

# RAW/ BAR

AT THE LOBBY LOUNGE

## TO GO MENU

available daily from 11:00am - 9:00pm

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

#### TRADITIONAL

miso dashi | scallion | tofu | wakame | sansho pepper

#### BACON + SMOKED SABLEFISH

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

### /SMALL PLATES

#### EDAMAME

vancouver island sea salt | fresh lemon

#### WAKAME SALAD

duo of seaweed | sesame seeds | pickled vegetables

#### SPINACH GOMA-AE

baby spinach | sesame

#### SASHIMI STARTER

chef's choice | 3 varieties

### /MAKI

#### SPICY TUNA ROLL

chopped tuna | chili | cucumber | radish sprouts

#### CALIFORNIA ROLL

dungeness crab | avocado | cucumber | sesame

#### PRAWN TEMPURA ROLL

black tiger prawns | cucumber | avocado | masago | mayo | lettuce

#### SALMON MOTOYAKI ROLL

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

#### SABLE MOTOYAKI ROLL

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

#### LOBSTER ROLL

northern divine caviar | avocado | cucumber | mango | lobster sauce

#### MANGO AVOCADO ROLL

mango | avocado | pickled papaya | chili mayo

#### YAM ROLL

yam | lettuce | cucumber | avocado | sesame | mayo

#### LOBBY LOUNGE ROLL

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

#### WAGYU BEEF TERIYAKI ROLL

asparagus | japanese leek | cucumber | micro greens | mayo

#### TRUFFLE TOFU MOTOYAKI ROLL

spicy minced tofu | pickled vegetable mix | cucumber | mango | avocado | warm motoyaki sauce | truffle oil

### /SALADS

#### RAWBAR SALAD

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

#### SASHIMI SALAD

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

#### TORCHED WAGYU BEEF SALAD

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

### /DONBURI [DONBURI AND BENTO AVAILABLE 11:00AM - 2:00PM]

#### TUNA & CRAB POKÉ DONBURI

koshihikari rice | wild tuna | dungeness crab | masago | jalapeño | avocado | mango | onion | spicy aioli | seaweed salad

#### CHIRASHI DONBURI

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

### /BENTO

*all bentos (except vegan bento) include a miso soup, 6 pieces of chef's choice maki rolls, seaweed salad, sweet tofu inari with pickled vegetables, and torched wagyu beef salad.*

#### RAWBAR

6 pieces chef's choice sashimi

#### CHICKEN KARAAGE

chicken karaage | japanese mayo | scallions

#### SABLEFISH

kabayaki glazed sablefish | sautéed local vegetables

#### VEGAN AGEDASHI TOFU

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

### /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.