

NAMA

PAIR IT WITH **CASTLE BROOK STREAM**

- COLD SHUCKED SCALLOP  

14

yuzu kosho nuoc cham, cilantro stem salsa
- BISON TATAKI

21

seared bison loin, served in a strong ponzu with fried garlic, pickled white onions, arugula

YASAI

PAIR IT WITH **NEW FORTUNE**

- SESAME KALE SALAD


17

locally grown baby kale, parmesan, ice blanched onions, ajitama egg
- BROXBURN TOMATO SALAD


12

red miso dressing, pickled onions, crispy garlic
- CHARCOAL AVOCADO


7

yuzu kosho & charred tomatillo salsa verde, cilantro, lime, nori rice chips
- GRILLED BROCCOLINI 

10


sesame soy butter, fried garlic
- GRILLED NAPA CABBAGE 

14

miso butter, kimizu style hollandaise, pickled onions, negi
- GRILLED RICE BALL 

5.5

umeboshi, miso butter

ADD FRIED EGG 3
- STEAMED RICE 

4


SPICED & DRESSED 3

SAKANA

PAIR IT WITH **FOO FIGHTERS HANSHO SILVER**

- EBI FRENCH TOAST

29

shokupan french toast, binchotan grilled Thai prawns, broxburn tomato salsa, prawn bisque
- DAILY OFFCUT 

MP

fatty collar ‘kama’ with ultra fatty head + cheek cut

LIMITED AVAILABILITY

MERCH

- SHOKUNIN HAT

50
- HAZAKI X CHEF DARREN MACLEAN

STEAK KNIFE

125
- STEAK KNIFE x 4


400
- SLICER


500





YAKITORI




PAIR IT WITH **ZEN MASTER**




OUR CHICKENS ARE BUTCHERED DAILY & ARE IN LIMITED QUANTITY. ALL OF THE RARE & DELICIOUS BITS REQUIRE MULTIPLE CHICKENS FOR JUST ONE SKEWER SO ORDER YOUR FAVOURITE EARLY & OFTEN!






 # OF CHICKENS TO MAKE EACH SKEWER




- SKIN ON BREAST 






4
- KNEES    



4
- HEART   



4
- INNER THIGH   


4
- WING FLAP     



4.5
- RIB   





4.5
- SWEETBREAD (THYROID)     




4.5
- WINGS  



4.5
- KAWA  




4.5
- THIGH 







5
- DRUMETTE  



5.5
- NECK    




5.5
- SHOULDER BLADE   

5.5
- BRINED CHICKEN MEATBALL  


5.5
- SKIN ON THIGH   

6
- WING TIP      

6
- OYSTER  

6
- ASS   

Only available at the Yakitori Omakase Experience
- EXTRA SOY EGG DIP

3.5
- SMOKED TOGARASHI CHIMICHURRI 

5

parsley, shiso, shishito, sansho pepper, vinegar
- WAGYU FAT RAYU


5

spicy chili oil made with A5 Japanese wagyu fat & trim, Sichuan pepper, peanut, shallot

KUSHIYAKI

PAIR IT WITH **KARAKUCHI**

- SHIITAKE MUSHROOMS 

5
- BEEF TONGUE 

6
- BRANT LAKE WAGYU SHORT-RIB PASTRAMI

25
- TRAILS END BEEF MEATBALL WITH CHIMICHURRI BUTTER

7

AGEMONO

PAIR IT WITH **TENBI KURO**

- BUTTERMILK CHICKEN KARAAGE

13

24 hour marinated free-range chicken legs fried in potato starch, yuzu mayo
- EGGPLANT & GOAT CHEESE TEMPURA

15

sweet eggplant salsa, local honey, togarashi
- HUMBOLDT SQUID TEMPURA

16

togarashi, nori powder, spicy mayo



NOODS + SOUP

PAIR IT WITH **LUCKY CAT**

- SHOKUNIN TORI RAMEN

21

paitan style ramen made exclusively from the bones of our free-range yellow fat chickens, thigh & breast ‘chashu’, topped with pickled black mushroom, spicy miso paste, 24 hour cured ajitama egg

