

# RAW/BAR

AT THE LOBBY LOUNGE

## /MISO [LOCAL | ORGANIC | GLUTEN-FREE]

|   |    |
|---|----|
| <b>TRADITIONAL</b><br>miso dashi   scallion   tofu   wakame   sansho pepper   | 10 |
| <b>BACON + SMOKED SABLEFISH</b><br>bacon dashi   house-cured sablefish   ginger   scallion   garlic oil   sansho pepper | 14 |

## /PLATTERS

|   |               |
|---|---------------|
| <b>SUSHI PLATTER</b><br>chef's choice - 8 piece nigiri   2 rolls  | 65            |
| <b>SASHIMI PLATTER</b><br>chef's choice - 8 types sashimi   | 65            |
| <b>RAWBAR PLATTER</b><br>california roll   spicy tuna roll   salmon motoyaki roll   lois lake steelhead nigiri   wild sockeye nigiri   red tuna nigiri   albacore tuna nigiri | 65            |
| <b>PREMIUM WEST COAST OYSTERS</b><br>lemon   horseradish   mignonette   | 28/HALF DOZEN |

## /SMALL PLATES

|   |  |
|---|--|
| <b>EDAMAME</b><br>vancouver island sea salt   fresh lemon   |  |
| <b>WAKAME SALAD</b><br>duo of seaweed   sesame seeds   pickled vegetables   |  |
| <b>SPINACH GOMA-AE</b><br>baby spinach   sesame   |  |
| <b>BC SALMON TORO CARPACCIO</b><br>sockeye salmon   steelhead salmon   ginger dressing   yellow beets   micro greens   lime           |  |
| <b>CANADIAN LOBSTER AND PRAWN COCKTAIL</b><br>mango aioli   northern divine caviar   cucumber   micro greens   lemon   cocktail sauce |  |
| <b>SASHIMI STARTER</b><br>chef's choice   3 varieties   |  |
| <b>TOGARASHI ALBACORE TUNA TATAKI</b><br>red onion   shiso leaf   radish sprout   ponzu sauce   chili oil   lemon   togarashi         |  |

## /SALADS

|  |  |
|--|--|
| <b>RAWBAR SALAD</b><br>greens   avocado   tomato   cucumber   radish   pickled beets   edamame   onion   nori chips   miso dressing                                    |  |
| <b>SASHIMI SALAD</b><br>red tuna   albacore tuna   wild sockeye   greens   tomato   cucumber   radish   pickled beets   edamame   onion   black pepper wasabi dressing |  |
| <b>TORCHED WAGYU BEEF SALAD</b><br>wagyu beef   baby kale   onion   nori chips   yuzu kosho vinaigrette   tomato   beets   |  |

## /MAKI

|    |  |    |
|----|--|----|
| 9  | <b>SPICY TUNA ROLL</b><br>chopped tuna   chili   cucumber   radish sprouts   | 18 |
| 10 | <b>CALIFORNIA ROLL</b><br>dungeness crab   avocado   cucumber   sesame   | 20 |
| 9  | <b>PRAWN TEMPURA ROLL</b><br>black tiger prawns   cucumber   avocado   masago   mayo   lettuce   | 16 |
| 22 | <b>SALMON MOTOYAKI ROLL</b><br>spicy chopped wild sockeye + steelhead   avocado   cucumber   scallion   warm motoyaki sauce                          | 18 |
| 29 | <b>SABLE MOTOYAKI ROLL</b><br>kabayaki cured sablefish   avocado   cucumber   chili   warm motoyaki sauce  | 20 |
| 29 | <b>LOBSTER ROLL</b><br>northern divine caviar   avocado   cucumber   mango   lobster sauce   | 32 |
| 22 | <b>MANGO AVOCADO ROLL</b><br>mango   avocado   pickled papaya   chili mayo   | 15 |
|    | <b>YAM ROLL</b><br>yam   lettuce   cucumber   avocado   sesame   mayo  | 14 |
| 18 | <b>LOBBY LOUNGE ROLL</b><br>rainbow-rolled albacore tuna   red tuna   kampachi   avocado   shiso leaf   dungeness crab   cucumber   yuzu kosho glaze | 28 |
| 26 | <b>WAGYU BEEF TERIYAKI ROLL</b><br>asparagus   japanese leek   cucumber   micro greens   mayo  | 28 |
| 32 | <b>TRUFFLE TOFU MOTOYAKI ROLL</b><br>spicy minced tofu   pickled vegetable mix   cucumber   mango   avocado   warm motoyaki sauce   truffle oil      | 16 |

## /NIGIRI + SASHIMI

|  | NIGIRI-1pc | SASHIMI-4pc |                                 | NIGIRI-1pc | SASHIMI-4pc |                                    | NIGIRI-1pc | SASHIMI-4pc |
|--|------------|-------------|---------------------------------|------------|-------------|------------------------------------|------------|-------------|
| <b>BINCHO</b> albacore tuna            | 5          | 14          | <b>IKURA</b> salmon roe         | 6          | -           | <b>TAMAGO</b> sweet omelette       | 4          | -           |
| <b>BINTORO</b> albacore toro           | 7          | 20          | <b>AMAEBI</b> sidestripe shrimp | 5          | 14          | <b>IWASHI</b> pacific sardine      | 5          | 14          |
| <b>MAGURO</b> red tuna                 | 6          | 17          | <b>EBI</b> black tiger prawn    | 5          | -           | <b>SABA</b> cured mackerel         | 5          | 14          |
| <b>SAKE</b> lois lake steelhead salmon | 5          | 14          | <b>KAMPACHI</b> yellow tail     | 6          | 17          | <b>WAGYU</b> torched wagyu beef    | 8          | -           |
| <b>BENI SAKE</b> wild sockeye          | 5          | 14          | <b>MIRUGAI</b> geoduck          | 7          | 27          | <b>LOBSTER</b> nova scotia lobster | 9          | -           |
| <b>TAKO</b> giant pacific octopus      | 5          | 14          | <b>HOTATE</b> hokkaido scallop  | 6          | 20          | <b>HOTATE MOTOYAKI</b>             | 7          | -           |

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.