

T A P A S

Taco Wasabi	7
<i>Wasabi octopus served with roasted seaweed</i>	
Edamame Bean	5.5
Agedashi Tofu	5.5
<i>Deep fried tofu, Bacon crumb, Green onion.</i>	
Chicken Karaage Nanbasu	7.5
<i>Deep fried marinated chicken served with salad and Nanbansu (6~7pc)</i>	
Ika Geso Karaage	8.5
<i>Deep Fried Seasoned Squid tentacles</i>	
Idako Karaage	7.5
<i>Deep Fried Seasoned Baby Octopus (6~7pc)</i>	
Prawn Tempura (5pc)	10.5
Assorted Tempura	8.5
<i>3pc vegetable, 2pc prawn</i>	
Ebi Mayo	11.5
<i>Deep fried prawn, Bacon crumb, Micro greens and Butter mayo sauce (5pc)</i>	

BLACK RICE SIGNATURE

Kani Feast	24
<i>Wild pacific deep-sea red crab tempura served with Kani-Miso dipping on shell</i>	
Spicy Chilli Crab	12
<i>Deep-fried soft-shell crab served with sweet chilli sauce</i>	
Kimchi Scallop Motoyaki	13.5
<i>Grilled scallop on shell topped with Kimchi, chopped onion, mayonnaise and Cheese (3pc)</i>	
Miso Ceviche	12.5
<i>Seabass sashimi, diced onion, bell-pepper in cold Yuzu-Miso broth with touch of truffle oil served with Taro chips</i>	
Soy Chicken Karaage	10.5
<i>Double battered deep-fried chicken glazed with house soy sauce and topped crushed peanut</i>	
Sakamushi Clams	19.5
<i>Fresh BC Manila Clams cooked in Classic Saka-</i>	

G R I L L

(5pm to close / Dinner Service only)

Saba Shioyaki	10.5
<i>Charcoal Grilled Pacific Mackerel with sea salt seasoning</i>	
Hamachi Kama	18.5
<i>Charcoal Grilled Yellowtail Collar with shoyu</i>	
Miso Gindara	18.5
<i>Charcoal Grilled Miso Marinated Black Cod</i>	
Butter Ika Yaki	13.5
<i>Charcoal grilled butter sous-vid squid tube</i>	
Angus Steak Bites (150g)	
<i>Charcoal Grilled Prime angus beef with potato, mixed mushroom and vegetables</i>	
Truffle sea-salt	22.5
Teriyaki	21.5
Pork Shoulder Steak Bites (170g)	20.5
<i>Charcoal Grilled Tender Pork shoulder with potato, mixed mushroom and vegetables with Shoga-Yaki sauce</i>	

S A L A D

Organic Green Salad	7.5
<i>Simple Organic Greens with Your Choice of Dressing</i>	
Yellow Onion	Creamy Wasabi
Goma Dare	Sweet Balsamic

ADD ONS

Beef Tataki with Onion Chip	7.5
<i>Tataki Seared Prime Black Angus Beef</i>	
Tuna Tataki with avocado	6.5
<i>Tataki Seared Albacore Tuna (4pc)</i>	
Assorted Sashimi	10
<i>Chef's choice of assorted Sashimi (6pc)</i>	

SASHIMI

Served with house made sushi shoyu and fresh grated wasabi

3 Kinds (6pc) <i>(2 Local Fish and 1 Daily Catch)</i>	17.5
5 Kinds (10pc) <i>(3 Local Fish and 2 Daily Catch)</i>	29.5
Albacore Tuna (5pc)	14.5
Albacore Tuna Toro (5pc)	19.5
Atlantic Salmon (5pc)	15.5
Wild Sockeye Salmon (5pc)	17.5
Hamachi (5pc)	18.5
Botan Ebi (5pc) <i>(Sweet Spot Prawn - Local / Wild)</i>	20.5
Uni <i>(Sea Urchin- Local or Japan / Wild)</i>	M.P
Ma Dai (5pc) <i>(Japanese Red Sea Bream - Japan / Farmed)</i>	20.5
Shokko (5pc) <i>(Wild Caught Young Kanpachi - Japan / Wild)</i>	20.5
Shima Aji (5pc) <i>(Striped Jack - Japan / Wild)</i>	22.5
Aji (whole fish) <i>(Horse Mackerel - Japan / Wild)</i>	M.P
Isaki (whole fish) <i>(Grunt Fish - Japan / Wild)</i>	M.P
Sashimi Moriawase	M.P

HON-MAGURO

(BLUE-FIN TUNA)

Served with house made sushi shoyu and fresh grated wasabi

O-Toro Sashimi (2PC) / Nigiri (2pc)	20 / 18
Chu-Toro Sashimi (2PC) / Nigiri (2pc)	16 / 14

NIGIRI (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 <i>Canadian Prime Certified Angus</i>	8.5 / 2pc 21 / 6pc
Salmon / Aburi / Tataki	7 / 2pc
Albacore Tuna / Aburi / Tataki	7 / 2pc
Albacore Tuna Toro / Aburi	9 / 2pc
Sockeye / Aburi / Tataki	8 / 2pc
Hamachi / Aburi	9 / 2pc
Shime Saba	8 / 2pc
Unagi	9 / 2pc
Tamago <i>(House made grilled egg)</i>	7 / 2pc
Botan Ebi <i>(Sweet Spot Prawn - Local / Wild)</i>	10 / 2pc
Uni <i>(Sea Urchin- Local or Japan / Wild)</i>	M.P / 2pc
Ma Dai <i>(Japanese Red Sea Bream - Japan / Farmed)</i>	10 / 2pc
Shokko <i>(Wild Caught Young Kanpachi - Japan / Wild)</i>	10 / 2pc
Shima Aji <i>(Striped Jack - Japan / Wild)</i>	11.5 / 2pc

