# теізноки

### (11am - 3pm / Lunch service only / Available on Dine-In only)



*Choice of Chicken or Tofu Teriyaki with Chef's Choice of roll side Agedashi Tofu, Assorted Oshinko , Green Salad and Miso Soup* 

## ΔΡ

#### Taco Wasabi Wasabi octopus served with roasted seaweed

#### **Edamame Bean**

Agedashi Tofu Deep fried tofu, Bacon crumb, Green onion.

#### Chicken Karaage Nanbansu

Deep fried marinated chicken served with salad and Nanbance

Ebi Mayo 16 Deep fried prawn, Bacon crumb, Micro greens and Butter mayo sauce (5pc)



Prawn Tempura (5pc)	15.5
Assorted Tempura 3pc vegetable, 2pc prawn	14.5
Idako Karaage	9.5
Deep Fried Seasoned Baby Octopus	(6рс)

## **BLACK RICE SIGNATURE**

#### (5pm to close / Dinner Service only)

Salmon Tartar

#### Salmon sashimi, diced onion mixed with sweet Yuzu-Soy sauce with touch of dill served with chips

#### **Miso Ceviche**

Seabass sashimi, diced onion, bell-pepper in cold Yuzu-Miso broth with touch of truffle oil served with chips

#### Tuna Tataki Carpaccio

Tataki seared Albacore tuna topped with onion, seaweed, Garlic chip and ponzu sauce

#### Kimchi Scallop Motoyaki

Grilled scallop on shell topped with Kimchi, chopped onion, *mayonnaise and Cheese (3pc)* 

#### Sakamushi Clams Fresh BC Manila Clams cooked in Classic Saka-mushi style



Soy Chicken Karaage

9.5

13.5

13.5

15.5

16.5

21.5

14.5 Double battered deep-fried chicken glazed with house soy sauce and topped crushed peanut

#### **B.T.S (Black rice's Top Secret) BOX**

31.5

Assorted Chef's creation of our signature Tapas items change from time to time and they could be anything we can find in our Pantry and Refrigerator, from Fresh Sashimi to deep-fried dish Typically, 6~8 dishes in tray \*no substitution





#### S Α





9.5
10
10

**Assorted Sashimi** Chef's choice of assorted Sashimi (6pc)

#### S Δ Μ S

Served with house sushi shoyu and fresh grated wasabi



<b>3 Kinds (6pc)</b> (2 Local Fish and 1 Daily Catch)	20.5
<b>5 Kinds (10pc)</b> (3 Local Fish and 2 Daily Catch)	30.5
<b>CHEF'S SASHIMI MORIAWASE</b> (Chef's special plated assorted sashimi platter)	M.P
Albacore Tuna (5pc)	18.5
Atlantic Salmon (5pc)	18.5
Wild Sockeye Salmon (5pc)	19.5
Hamachi (5pc)	20.5

## DAILY CATCH

#### **FRESH EXOTIC FISH** PLEASE ASK YOUR SERVER FOR AVAILABITY

Served with house made sushi shoyu and fresh grated wasabi

<b>Botan Ebi Sashimi (5pc) / Nigiri (2pc)</b> (Jumbo Sweet Spot Prawn - Local / Wild)	M.P
<b>Uni Sashimi / Nigiri (2pc)</b> (Sea Urchin- Local or Overseas / Wild)	M.P
<b>Ma Dai Sashimi (5pc) / Nigiri (2pc)</b> (Japanese Red Sea Bream - Japan / Farmed)	28 / 13
<b>Suzuki Sashimi (5pc) / Nigiri (2pc)</b> (Sea Bass - Korea / Farmed)	29 / 14
<b>Hirame Sashimi (5pc) / Nigiri (2pc)</b> (Halibut - Korea / Farmed)	28 / 13
<b>Shima Aji Sashimi (5pc) / Nigiri (2pc)</b> (Striped Jack - Japan / Wild)	29 / 14



