



Sake Bar & Bistro

This vibrant menu is designed for fun! Please find numerous traditional and non-traditional items below; many of these are meant to be shared amongst friends, family and colleagues - so called "Family Style" or "Tapas Style". There is also daily "Specials" sheet where Chef Omori features seasonal and unique finds as well as traditional dishes inspired by his culinary roots in neighborhoods of Tokyo. These items provide many opportunities to pair food with broad selections of premium sake and other drinks. Kanpai! (cheers!)

Appetizer とりあえず

Edamame 枝豆 4.95 Boiled soy bean with natural sea salt
Gomaae ごまあえ 4.95 Sesame puree marinated steamed spinach salad.

Renkon Kinpira レンコンきんぴら 3.95 Kinpira style lotus root sautéed and simmered with sweet say sauce, sesame oil & a hint of chili

Tako Wasa タコわさ味噌きゅう 3.95 Wasabi leaf marinated baby octopus on cucumber served on the bed of miso paste

Ebi Gyoza えびぎょうざ 8.50 SHURAKU-style prawn dumpling with pork and chicken. (may take longer than other appetizers)

Agedashi Tofu 揚げ出し豆腐 5.50 Deep fried tofu floating in sweet dashi stock.

Eggplant Popper 揚げなす餃子 5.50 Cubic cut stuffed eggplant so delicately and lightly deep fried. Served with ponzu vinaigrette.

Meat 牧場のもの

Chicken Tsukune つくね ハンバーグ風 5.80 Tastefully marinated minced chicken patty bbq served with flash fried egg york and home-made teriyaki sauce.

Karaage Nanban 唐揚げ南蛮 6.95 Deep fried chicken with sweet and sour nanban sauce.

Hibachi Negi Kalbee 火鉢ねぎカルビ 13.00 You bbq slices of marbled premium Alberta Angus Beef seasoned with Himalayan natural salt using a personal size hibachi grill right at your table!

Beef Asparagus アスパラの牛肉巻き 6.25 Fresh asparagus wrapped with thinly sliced beef and bbq'd.

Beef Tataki 牛肉のたたき 12.00 Canadian AAA sirloin is lightly seared and thinly sliced, served over fresh spring green with Japanese ponzu vinaigrette

Sukiyaki すき焼き 8.60 Authentic Japanese hot-pot with tender slices of beef and vegetables cooked with sweet soy sauce taste dashi stock

Chicken Teriyaki チキン照り焼き 12.00 Juicy boneless chicken thigh - grilled and served with our house-made sake infused teriyaki sauce.

BBQ Back Rib; Japanese-style スペアリブ
8 pcs 16.00 4 pcs 9.50 2 pcs 5.00
Fall-off-the bone tender Canadian pork back rib glazed with Japanese BBQ sauce.
Our signature dish.

Salad 畑のもの

Ban Ban Gee - Chicken Salad 棒々鶏 7.25 Steamed and shredded chicken are served chilled with slices of cucumber topped with a white sesame sauce.

Wild Mushroom Salad きのごサラダ 9.50 Fresh spring greens tossed with Japanese citrus infused soy vinaigrette, topped with wild mushrooms marinated in Kyoto style dashi stock. Sprinkled with goat cheese.

Sashimi Salad 刺身サラダ 12.00 Various fresh sashimi is wrapped with rice paper with spring greens topped with a mildly spiced dressing.

Tofu and Avocado Salad 豆腐とアボカドのサラダ 8.50 Chilled organic tofu and slices of avocado & fresh spring greens with our unique sesame dressing.

Seafood 海のもの

Three ways of Tuna マグロトリオ 12.00 Diced albacore tuna sashimi with a trio of sauces ~ red hot spicy, creamy wasabi and sesame sauce.

Hamachi Carpaccio はまちのカルパッチョ 14.00 Thinly sliced yellow tail sashimi with soy vinaigrette

Spicy Salmon Tartar スパイシーサーモンタルタル 6.99 Raw wild sockeye salmon mixed with avocado, pine nuts and green onion & our homemade spicy sauce. Topped with raw quail egg.

Tuna Isobe Age マグロの磯辺上げ 5.70 Albacore tuna with a nori seaweed wrapper accompanied by ponzu vinaigrette.

Ebi Chilli Harumaki エビチリ春巻き 5.50 A sweet and spicy shrimp and vegetable spring roll.

Renkon Hasami Age レンコンはさみ揚げ 6.90 Shrimps are sandwiched with slices of crunchy lotus root and wrapped with nori seaweed, deep fried to a perfect crunch.

BBQ Whole Squid いかの姿焼き 8.50 Ika Sugatayaki - traditional robata-style squid from Japan.

Wild Sockeye Salmon Teriyaki サーモン照り焼き 13.00 Grilled sockeye salmon with teriyaki sauce placed on top of crispy rice.

Grilled Sablefish 銀だらの西京焼き 14.00 Fillet of sablefish/black cod marinated with saikyo miso and grilled to perfection.

Tempura 天婦羅 10.00 Made in the traditional Japanese-style ~ deep fried prawns and mixed vegetables.
(All Prawn: 12.00)

+ For parties of 6 or more, 15% gratuity will be added to your final bill

++Should you have any allergy concern, please consult with your server upon ordering your item.