SUSHI ROLL

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

Tataki Rainbow <i>Pacific Wild Snow Crabmeat, Cucumber, Asparagus Topped with Tataki Seared Sockeye, Salmon, Albacore Tuna</i>	13.5
Snow Crab California <i>Pacific Wild Snow Crabmeat, Avocado and Cucumber</i>	9.5
Double Spicy Tuna <i>Chopped Albacore Tuna with Spicy sauce, Cucumber, Avocado</i>	9.5
Volcano Dynamite <i>2pc Prawn Tempura, Pacific Wild Snow Crabmeat, Cucumber, Avocado with Spicy Tuna Sashimi Topping</i>	11.5

SIGNATURE SUSHI ROLL

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

Beef Garlic 19.5
Yam Tempura, Tomato, Pacific Wild Snow Crabmeat, Avocado Topped with Aburi Black Angus Beef and Garlic Chip

Unagi 19.5
Prawn Tempura, Cucumber, Tamago Set on Rum and Herb Fire - Black Rice

Lollipop 16.5
Sockeye, Salmon, Tamago, Oshinko, Cucumber, Asparagus, Kanpyo Wrapped with Shaved Radish on Stick

Vegan 13.5
Cucumber, Avocado, Radish Sprout, Bell Pepper and Salad Greens Wrapped with Soybean Paper - Black Rice

K-2 16.5
Snow crab meat, cucumber, avocado, salmon. Topped with aburi spicy tuna and tempura crumb

Black Mentaiko 17.5
Avocado, Cream Cheese, Tuna Tataki topped with Deep-fried Black Cod and Mentaiko Mayo - Black Rice

ABURI SUSHI PLATTER

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

7pc Aburi Sushi Collection 19.5
Chef's Choice of 4pc Aburi Nigiri and 3pc Aburi Hakozushi

Aburi Hakozushi Platter (24pc) 53.5
*Complete set of our 4 signature Aburi Hakozushi Platter (Aburi Salmon, Aburi Saba, Aburi Negitoro and Aburi Ebi) *Please allow min 20mins*

The Half Platter (12pc) 28.5
Half size of Aburi Hakozushi Platter

Aburi Platter (18pc) 37.5
*6PC Aburi Salmon Hako, 8pc Black Mentaiko Roll and 4pc chef's choice Aburi nigiri *Please allow min 20mins*

ABURI HAKOZUSHI-SUSHI

Aburi Salmon Hako (Spicy or Regular) 14.5
Sockeye and Mayo with Jalapeno - Torched

Aburi Saba Hako 15.5
House Marinated Saba with Miso Sauce - Torched

Aburi Negitoro Hako 15.5
Chopped Albacore Tuna Toro with Green Onion - Torched

Aburi Unagi Hako 16.5
Unagi - Torched

Aburi Ebi Hako 15.5
Cooked Black Tiger Prawn with Mentaiko Mayo - Torched

Aburi Snow Crab Hako 12.5
Pacific Wild Snow Crabmeat, Avocado and Cucumber - Torched

Aburi Spicy Tuna Sando Hako 14.5
Deep-fried in tempura batter Spicy Tuna sandwiched with rice and roasted seaweed - Torched

RICE / NOODLE

Chicken Karaage Donburi 11.5
Rice Bowl with Vegetable, Poached Egg and Deep Fried Chicken (Teriyaki Sauce and Mayonnaise)

Buta Shoga-Yaki Donburi 11.5
Rice Bowl with Japanese style ginger pork, Thinly Sliced tender pork belly cooked in soy-ginger sauce with onion and chives

Tofu Nasu Donburi 11.5
Simmered soft tofu and cooked eggplant along with mixed vegetables served on rice bowl

Beef & Assorted Mushroom Ishiyaki 14.5
Sliced Prime Black Angus Beef with Assorted Mushroom in Hot Stone Bowl of Rice

Mentaiko Cream Udon 13.5
Cream Sauce with Marinated Pollock Roe, Udon Noodle, Bacon and onion

Yaki Udon 11.5
Pan Fried Udon with Black Angus Beef and mixed vegetables topped with Katsuobushi (Dried Bonito Tuna Flake)

Black Rice Sukiyaki 14.5
Shaved Rib Eye Beef, Assorted Mushroom, Vegetables and Vermicelli Noodle in Soy Sauce Broth

NEW FEATURE

“LITTLE KOREA IN BLACK RICE”

(5pm to close / Dinner Service only)

DOTORI MUK (도토리묵) \$13.5

Acorn Jelly served with Tong-ho and Micro Cilantro

MUL-HWEI (물회) \$19.5

Aburi octopus sashimi served in cold spicy broth

YUKJEON (육전) \$14.5

Pan-fried seasoned beef slice

SAMGYUP JAPCHAE (삼겹살 잡채) \$17.5

Pan-fried glass noodle topped with charcoal grilled pork belly

JEYUK KIMCHI TOFU (제육김치두부)

\$14.5

*Pan-fried spicy pork belly and kimchi
Served with steamed Tofu*

YUK HWEI (육회) \$22.5

Korean style beef tartar using Prime Angus beef

YEONPO-TANG (연포탕) \$21.5

Mild soup with vegetable clams with whole octopus

MYEONGRAN JIRI (명란지리) \$19.5

Mild soup with vegetable clams with Marinated pollock roe

MAKGEOLI (막걸리) \$15 / 750ml

Korean alcoholic beverage. The milky, off-white, and lightly sparkling rice wine

YUZU MAKGEOLI (유자막걸리)

\$17 / 750ml

TAKE OUT SPECIAL TEISHOKU

Take out orders only

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 20.5

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 18.5

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)**