sauce.

## FISH

### SABA MACKEREL 9

Grilled mackerel, radish and served with ponzu sauce.

### MISO BLACK COD 12

Huge piece of sweet miso-marinated black cod, grilled and served with mayo and lemon.

### HAMACHI KAMA 16

Grilled the collar of yellowtail, lemon, daikon and served with ponzu sauce

### HOKKE JAPANESE MACKEREL 24

Grilled Atka mackerel with sea salt, rice vinegar, lemon, daikon and served with ponzu sauce

### TEPPAN SALMON 7.5

Salmon, seafood sauce, soy sauce and lemon

### TEPPAN SCALLOP 7

Hokkaido scallops, seafood sauce, soy sauce and lemon

## VEGETABLE

### ZUCCHINI 6.5

Grilled zucchini served with corn tortilla and miso mustard.

### ASPARAGUS 6.5

Grilled asparagus served with miso mayo.

 Vegetarian  Chef's recommendation

# STARTER

## LOBSTER MISO SOUP

Lobster meat in a traditional miso base.

5

## EDAMAME

Soy beans with sea salt.

4.6

## GYOZA

Pork and vegetable dumplings.

6

## IKUSA BUN (1pc)

Slow-braised pork chashu, pickles, spring mixed served with steamed white bun and mayo.

5.5

## RAW TAKO-WASABI

Chopped octopus & pickles, marinated in wasabi flavored sauce

5

## ALBERTA BEEF TATAKI

Sliced beef with dry garlic, daikon, and green onion, spring mix, served with ponzu sauce.

10

## MARINATED TUNA TATAKI

Seared Albacore tuna marinated in special sauce, tomato, onion, avocado, radish sprout, dry garlic and corn tortilla served with ponzu sauce.

10

## SEAWEED SALAD

Seaweed with spring mix salad, tomato, avocado, corn tortilla and salad dressing.

7.5

## KIMCHI SASHIMI

Salmon, tako, tuna, tomato, cucumber, avocado and sesame seeds in kimchi sauce.

7

## YELLOWTAIL & AHI TUNA CARPACCIO

Thinly sliced yellowtail and Ahi tuna, green onion, corn, tortilla, radish sprout served with sesame oil tataki sauce.

10



# SPECIAL ROLL

## MANGO ROLL

Shrimp tempura, mango, avocado, tobiko, unagi sauce, mayo and mango sauce.

12

## AUGUS BEEF ROLL

Yam, asparagus, sesame seeds, mayo and Angus beef seared with red wine teriyaki sauce.

12

## SPICY CRUNCH ROLL

Squid legs, cucumber, tobiko, spicy crunch, spicy mayo, black tobiko and sesame seeds.

12

## SIGNATURE TRUFFLE PRAWN ROLL

Truffle shrimp tempura, mayo, tobiko, wild salmon, spinach crunch, unagi sauce and avocado.

12

## RAINBOW ROLL

Tuna crab meat, tobiko, salmon, shrimp, avocado on top, and unagi sauce.

12

## SEARED TUNA ROLL

Crab Meat, avocado, cucumber, seared tuna, spicy miso, jalapeno.

12

## SEARED SALMON ROLL

Crab Meat, avocado, cucumber, seared salmon, spicy miso, jalapeno.

12

## GEISHA ROLL

Crab, cucumber, avocado, mango, ebi on top mayo and lime zest.

12

## DRAGON ROLL

Mayo, tobiko, cucumber, avocado, ebi on top Anago and unagi sauce.

14

## LOBSTER ROLL

Lobster tail tempura, tobiko, mayo, cucumber, avocado, sesame seeds, spinach crunch, spicy mayo

16

# OSHI SUSHI

## CALIFORNIA OSHI SUSHI

Pressed crab meat with avocado, cucumber and sesame seeds.

5

## SPICY TUNA OSHI SUSHI

Chopped tuna, jalapeno and sesame seeds with spicy mayo.

5

## SPICY SALMON OSHI SUSHI

Chopped salmon, jalapeno and sesame seeds with spicy mayo.

5

## PHILADELPHIA OSHI SUSHI

Wild salmon with cream cheese, cucumber and sesame seeds.

5



## WILD SALMON OSHI SUSHI

BC wild salmon with jalapeno miso sauce.

6.6

## SABA OSHI SUSHI

House-cured mackerel, with ginger and green onion.

6.6



# SUSHI / SASHIMI

	sushi (2pcs)	sashimi (3pcs)
SALMON	4	6.5
TUNA	4	6.5
SHRIMP	4	6.5
TOBIKO	5	7.5
SPECIAL SCALLOP	5	7.5
TAKO	5	7.5
SABA	5	7.5
WILD KING SALMON	6	8.5
SCALLOP	6	8.5
AHI TUNA	7	9.5
YELLOWTAIL	7	9.5
TORO	7	9.5



	10pcs	16pcs
Chef's Choice Sushi	21	32
Chef's Choice Sashimi	25	36