Sashimi – raw fish 新鮮組

5 kinds of Sashimi 刺身5種盛り合わせ **24.00**
 Chef's choice daily fresh sashimi. "Achingly fresh" quoted by Vancouver Magazine

Big Eye Tuna Sashimi マグロの刺身 **17.00**
 Known as Mebachi Maguro – premium red tuna

Hamachi Sashimi はまち刺身 **14.00**
 Yellowtail from Japan.

Botan Ebi Sashimi 牡丹えび **13.00**
 Jumbo Amaebi (sweet prawn).

Toro Sashimi トロ刺身 **12.00**
 Fatty part of local albacore tuna

Local Tuna & Wild Salmon Sashimi ツナとサーモンの刺身 **12.00**
 Local albacore tuna and wild sockeye salmon.

Nigiri (individual sushi rice with fish on top)

Tobiko – flying fish roe	1.75
Ebi – cooked prawn	1.80
Saba – mackerel	1.85
Ika – squid	1.95
Tuna - Local Albercore	2.10
Toro – fatty tuna	2.45
Wild Sockeye Salmon	2.50
Hotate – scallop	2.75
Chopped Scallop	2.85
Unagi - BBQ eel	2.95
Hamachi - yellowtail	2.95
Amaebi – raw prawn	3.50
Big Eye Tuna – premium red tuna	3.50

Assorted Sushi Plate **14.95**

Tuna, Salmon, Ebi, Unagi, Hamachi and Tuna Roll
 (if you would like your own choice, we are happy to customize your plate with individual pricing listed above)

Snack Maki – Rolls

<seaweed– outside: small 6pcs>

Tuna Roll	3.00
Salmon Roll	3.15
Kappa Roll (cucumber)	2.65
Avocado Roll	2.65
Negi Toro Roll	4.90
Chopped Scallop Roll	3.85
(as a cone : add \$1)	

<rice outside: 6 pcs>

Yam Tempura Roll	3.65
California Roll (imitation crab)	4.50

Signature Rolls 巻き

Real Crab California Roll カリフォルニア **9.50**
 Fresh Dungeness Crab, cucumber and avocado topped with tobiko (flying fish roe).

Enchanted Forest Roll 森の妖精 **9.50**
 Avocado, asparagus, celery kinpira and carrot topped with tempura eggplant and slices of jalapeno pepper w/miso infused mayonnaise.

Dynamic Roll ダイナミック **10.00**
 Prawn tempura, cucumber and avocado topped with shredded egg omelet and nori seaweed with sesame mayonnaise.

ABC Roll 聖火 **9.50**
 Avocado and BBQ salmon skin, topped with boiled prawns, shredded cucumber and tobiko roe served with teriyaki sauce with spicy pepper sauce. Topped with tempura crunchy

Godfather Roll ゴットファーザー **12.50**
 Avocado, cucumber and cream cheese topped with mango slices, prosciutto ham and capers with kiwi sauce and balsamic vinaigrette.

Snow Spider Roll スノースパイダー **14.00**
 Fried soft shell crab and radish sprout wrapped with soy bean sheet and topped with finely shredded scallion and teriyaki sauce and spicy mayonnaise.

Roulette Roll ルーレット **12.00**
 Spicy chopped scallop, avocado and cucumber topped with negitoro and lotus root chips with black seaweed soy sauce.

Volcano Roll ボルケーノ **9.25**
 Spicy tuna and cucumber topped with tempura crunchy dry bonito flakes and red hot lava sauce.

Rainbow Roll レインボー **14.00**
 Fresh Dungeness crab, cucumber and avocado rolled with slices of tuna, salmon, ebi, saba-mackerel and hamachi.

Dragon Roll ドラゴン **10.00**
 BBQ fresh water eel (unagi) and radish sprout wrapped with slices of avocado, topped with tobiko roe with BBQ unagi sauce.

Energy - rice and noodle ちから

Hitsuma-bushi ひつまぶし **6.95**
 Very authentic Japanese style from Nagoya (Aichi Pref) A bowl of seasoned rice topped with Unagi – fresh water eel accompanied by a pot of Dashi stock. We recommend having the first half of the bowl dry and pour the soup into the pot then enjoy the rest as Ochazuke style (soup rice)!

Ramen 醤油ラーメン **9.50**
 Thin steamed egg noodle in chicken/pork and vegetable base soup. Choice of toppings are traditional fatty pork, grilled chicken or vegetable

Yakisoba やきそば **7.50**
 Fried egg noodle with vegetable with a choice of seafood, chicken or vegetable

Donburi どんぶり - **Pork Cutlet 8.25** **Chicken 7.95**
 Rice dish topped with egg, onion with delicious sauce and choice of pork cutlet or chicken

Dessert べつばら ☺

Marble Chocolate Cheesecake **6.99**
 マーブルチョコレートチーズケーキ
 It is just irresistible.....as light as clouds. Accompanied by ice cream of the day.

Ice Cream Sundae **6.99**
 アイスクリーム サンデー
 3 kinds of ice cream with chocolate dipped cream puffs with fresh whipped cream & seasonal fresh fruits. Just decadent