14



### Kuro Soi Sashimi (Whole Fish)

(Black Rock Fish - Korea / Farmed)

### Aji Sashimi (Whole Fish)

(Horse Mackerel - Japan / Wild)

Hon Maguro O-toro Sashimi (2pc) / Nigiri (2pc) 20/18 (Pacific Bluefin Tuna Fatty Belly)

Hon Maguro Chu-Toro Sashimi (2pc) / Nigiri (2pc) 16 / 14 (Pacific Bluefin Tuna Medium Belly)

#### Ν G R (2pc)

Served with house made sushi shoyu and fresh grated wasabi \*Premium Short Grain "Koshi-Hikari" Rice is used on all Nigiri

> The Black Angus Canadian Prime Certified Angus Salmon / Aburi / Tataki 10 / 2pc Albacore Tuna / Aburi / Tataki 10 / 2pc Sockeye / Aburi / Tataki 12 / 2pc Hamachi / Aburi 12 / 2pc Shime Saba 11 / 2pc Tamago 7.5 / 2pc Unagi (1pc) 16.5 / 1pc

M.P

M.P

## **ABURI SUSHI PLATTER**

### (5pm to close / Dinner Service only)

\*Premium Short Grain "Koshi-Hikari" Rice is used on all Hakozushi

#### Aburi Hakozushi Platter

Complete set of our 4 signature Aburi Hakozushi Platter(Aburi Salmon, Aburi Saba, Aburi Negitoro and Aburi Ebi \*Please allow min 20mins

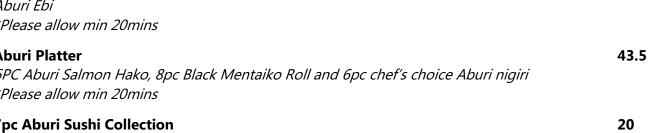
#### Aburi Platter

6PC Aburi Salmon Hako, 8pc Black Mentaiko Roll and 6pc chef's choice Aburi nigiri \*Please allow min 20mins

#### **7pc Aburi Sushi Collection**

Chef's Choice of 4pc Aburi Nigiri and 3pc Aburi Hakozushi

The Half Platter (12pc) Half size of Aburi Hakozushi Platter







62

34

## ABURI HAKOZUSHI-SUSHI

*Premium Short Grain "Koshi-Hikari" Rice is used on all Hakozushi	
<b>Aburi Salmon Hako</b> (Spicy or Regular) Sockeye and Mayo with Jalapeno - Torched	19
<b>Aburi Saba Hako</b> House Marinated Saba with Miso Sauce - Torched	19
<b>Aburi Negitoro Hako</b> Chopped Albacore Tuna Toro with Green Onion - Torched	20
<b>Aburi Unagi Hako</b> Unagi - Torched	20
<b>Aburi Ebi Hako</b> Cooked Black Tiger Prawn with Mentaiko Mayo - Torched	19
<b>Aburi California Hako</b> Premium Imitation Crabmeat, Avocado and Cucumber - Torched	12.5

#### Aburi Spicy Tuna Sando Hako

Deep-fried in tempura batter Spicy Tuna sandwiched with rice and roasted seaweed - Torched

## SIGNATURE SUSHI ROLL

#### (5pm to close / Dinner Service only)

\*Premium Short Grain "Koshi-Hikari" Rice is used on all Sushi Roll

#### **Beef Garlic**

Yam Tempura, Tomato, Premium Imitation Crabmeat, Avocado Topped with Aburi Black Angus Beef and Garlic Chip

#### Unagi

22.5 Prawn Tempura, Cucumber, Tamago Set on Rum and Herb Fire - Black Rice

### **Black Mentaiko**

Avocado, Cream Cheese, Tuna Tataki topped with Deep-fried Black Cod





#### Lollipop

Sockeye, Salmon, Bell pepper, Tamago, Oshinko, Cucumber, Asparagus, Avocado and Spinach Wrapped with Shaved Radish on Stick

