

RAW/BAR

AT THE LOBBY LOUNGE

/SMALL PLATES

- EDAMAME** 8
vancouver island sea salt | fresh lemon
- WAKAME SALAD** 8
duo of seaweed | sesame seeds | pickled vegetables
- SPINACH GOMA-AE** 9
baby spinach | sesame
- SESAME ALBACORE TUNA** 14
scallion | seaweed salad | nori chips | sesame wasabi dressing
- KAMPACHI MAGURO POKE** 16
masago | mango | onion | avocado | scallion | micro greens | jalapeño | radish sprout
- TUNA CAVIAR TARTARE** 22
red tuna | albacore tuna | northern divine caviar | sudachi lime | yuzu kosho dressing
- SOCKEYE SALMON TATAKI** 20
red onion | logo seaweed | shiso leaf | radish sprout | ponzu sauce | yuzu dressing | lemon
- SASHIMI STARTER** 24
chef's choice | 3 varieties

/MAKI

- SPICY TUNA ROLL** 16
chopped tuna | chili | cucumber | radish sprouts
- CALIFORNIA ROLL** 16
dungeness crab | avocado | cucumber | sesame
- PRAWN TEMPURA ROLL** 16
black tiger prawns | cucumber | avocado | masago
- SALMON MOTYOYAKI ROLL** 18
spicy chopped wild sockeye + steelhead | avocado | cucumber | scallion | torched motoyaki sauce
- SABLE MOTYOYAKI ROLL** 18
kabayaki cured sable | avocado | cucumber | chili | torched motoyaki sauce
- LOBSTER ROLL** 28
lobster | northern divine caviar | mango aioli | avocado | cucumber | mango
- MANGO AVOCADO ROLL** 14
mango | avocado | pickled papaya | chili mayo
- YAM ROLL** 12
yam | lettuce | cucumber | avocado | mayonnaise | sesame
- DRAGON ROLL** 22
bbq sablefish | dungeness crab | avocado | cucumber | green onion
- LOBBY LOUNGE ROLL** 24
rainbow-rolled albacore tuna | red tuna | wild sockeye | yellowtail | avocado | shiso leaf | dungeness crab | cucumber | yuzu kosho glaze
- WAGYU BEEF TERIYAKI ROLL** 26
asparagus | japanese leek | cucumber | scallion | spicy micro greens

- TRADITIONAL** 8
miso dashi | scallion | tofu | wakame | sansho pepper
- BACON + SMOKED SABLEFISH** 12
bacon dashi | house-cured sablefish | ginger | scallion | wakame | sansho pepper
- SNOW CRAB + SHRIMP + CLAM** 14
shellfish sake dashi | scallion | tofu | wakame | sansho pepper

/PLATTERS

- SUSHI PLATTER** 49
chef's choice - 8 piece nigiri | 2 rolls
- SASHIMI PLATTER** 55
chef's choice - 8 types sashimi
- RAWBAR PLATTER** 49
california roll | spicy tuna roll | salmon motoyaki roll | lois lake steelhead nigiri | wild sockeye nigiri | red tuna nigiri | albacore tuna nigiri
- SEAFOOD ICE BOWL** 120
lobster salad | mussels | clams | snow crab | scallops | prawns | 6pc oysters
- PREMIUM WEST COAST OYSTERS** 26/HALF DOZEN
kushhi | kumamoto | shigoku

/SALADS

- RAWBAR SALAD** 16
mesclun greens | avocado | cherry tomato | cucumber | radish | pickled beets | edamame | puffed grain | nori chips | miso dressing
- SASHIMI SALAD** 24
red tuna | albacore tuna | wild sockeye | greens | tomato | cucumber | radish | pickled beets | edamame | black pepper wasabi dressing
- TORCHED WAGYU BEEF SALAD** 26
wagyu beef | baby kale | greens | onion | tomato | nori chips | yuzu kosho vinaigrette

/SIGNATURE NIGIRI-1PC

NORTHERN DIVINE CAVIAR | SNOW CRAB | SCALLOP NIGIRI

/NIGIRI + SASHIMI

	NIGIRI-1pc	SASHIMI-4pc	NIGIRI-1pc	SASHIMI-4pc
BINCHO albacore tuna	4	11		
BINTORO albacore toro	5	12		
MAGURO red tuna	5	12		
KAMPACHI yellow tail	6	15		
SAKE lois lake steelhead salmon	4	12		
BENI SAKE wild sockeye			5	-
NI-IKA humboldt squid	4	-	4	10
TAKO giant pacific octopus	4	10	7	21
IKURA salmon roe	5	-	5	-
AMAEBI sidestripe shrimp	5	12	6	14
EBI black tiger prawn			5	-
SABA cured mackerel			4	10
MIRUGAI geoduck			7	21
GINDARA kabayaki sable fish			5	-
HOTATE hokkaido scallop			6	14
TAMAGO sweet omelette			3	-
ZUWAIGANI snow crab			5	-
IWASHI pacific sardine			5	13
LOBSTER nova scotia lobster			8	-
WAGYU torched wagyu beef			8	-



ocean wise A SUSTAINABLE CHOICE

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.