

T A P A S

Taco Wasabi	7
<i>Wasabi octopus served with roasted seaweed</i>	
Edamame Bean	5.5
Chicken Karaage Nanbasu	9.5
<i>Deep fried marinated chicken served with salad and Nanbansu</i>	
Idako Karaage	6.5
<i>Deep Fried Seasoned Baby Octopus (6pc)</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

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>	
Ika Feast	20.5
<i>Whole squid served in two ways</i>	
<i>1 - Butter sous-vide and charcoal grilled tube</i>	
<i>2 - Tentacles are deep fried in light tempura batter</i>	
Mentaiko Cream Udon	13.5
<i>Cream Sauce with Marinated Pollock Roe, Udon Noodle, Bacon and onion</i>	

N I G I R I (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	8.5 / 2pc	21 / 6pc
<i>Canadian Prime Certified Angus</i>		
Salmon / Aburi / Tataki		6 / 2pc
Albacore Tuna / Aburi / Tataki		6 / 2pc
Albacore Tuna Toro / Aburi		9 / 2pc
Sockeye / Aburi / Tataki		8 / 2pc
Hamachi / Aburi		9 / 2pc
Shime Saba		7.5 / 2pc
Unagi		9 / 2pc
Tamago (House made grilled egg)		7 / 2pc
Botan Ebi		10 / 2pc
<i>(Sweet Spot Prawn - Local / Wild)</i>		

S A S H I M I

3 Kinds (6pc)	17.5
<i>(2 Local Fish and 1 Daily Catch)</i>	
Albacore Tuna (5pc)	13.5
Albacore Tuna Toro (5pc)	18.5
Atlantic Salmon (5pc)	13.5
Wild Sockeye Salmon (5pc)	15.5
Hamachi (5pc)	18.5
Botan Ebi (5pc)	20
<i>(Sweet Spot Prawn - Local / Wild)</i>	

SALAD

Organic Green Salad 7.5
Simple Organic Greens with Your Choice of Dressing

Yellow Onion *Creamy Wasabi*

Goma Dare *Sweet Balsamic*

ADD ONS

Beef Tataki with Onion Chip 7.5
Tataki Seared Prime Black Angus Beef

Tuna Tataki with avocado 6.5
Tataki Seared Albacore Tuna (4pc)

Assorted Sashimi 10
Chef's choice of assorted Sashimi (6pc)

SUSHI ROLL

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

Tataki Rainbow 13.5
Pacific Wild Snow Crabmeat, Cucumber, Asparagus Topped with Tataki Seared Sockeye, Salmon, Albacore Tuna

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

Volcano Dynamite 11.5
2pc Prawn Tempura, Pacific Wild Snow Crabmeat, Cucumber, Avocado with Spicy Tuna Sashimi Topping

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

Black Rice Futo-Maki 13.5
BBQ Pork, Mushroom, Cucumber, Tamago and Lettuce - Black Rice

Lollipop 14.5
Sockeye, Salmon, Bell pepper, Tamago, Oshinko, Cucumber, Asparagus, Avocado and Spinach Wrapped with Shaved Radish on Stick

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

Black Mentaiko 15.5
*Avocado, Cream Cheese, Tuna Tataki topped with Deep-fried Black Cod
and Mentaiko Mayo - Black Rice*

ABURI HAKOZUSHI-SUSHI

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

Aburi Hakozushi Platter 49.5

Complete set of our 4 signature Aburi Hakozushi Platter

(Aburi Salmon, Aburi Saba, Aburi Negitoro and Aburi Ebi

**Please allow min 20mins*

Aburi Platter 35.5

6PC Aburi Salmon Hako, 8pc Black Mentaiko Roll and 4pc chef's choice Aburi nigiri

**Please allow min 20mins*

7pc Aburi Sushi Collection 19.5

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

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 14.5

Chopped Albacore Tuna Toro with Green Onion - Torched

Aburi Unagi Hako 16.5

Unagi - Torched

Aburi Ebi Hako 14.5

Cooked Black Tiger Prawn with Mentaiko Mayo - 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

Yaki Udon 11.5

Pan Fried Udon with Black Angus Beef and mixed vegetables topped

with Katsuobushi (Dried Bonito Tuna Flake)

G R I L L

Grilled Saba 11.5

Grilled Pacific Mackerel served with miso sauce

Grilled Hamachi Kama 18.5

Grilled Yellowtail Collar

Grilled Miso Zuke Black Cod Steak 18.5

Grilled Miso Marinated Black Cod

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)

