

# RAW/**BAR**

AT THE LOBBY LOUNGE

## /FIVE-COURSE COCKTAIL BRUNCH

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### RED TUNA TATAKI

yuzu kosho vinaigrette, soy gelée, daikon, micro greens

### LIGHT-ZAITEN

gin, organic green tea, dry vermouth, rosemary, cucumber, lime

### TORCHED WAGYU BEEF SALAD

wagyu beef, red onion, sake-beet purée, scallion-ginger emulsion, nori chips, miso crème fraîche

### BLOODY MARY

vodka, lemon, tomato juice, sriracha, horseradish, salt and pepper

OR

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### SIGNATURE BACON AND SABLE MISO

bacon dashi, house-cured sablefish, ginger, scallion

### BEER MAKES MISO HAPPY

Grand Marnier, wheat beer, ginger, lemon

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### WILD SALMON MOTOYAKI "BENNY"

poached egg, sweet milk bread, ikura, miso hollandaise, avocado

### PEPE LE PEW

Lillet rosé, sherry, sparkling brut

### KUROBUTA PORK KAKUNI

braised pork belly, 62°C egg, sweet soy broth, daikon, carrot, potato, tamanishiki rice

### PORK 'N' CIDER

Lonetree cider, sweet vermouth, sherry

OR

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### SUSHI OMAKASE

maki, nigiri, hako, temari

### SPARKLING JUNMAI SAKE

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### YAKULT SHOOTER

plum gelée, pear, matcha green tea, black sesame powder, yuzu pearl

### WAKAYAMA BEACH

gin, yuzu, basil, coconut water, ginger

**\$42 per person / +\$28 with cocktail pairing**



All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.

“The consumption of RAW fish and oysters pose an increased risk of foodborne illness. A cooking step is needed to eliminate the potential bacterial or viral contamination.”  
Medical Health Officer