#### Vegan

Cucumber, Avocado, Radish Sprout, Bell Pepper and Salad Greens Wrapped with Soybean Paper – Black Rice

#### K-2

18.5



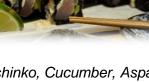




19.5

16.5

21.5



Snow crab meat, cucumber, avocado, salmon. Topped with aburi spicy tuna and tempura crumb



19

# SUSHI ROLL

\*Premium Short Grain "Koshi-Hikari" Rice is used on all Sushi Roll

#### Tataki Rainbow

Premium Imitation Crabmeat, Cucumber, Asparagus Topped with Tataki Seared Sockeye, Salmon, Albacore Tuna

Double California11.5Premium Imitation Crabmeat, Avocado and Cucumber

Double Spicy Tuna11.5Chopped Albacore Tuna with Spicy sauce, Cucumber, Avocado

#### Volcano Dynamite

2pc Prawn Tempura, Premium Imitation Crabmeat, Cucumber, Avocado with Spicy Tuna Sashimi Topping

15.5

38

16.5

### GRILL

(5pm to close / Dinner Service only)



Yakiniku Angus35Prime Black Angus Stone Grill47Yakiniku Moriawase47



**Gyu Katsu** Rare Cooked Prime Angus Steak Cutlet

3 kinds Angus Beef Stone Grill

Japanese A5 Wagyu M.P Premium A5 Grade Japanese Wagyu Stone Grill



<b>Black Angus Steak Bites</b> (150g) Charcoal grilled prime angus beef with potatos, mixe mushroom and vegetables	
Truffle sea-salt	27
Teriyaki	26
<b>Saba Shioyaki</b> <i>Charcoal Grilled house marinated Pacific Mackerel</i>	14.5
<b>Hamachi Kama</b> Charcoal Grilled Yellowtail Collar	20.5
<b>Miso Gindara</b> Grilled Miso Marinated Black Cod	21.5









# RICE/NOODLE

#### Kaisen Dnburi

#### 10 ~ 12 kinds of Chef's choice of local and daily catch sashimi and seafood including Scallop, Tamago, Ikura, Fresh Oyster on bowl of Rice

#### Aburi Salmon Donburi

Salmon Sashimi, Salmon Tartar, Tobiko, Ikura, Chopped Shiso on bowl of Rice

#### Chicken Karaage Donburi

#### Deep Fried Chicken, Sauteed Onion, Poached Egg, Grilled Shishito pepper on bowl of Rice

#### Beef & Assorted Mushroom Ishiyaki

#### Nori Soba

House made Seaweed Pesto, Shitake mushroom, Pickled Onion, Tobiko with Thin Noodle (Served Cold)

#### Pad Thai Yaki Soba

Our re-creation of Pad Thai sauce, Black Tiger Prawns, Scallops, Egg, Chives, Micro Cilantro, Thai chilli pepper with Thin Noodle

#### Rose Ragu Soba

Spicy Ragu sauce made with minced Black Angus Beef, Bacon, Onion, Sundried tomato, Parmesan Cheese served with Crispy parmesan chip

#### **Black Rice Sukiyaki**

Shaved Rib Eye Beef, Assorted Mushroom, Vegetables and Vermicelli Noodle in Soy Sauce Broth Served with Onsen-Tamago (Silky soft porched egg)

### DESERT

**House baked Tarts** 

Yuzu Custard / Matcha Custard / Tiramisu Mousse

# WATER / SOFT DRINK

**COKE ZERO / NESTEA / ORANGE JUICE** 

SPARKLING WATER	2.5
SAN PELLEGRINO (ORANGE / LEMON)	3.5
COKE / DIET COKE / CANADA DRY / SPRITE	2.5

32.5

14.5

#### 13.5

20.5

### 19.5

#### 19.5

#### 8.5

#### 16.5 Sliced Prime Black Angus Beef with Assorted Mushroom, Green onion on Hot Stone Bowl of Rice

18.5