

RAW/ BAR

AT THE LOBBY LOUNGE

/STARTERS

EDAMAME 8

vancouver island sea salt | fresh lemon

WAKAME SALAD 8

duo of seaweed | sesame seeds | pickled vegetables

TRADITIONAL MISO SOUP 8

miso dashi | scallion | tofu | sansho pepper

BACON + SMOKED SABLEFISH MISO SOUP 12

bacon dashi | house-cured sablefish | ginger | scallion | sansho pepper

SESAME ALBACORE TUNA 14

sesame wasabi dressing | scallion | wakame salad | nori chips

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 | yuzu kosho dressing | sudachi lime

PREMIUM WEST COAST OYSTER 26/HALF DOZEN

kusshi | kumamoto | shigoku

/SALADS

RAWBAR SALAD 16

greens | avocado | tomato | cucumber | radish | pickled beets | edamame | puffed grain | nori chips | miso dressing

TORCHED WAGYU BEEF SALAD 26

wagyu beef | baby kale | greens | onion | tomato | nori chips | yuzu kosho vinaigrette

SASHIMI SALAD 24

red tuna | albacore tuna | wild sockeye | greens | tomato | cucumber | radish | pickled beets | edamame | black pepper wasabi dressing

/DONBURI

all donburi include our local kelp and miso soup

CHIRASHI 38

koshihikari rice | assorted seafood | shiso | braised shiitake mushroom | shredded nori

TUNA + CRAB POKE 36

koshihikari rice | wild tuna | dungeness crab | masago | jalapeño | avocado

/MAKI

SALMON MOTOYAKI ROLL 18

spicy chopped wild sockeye + steelhead | avocado | cucumber | scallion | torched motoyaki sauce

SABLE MOTOYAKI ROLL 18

kabayaki cured sablefish | avocado | cucumber | chili | torched motoyaki sauce

LOBBY LOUNGE ROLL 24

rainbow-rolled albacore tuna | red tuna | wild sockeye | yellowtail | avocado | shiso leaf | dungeness crab | cucumber | yuzu kosho glaze

/BENTO

all bentos include 6 pieces of chef's choice maki, wakame salad, sweet tofu inari with pickled vegetables, wagyu beef salad, and miso soup

RAWBAR

6 pieces chef's choice sashimi

32

SEAFOOD

kabayaki glazed lobster + prawns + scallops | sautéed local vegetables

36

CHICKEN KARAAGE

chicken karaage | cabbage sesame slaw | japanese mayo | scallions

29

SABLEFISH

kabayaki glazed sablefish | sautéed local vegetables

36

VEGAN AGEDASHI TOFU

rawbar salad | spinach goma-ae | agadashi tofu | sweet soy dashi | yam roll | mango avocado roll

29

SIGNATURE NIGIRI - 1PC

northern divine caviar | snow crab | scallop

12

/SUSHI + SASHIMI PLATTER

SUSHI MORIAWASE

4 pieces california roll | 3 pieces spicy tuna roll | 4 pieces salmon motoyaki roll | spinach goma-ae | wakame salad | miso soup

28

SASHIMI MORIAWASE

2 pieces wild sockeye | 2 pieces albacore tuna | 2 pieces red tuna | 4 pieces chef's selection sashimi | spinach goma-ae | wakame salad | miso soup

30

PAC RIM LUNCH

chef's selection of sashimi | maki | nigiri | sesame tuna | wakame salad | miso soup

40

CHEF'S NIGIRI OMAKASE EXPERIENCE

10 pieces chef's choice nigiri | appetizer | miso soup | temaki hand roll
available at the Sushi Bar only

40

OMAKASE LONG TABLE SUSHI EXPERIENCE 50/pp

available daily from 11:00am - 4:00pm, limited quantities available

miso soup | chef's selection of maki, sashimi, nigiri | spinach goma-ae | wakame salad | oysters | served on a driftwood long board

*available for groups of 2 or more at communal tables only
add sake flight pairing +25*

/NIGIRI + SASHIMI

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



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.