ADD WAGYU FAT CHILI OIL 5
- BUTTERED MISO SOUP  

5

spot prawn infused, tofu, wakame

NIKU

PAIR IT WITH **KAIUN LEGACY**

- SHOKUNIN SICHUAN CHICKEN

16

chilled skin-on free range breast, house made chili oil, goma dare, local honey, garlic chips
- HANETSUKI BRAISED BEEF GYOZA

17

crispy “winged” gyoza stuffed with slow-braised beef tongue, ponzu sauce, house-made chili oil
- WAGYU PASTRAMI SANDO

49


Brant lake waygu short-rib, milk bread, smoked togarashi chimichurri
- BONE MARROW & ESCARGOT

17

48 hour miso cured & grilled bone marrow, escargot, shiso pistou

SWEET

PAIR IT WITH **RIVER CRANE CLOUDY**

- MISO CRÈME BRÛLÉE 

11

fresh cream, farm eggs, yuzu peel
- SAKE KASU TIRAMISU

14

hoji-cha crème, sake caramel

 GLUTEN FREE |  OCEANWISE



COCKTAILS

FOUNDATIONS FOR DIVORCE NITRO MARTINI 2.5oz 19 <i>Phil & Sebastian espresso, fort distillery two bean brew, Northern Keep vodka, salted vanilla syrup</i>	KOJI TEA LEMONADE JUG 4oz 47 <i>toki Japanese whisky, cointreau, cold brew koji tea, lemon + yuzu</i> SERVES 2-4 PEOPLE
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SHIRO NEGRONI 2oz 18 <i>roku gin, petroni white vermouth, cocchi americano, luxardo bitter, lemon twist</i>	KIIRO 1.5oz 12 <i>tanqueray gin, house made ginger & lime cordial</i>	SUNNY D 2.25oz 16 <i>northern keep vodka, giffard grapefruit, cointreau, passionfruit juice, yuzu</i>	ASAHI MEZCAL 2oz 18 <i>los siete misterios mezcal, aperol, giffard rhubarb, rhubarb syrup, lime</i>
KURO PEAR DAIQUIRI 2oz 17 <i>pear syrup, flor de caña rum, new fortunę sake, st. germain elderflower liquor, shisho, binchotan charcoal</i>	TOKYO BELLINI 2oz 16 <i>ketel one peach and orange blossom vodka, st. germain elderflower liquor, nectarine syrup, shiso, bubbles to top</i>	LOOOOCH SOUR! 2oz 18 <i>empress elderflower rose gin, pisco, yuzu, lemon, egg white</i>	PARK HYATT IN THE MIST 2oz 23 <i>mars iwai Japanese whisky, orange peel, black tea, angostura</i>

SAKE BY THE oz

5oz / BTL

AIZUHOMEARE PREMIUM DRY HONJOZO WARM -70% 18 / - <i>Award winning techniques make this sake with bright aromas and smooth robust umami finish. A beautiful choice for our warm sake.</i>
KAWATSURA SANUKI ‘RIVER CRANE’ CLOUDY -70% 19 / 99 (720ML) <i>Creamy and citrusy with just the right amount of sweetness. Think of Calpico with character that lingers on your palate.</i>
TAKASHIMA HOMAREFUJI ‘ZEN MASTER’ -60% 17 / 210 (1.8L) <i>Brewed at the foothills of Mt. Fuji using local ingredients. Soft, rounded umami and a touch of sweetness transitions to a dry finish.</i>
TENBI KURO TOKUBETSU JUNMAI -60% 28 / 150 (720ML) <i>Rare and massively popular in Japan. Toji, Miki Fujioka, produces beautifully layered and delicately complex junmai. Bright and juicy, it is a perfect pairing with Shokunin’s menu.</i>
KAIUN ‘NEW FORTUNE’ JUNMAI GINGO -60% 22 / 285 (1.8L) <i>Grand gold metal winner at this years Fine Sake Awards. A highly aromatic bouquet on the nose with notes of honeydew melon.</i>
TATENOKAWA ‘CASTLE BROOK’ STREAM DAIGINGO -50% 29 / 152 (720ML) <i>Named after its lightness and transparency. The Dewasansan rice presents a palate that is light, fruity and vivacious with a slight hint of acidity.</i>

