

NAMA

COLD SHUCKED SCALLOP ^{GF} [🌊] 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

SESAME KALE SALAD 17
locally grown baby kale, parmesan, ice blanched onions, ajitama egg

POTATO SALAD ^{GF} 9
spicy karashi aioli, farm potatoes + carrots, pickled red onion, scallion

CHARCOAL AVOCADO 8
yuzu kosho & charred tomatillo salsa verde, cilantro, lime, nori rice chips

GRILLED BROCCOLINI ^{GF} 10
sesame soy butter, fried garlic

GRILLED NAPA CABBAGE ^{GF} 14
miso butter, kimizu style hollandaise, pickled onions, negi

GRILLED RICE BALL ^{GF} 5.5
umeboshi, miso butter
ADD FRIED EGG 3

STEAMED RICE ^{GF} 4
SPICED & DRESSED 3

SAKANA

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

YAKITORI

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 ^{GF} 🐔 4

KNEES ^{GF} 🐔 🐔 4

INNER THIGH 🐔 🐔 4

WING FLAP ^{GF} 🐔 🐔 🐔 4.5

RIB 🐔 🐔 4.5

SWEETBREAD (THYROID) ^{GF} 🐔 🐔 🐔 4.5

WINGS ^{GF} 🐔 4.5

KAWA ^{GF} 🐔 4.5

HEART 🐔 🐔 5

THIGH 🐔 5

DRUMETTE ^{GF} 🐔 5.5

NECK ^{GF} 🐔 🐔 5.5

SHOULDER BLADE ^{GF} 🐔 🐔 5.5

BRINED CHICKEN MEATBALL ^{GF} 🐔 5.5

SKIN ON THIGH ^{GF} 🐔 🐔 6

WING TIP 🐔 🐔 🐔 6

OYSTER ^{GF} 🐔 6

ASS ^{GF} 🐔 🐔
Only available at the Yakitori Omakase Experience

EXTRA SOY EGG DIP 3.5

SMOKED TOGARASHI CHIMICHURRI ^{GF} 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

A5 WAGYU BEEF

BEESWAX AGED AAAAA5 JAPANESE WAGYU
40/oz (min 3oz)

We age A5 wagyu in beeswax sourced from local Alberta hives for 30 days in order to increase the flavour profile of this ultra fatty beef.

AGEMONO

BUTTERMILK CHICKEN KARAAGE 15
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

SHOKUNIN TORI RAMEN 24
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
ADD MISO CURED BACON 10

BUTTERED MISO SOUP ^{GF} [🌊] 5
spot prawn infused, tofu, wakame

NIKU

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 wagyu short-rib, milk bread, smoked togarashi chimichurri

BONE MARROW & ESCARGOT 17
48 hour miso cured & grilled bone marrow, escargot, shiso pistou

MERCH

SHOKUNIN HAT 50

HAZAKI x CHEF DARREN MACLEAN
STEAK KNIFE 125
STEAK KNIFE x 4 400
SLICER 500

KUSHIYAKI

SHIITAKE MUSHROOMS ^{GF} 5

BEEF TONGUE ^{GF} 6

BRANT LAKE WAGYU SHORT-RIB PASTRAMI 25

TRAILS END BEEF MEATBALL WITH CHIMICHURRI BUTTER 7

SWEET

MISO CRÈME BRÛLÉE ^{GF} 11
fresh cream, farm eggs, yuzu peel

SAKE KASU TIRAMISU 14
hoji-cha crème, sake caramel

^{GF} GLUTEN FREE | [🌊] OCEANWISE

All parties of 6 or more guests are subject to a 20% automatic gratuity. Bills will not be split. FREE UNDERGROUND PARKING Please ask your server for validation

COCKTAILS

GROUNDS FOR DIVORCE NITRO MARTINI 2.5oz // 19

Phil & Sebastian espresso, fort distillery two bean brew,
Northern Keep vodka, salted vanilla syrup

UME-SHU NEGRONI 2oz // 18
tanqueray gin,
takasago plum sake, campari

KIIRO 1.5oz // 12
tanqueray gin, house made ginger
& lime cordial

SUNNY D #2 2.25oz // 16
espolon tequila, gifford grapefruit,
cointreau, passionfruit juice, yuzu

ROSEMARY ALABAMA SHAKE 2oz // 18
haku Japanese vodka, junmai sake,
apple rosemary syrup, red wine vinegar

YUZU SIDECAR 2oz // 17
yuzu sake, yuzu infused
courvoisier, cointreau

HUNTER X HUNTER 2oz // 18
hunter fernet, field notes sweet
pea amaro, lemon thyme simple syrup,
egg white

PARK HYATT IN THE MIST 2oz // 23
mars iwai Japanese whisky,
orange peel, black tea, angostura

SAKE BY THE oz 5oz / BTL

AIZUHOMARE PREMIUM DRY HONJOZO WARM -70% // 18 / -
Award winning techniques make this sake with bright aromas and smooth robust umami finish. A beautiful choice for our warm sake.

