

TEISHOKU

ABURI SUSHI TEISHOKU **19.5**

3pc Salmon aburi Hako-zushi, 4pc assorted aburi nigiri, assorted oshinko, chicken karaage, and chef's choice of side item. (Add \$2 to upgrade chicken karaage to Soft shell crab)

GRILLED BLACK COD TEISHOKU **19.5**

Charcoal grilled miso marinated Black cod with salad, rice, assorted oshinko, chicken karaage, and chef's choice of side item. (Add \$2 to upgrade chicken karaage to Soft shell crab)

GRILLED SHIME SABA TEISHOKU **17.5**

Charcoal grilled cured mackerel with salad, rice, assorted oshinko, chicken karaage, and chef's choice of side item. (Add \$2 to upgrade chicken karaage to Soft shell crab)

TAPAS

EDAMAME **5.5**

IDAKO KARAAGE **6.5**

Deep fried seasoned octopus (6pc)

CHICKEN KARAAGE NANBANSU **8.5**

Deep fried marinated chicken served with salad and Nanbansu sauce

TAKO WASABI **7**

Wasabi octopus served with roasted seaweed

BLACK RICE SIGNATURE

BLACK ANGUS NIGIRI **8.5 (2PC) / 21 (6PC)**

Canadian certified Angus Beef Aburi nigiri (Torched)

IKA FEAST **16.5**

Whole squid served in two ways

1 - Butter sous-vide and charcoal grilled tube served with Teri-mayo

2 - Tentacles are deep fried in light tempura batter

KIMCHI SCALLOP MOTOYAKI **13.5**

Grilled scallop on shell topped with Kimchi, Chopped onion, Mayonnaise and Cheese (3pc)

RICE / NOODLE

BUTA DONBURI **10.5**

Rice bowl with vegetable, poached egg and shimmered Pork belly

CHICKEN KARAAGE DONBURI **10.5**

Rice bowl with vegetable, poached egg and deep-fried chicken

YAKI UDON **11.5**

Pan fried Udon with Black Angus beef and mixed vegetables topped with Katsuobushi

MENTAIKO CREAM UDON **13.5**

Cream sauce with marinated Pollock roe, Udon noodle, bacon and onion

SALAD

ORGANIC GREEN SALAD	7.5
Simple organic greens with your choice of dressing Yellow-onion, Creamy-wasabi, Goma-dare or Sweet-balsamic	
TUNA TATAKI WITH AVOCADO SALAD	13
Organic greens topped with avocado and Tataki seared Albacore tuna Yellow-onion, Creamy-wasabi, Goma-dare or Sweet-balsamic	

ABURI HAKOZUSHI

ABURI HAKOZUSHI PLATTER	49.5
Complete set of our 4 signature Aburi Hakozushi Platter (Aburi Salmon, Aburi Saba, Aburi Negi-Toro and Aburi Scallop)	
ABURI PLATTER	35.5
6PC Aburi Salmon Hako, 8pc Black Mentaiko Roll and 4pc chef's choice Aburi nigiri	
7PC ABURI SUSHI COLLECTION	19.5
Chef's Choice of 4pc Aburi Nigiri and 3pc Aburi Hakozushi	
ABURI SALMON HAKOZUSHI (SPICY OR REGULAR)	14.5
Sockeye and mayo with Jalapeno – Torched	
ABURI SABA HAKOZUSHI	15.5
House marinated mackerel with miso Sauce – Torched	
ABURI NEGI-TORO HAKOZUSHI	14.5
Chopped Albacore tuna toro with green onion – Torched	
ABURI UNAGI HAKOZUSHI	16.5
Unagi – Torched	
ABURI EBI HAKOZUSHI	14.5
Cooked black tiger prawn with mentaiko mayo – Torched	

SUSHI ROLL

(Add \$2.5 to upgrade to Black Rice)

