

SOUP & SALAD

Miso Soup (with clams +3)	Organic white miso, tofu, green onion, wakame, oyster mushroom, enoki, and shimeji (gf/vs)	6
Waldorf Salad Fresh g	reen mix, apple, candied walnut, cranberry, oranges (gf)/(v)	. 13
Seafood Sunomono	Glass noodles, steamed prawn, snow crab meat, raw scallop sashimi, tosazu vinaigrette	12

APPETIZERS

Edamame Poached soy beans, sea salt (gf)/(vg)	7
Yakitori Chicken Grilled chicken skewers, green onion, teriyaki sauce	. 9
Gyoza House-made pan fried chicken and vegetable dumplings, spicy rayu rice vinegar sauce	12
Agedashi Tofu Flash fried tofu, grated daikon and ginger, green onion, shredded nori (gs)/(vs).	14
Chicken Karaage Fried chicken, yuzu kewpie mayo	14
Clams Sakemushi Sake, butter, garlic, Japanese salsa fresca (gs)	. 19
Grilled Ika Grilled squid, soy-based ginger sauce	14
Spicy Prawns Tempura tiger-prawn, chili aioli, chives	13
Tuna Tataki Rare seared bluefin tuna, green onion, rice cracker, yuzu soy vinaigrette (gs)	26
Tako Carpaccio Octopus, baby arugula, yuzu sauce, kewpie mayo, potato strings (gs).	19
Beef Tataki Rare seared AAA beef tenderloin, garlic chips, cilantro, grated daikon, ponzu soy vinaigrette (gs).	22
Wagyu Beef Tataki Rare seared Japanese A4 wagyu, wasabi, garlic chips, ponzu soy vinaigrette (gs).	40
Hamachi Kama (fried or grilled) Yellowtail cheek, sauce: ^{fried-} sweet garlic sauce, ^{grilled-} ponzu & daikon (gs)	30

TEMPURA

served with grated ginger & daikon, and traditional tempura sauce

Shrimp Paired with matcha salt	12
Seasonal Vegetables Assorted seasonal vegetables (vs)	14
Yam Perfectly sliced yam sticks (vs)	14
Assorted Prawn, yam, seasonal vegetables, paired with matcha salt	23

MAINS

served with miso soup, green salad

Grilled Teriyaki Chicken Chicken breast, seasonal vegetables, teriyaki sauce, rice	. 29
Miso Sablefish Miso marinated sablefish, seasonal vegetables, rice (gf)	. 30
Beef Tenderloin AAA tenderloin, seasonal vegetables, wasabi mayo, rice (gf)	43
Chirashi Assorted sashimi served on a bed of sushi rice	. 32
Nigiri Sushi Dinner Specially prepared selection of nigiri.	33
Sashimi Dinner Specially prepared selections of sashimi	33

НОТ РОТ (1 day notice)

seasonal Asian vegetables, udon, steamed rice, and your selection (2) of either ponzu, gomae, and raw egg dipping sauce	<u>AAA</u> Striploin	<u>AAA</u> <u>Ribeye</u>
SUkiyaki Our traditional method. Soy sauce, sugar, mirin, and 8 oz of Albertan beef	58	70
Shabu-Shabu Meaning swish swish. Kombu, and 8 oz of Albertan beef	58	70
Extra Beef 8 oz of Albertan beef		50
Extra Vegetables Asian vegetables	20	

*please notify your server of any allergies/dietary restrictions (gf) - gluten–free, (gs) - gluten-substitute, (ν) - vegetarian, (νg) - vegan, (νs) - vegan-substitute

A 18% gratuity will be added to parties of 6 or more