KAWATSURA SANUKI 'RIVER CRANE' CLOUDY -70% // 19 / 99 (720ML)
Creamy and citrusy with just the right amount of sweetness. Think of Calpico with character that lingers on your palate.

TAKASHIMA HOMAREFUJI 'ZEN MASTER' -60% // 17 / 210 (1.8L)
Brewed at the foothills of Mt. Fuji using local ingredients. Soft, rounded umami and a touch of sweetness transitions to a dry finish.

KAIUN 'NEW FORTUNE' JUNMAI GINGO -60% // 22 / 285 (1.8L)
Grand gold metal winner at this years Fine Sake Awards. A highly aromatic bouquet on the nose with notes of honeydew melon.

TATENOKAWA 'CASTLE BROOK' STREAM DAIGINGO -50% // 29 / 152 (720ML)
Named after its lightness and transparency. The Dewasansan rice presents a palate that is light, fruity and vivacious with a slight hint of acidity.

SAKE BY THE BOTTLE

JUNMAI

DEWAZAKURA DEWANOSATO -60% (720ML) // 95
This incredibly balanced sake is a result of brewing the unique dewanotsato rice. "Zakura" means cherry blossoms and this hails from the Dewa region.

FUKUCHO SEASIDE JUNMAI -70% (720ML) // 110
This new style of sake brewed with shiro-koji gives beautiful notes of yuzu and lemon.

TENBI KURO TOKUBETSU JUNMAI -60% (720ML) // 150
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.

JUNMAI GINJO

KUNI ZAKARI -55% (300ML) // 72
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.

TAMA NO HIKARI KARAKUCHI -60% (720ML) // 120
A very dry junmai ginjo style from the ancient capital of Japan. Very elegant with a clean finish.

YOSHIDA GASSAN IZUMO -60% (720ML) // 145
Softest water used in Japan gives it a silky mouthfeel. Field strawberries and ripe pineapple with a clean finish.

KAIUN LEGACY -55% (720ML) // 156
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.

SAKE BY THE BOTTLE

JUNMAI DAIGINJO

ASAHI SHUZO DASSAI '39' -39% (300ML) // 96
This bespoke sake is a whimsical delight with the poise that still commands respect. This sake has refinement and sophistication.

TATENOKAWA 'CASTLE BROOK' PHOENIX -50% (720ML) // 155
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.

HATTANSO 50 -50% (720ML) // 172
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.

FUKUCHO GRASS -50% (720ML) // 185
Hints of floral, pineapple, and pampas grass. Brewmaster Miho Imada is aiming to express the female image of freshness in this sake.

TATENOKAWA 'FOO FIGHTERS' HANSHO SILVER -50% (720ML) // 199
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.

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

SIGNIFICANT OTHER

ASAHI SHUZO DASSAI '45' NIGORI 50% (300ML) // 65
This mildy cloudy nigori has bright floral notes and a cherry liqueur finish.

GAKKI MASAUMA HONJOZO NAKADORI 66% (720ML) // 110
The nose on this stunning honjozo sake is a vast collection of orange creamsicle, blueberry, watermelon, rice Krispie treat, peach, banana bread, and flan aromas. This sake drinks smooth, rich, plump, and expansive, but has an uplifting tingle and spritz that lightens the overall drinking experience.

OKU NO MATSU ADATARA GINJO 60% (720ML) // 125
This gentle sake massages and coats the palate with layered creaminess. Beautiful bouquet of floral honeysuckle, jasmine and ripe pear.

LUCKY CAT VOLUME #2 GINJO 55% (720ML) // 125
Brewed in small batches, this collab from Saki Gami and Kaiun changes seasonally. Designed to pair.

MASUMI ORIGARAMI SPARKLING 55% (720ML) // 139
A seasonal sake from a iconic toji. The light bubbles are refreshing, complemented by the fruit tones.

ALPHA KAZE NO MORI UNFILTERED 50% (720ML) // 140
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.

KAIUN LEGEND DAIGINGO 35% (720ML) // 449
Elegant and beautiful, this intoxicating sake is the flagship for the Kaiun brewery. A Shokunin exclusive with less than a case available in Canada.