SAKE BY THE BOTTLE

JUNMAI

DEWAZAKURA DEWANOSATO -60% (720ML) 95 <i>This incredibly balanced sake is a result of brewing the unique dewanotsato rice. “Zakura” means cherry blossoms and this hails from the Dewa region.</i>
FUKUCHO SEASIDE JUNMAI -70% (720ML) 110 <i>This new style of sake brewed with shiro-koji gives beautiful notes of yuzu and lemon.</i>

JUNMAI GINJO

KUNI ZAKARI -55% (300ML) 72 <i>Using yeast No. 1801 and Wakamizu rice this beautiful sake flows from gorgeous aromas to its rich flavourful taste. Truly loved by locals in the Amchi prefecture.</i>
TAMA NO HIKARI KARAKUCHI -60% (720ML) 120 <i>A very dry junmai ginjo style from the ancient capital of Japan. Very elegant with a clean finish.</i>
YOSHIDA GASSAN IZUMO -60% (720ML) 145 <i>Softest water used in Japan gives it a silky mouthfeel. Field strawberries and ripe pineapple with a clean finish.</i>

KAIUN LEGACY -55% (720ML) 156 <i>A 100 year old revival from the Washiyama family. Artisanally grown and harvested from the Kakegawa region. Silky texture with notes of peach and vibrant melon.</i>
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TENBI SHIRO -60% (720ML) 150 <i>A hard to find sake in Japan and an even rarer export. Bright aroma of muscat grapes and orange on the nose. Minimally pasteurized to maintain freshness and vivaciousness. A must try for first time sake drinkers and a rare treat for experts.</i>
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SAKE BY THE BOTTLE

JUNMAI DAIGINJO

ASAHI SHUZO DASSAI ‘39’ -39% (300ML) 96 <i>This bespoke sake is a whimsical delight with the poise that still commands respect. This sake has refinement and sophistication.</i>
TATENOKAWA ‘CASTLE BROOK’ PHOENIX -50% (720ML) 155 <i>In collaboration with the Grammy award-winning French rock band Phoenix. Tatenokawa created a light and fruity sake with a slight hint of acidity and, of course, a smooth finish.</i>
HATTANSO 50 -50% (720ML) 172 <i>Hattanso refers to a type of ancient and nearly extinct sake rice it uses. Rediscovered by Miho Imada, it has a beautiful deep colour and clean refreshing nose. Flavours of pineapple and melon follow on the palate.</i>
FUKUCHO GRASS -50% (720ML) 185 <i>Hints of floral, pineapple, and pampas grass. Brewmaster Miho Imada is aiming to express the female image of freshness in this sake.</i>
TATENOKAWA ‘FOO FIGHTERS’ HANSHO SILVER -50% (720ML) 199 <i>A Shokunin exclusive, Tatenokawa played a Foo Fighters playlist through powerful speakers during the fermentation process. Created with a solid backbone and clean and expressive dry finish.</i>

AIZUHOMEARE BANSHU YAMADA -35% (720ML) 410 <i>This champion sake is winner of best sake in the world. Luscious silky texture with elegant notes of tropical fruits.</i>
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SIGNIFICANT OTHER

ASAHI SHUZO DASSAI ‘45’ NIGORI 50% (300ML) 65 <i>This mildy cloudy nigori has bright floral notes and a cherry liqueur finish.</i>
OKU NO MATSU ADATARA GINJO 60% (720ML) 125 <i>This gentle sake massages and coats the palate with layered creaminess. Beautiful bouquet of floral honeysuckle, jasmine and ripe pear.</i>
LUCKY CAT VOLUME #2 GINJO 55% (720ML) 125 <i>Brewed in small batches, this collab from Saki Gami and Kaiun changes seasonally. Designed to pair.</i>
MASUMI ORIGARAMI SPARKLING 55% (720ML) 139 <i>A seasonal sake from a iconic toji. The light bubbles are refreshing, complemented by the fruit tones.</i>
ALPHA KAZE NO MORI UNFILTERED 50% (720ML) 140 <i>This unfiltered sake is a unique treat as it’s bottled immediately after pressing and pasteurized only once. The light bubbles create a fun zippy fizz. A tropical paradise of aromas that are rich in melon, apple, and passionfruit.</i>
KAIUN LEGEND DAIGINGO 35% (720ML) 449 <i>Elegant and beautiful, this intoxicating sake is the flagship for the Kaiun brewery. A Shokunin exclusive with less than a case available in Canada.</i>

% INDICATES RICE POLISHING RATE