UNAGI ROLL	17
Prawn tempura, cucumber, tamago, Set on rum and herb fire	
BLACK MENTAIKO	13.5
Avocado, cream cheese, tuna tataki topped with Deep-fried Black cod mentaiko mayo	
TATAKI RAINBOW	13.5
Pacific Wild Snow Crabmeat, Cucumber, Asparagus, Topped with Tataki Seared Sockeye, Albacore Tuna	
VOLCANO DYNAMITE	11.5
2pc Prawn Tempura, Pacific Wild Snow Crabmeat, Cucumber, Avocado with Spicy Tuna Sashimi Topping	
SNOW CRAB CALIFORNIA	9.5
Pacific Wild Snow Crabmeat, Avocado and Cucumber	
DOUBLE SPICY TUNA	9.5
Chopped Albacore Tuna with Spicy sauce, Cucumber, Avocado	

DRINK

COCA-COLA / SPRITE / CANADA DRY / DIET COKE / COKE ZERO / NESTEA (355ML) 2.0

SAN PELLEGRINO ORANGE / LEMON (330ML) / PERRIER (250ML) 2.5

WINE

RED

8TH GENERATION PINOT NOIR 2017 38.5

KANAZAWA MERLOT 2018 41.5

KANAZAWA RONIN 2013 58.5

WHITE

8TH GENERATION RIESLING 2018 38.5

8TH GENERATION CHARDONNAY 2018 38.5

KANAZAWA NOMU 2015 43.5

ROSE

8TH GENERATION PINOT MEUNIER 2018 38.5

BEER

ASAHI (330ML) 6.5

ASAHI BLACK (334ML) 8.5

KIRIN ICHIBAN (355ML) 6.5

SAPPORO PREMIUM (341ML) 6.5

ECHIGO KOSHIHIKARI (330ML) 9.5

ORION PREMIUM DRAFT (633ML) 15.5

SOJU

JINRO CHAMISUL FRESH 14.5

CHUM CHURUM ORIGINAL 14.5

ILPOOM JINRO 29

SAKE

TAMA NO HIKARI BLACK LABEL (JUNMAI DAIGINJO) 720ml	420
TATENOGAWA 18 (JUNMAI DAIGINJO) 720ml	305
YOSHI NO GAWA GOKU JO (JUNMAI DAIGINJO) 720ml	275
HAKKAISAN SNOW AGED (JUNMAI DAIGINJO) 720ml	148
KAMOTSURU KOKUSEI GOLD (DAIGINJO) 720ml	120
HAKKAISAN HONJOJO (HONJOJO) 720ml	57.5
KIKUSEI FUNAGUCHI NAMA GENSHU (NAMA) 200ml	15.5
MITOBE YAMAGATA MASAMUNE USU-NIGORI (JUNMAI GINJO) 720ml	65.5
NAGAI OZE BEISUIKA (JUNMAI) 500ml	45
NAGAI TANIGAWADAKE SUPER DRY (JUNMAI) 300ml	29
NAKANO KUNIZAKARI NOTA BOZU (JUNMAI NIGORI) 300ml	24
NAKASHIMA KOZAEMON HOUSE JUNMAI (JUNMAI) 720ml	46
WAKATAKE ONIKOROSHI (JUNMAI GINJO) 300ml	28
SHATA TENGUMAI JUNMAI UMAJUN (JUNMAI) 720ml	45.5
TAMA NO HIKARI GOLD OMACHI (NUMAI DAIGINJO) 300ml	38
TAMA NO HIKARI KARAKUCHI (JUNMAI GINJO) 720ml	59
TENZAN SHICHIDA JUNMAI MUROKA (JUNMAI) 720ml	52
YOSHIDA GASSAN IZUMO (JUNMAI GINJO) 720ml	52
YOSHI NO GAWA SAKAGURA NO AWAYUKI (SPARKLING) 300ml	22
NAKANO NASHI NO OSAKE (PEAR SAKE) 300ml	30
KAMIKOKORO MOMO (WHITE PEACH SAKE) 500ml	44

SHOCHU

YOSHI NO GAWA KASHIDARU (OAK BARREL AGED SHOCHU) 720ml	95
GODO TAN-TAKA-TAN (SHISO SHOCHU) 720ml	78.5
HAKUTAKE SHIRO (AGED RICE SHOCHU) 200ml	31