

NAMA

COLD SHUCKED SCALLOP    **14**
yuzu kosho nuoc cham, cilantro stem salsa

ALBERTA “GALICIAN” BEEF TATAKI  **22**
daily cut of @trailsendbeef served with yuzu kosho pickled onions, garlic crumble and arugula

YASAI

SESAME KALE SALAD  **17.5**
locally grown baby kale, parmesan, ice blanched onions, ajitama egg
ADD BRINED CHICKEN BREAST 10

POTATO SALAD  **11**
spicy karashi aioli, farm potatoes + carrots, pickled red onion, scallion

AKA MISO TOMATOES  **18**
Broxburn tomatoes dressed with sweet red miso and garlic, pickled shallots & shiso

GRILLED BROCCOLINI  **10**
sesame soy butter, fried garlic

AVOCADO + BINCHOTAN  **12**
seared avocado with binchotan grilled tomatillo salsa verde, cilantro + lime

GRILLED NAPA CABBAGE  **16**
miso butter, kimizu style hollandaise, pickled onions, negi

GRILLED RICE BALL  **6**
umeboshi, miso butter
ADD FRIED EGG 3

STEAMED RICE  **4**
SPICED & DRESSED 3

SAKANA

DAILY OFFCUT  **MP**
fatty collar ‘kama’ with lettuce wraps, fresh herbs, garlic chips, chirizu, chili oil, rice
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

KNEES     **4.5**

RIB    **4.5**

WING FLAP      **4.5**

INNER THIGH    **5**

SKIN ON BREAST   **3**

WING TIP        **5**

WINGS   **5**

DRUMETTE   **5.5**

KAWA   **5.5**

SHOULDER BLADE     **5.5**

SWEETBREAD (THYROID)      **5.5**

NECK     **6**

SKIN ON THIGH    **6**

THIGH  **5.5**

BRINED CHICKEN MEATBALL  **4**

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

AGEMONO

FERMENTED POTATO CROQUETTE  **9**
15 day fermented Yukon potato, brined chicken mince, truffle aioli

EGGPLANT & GOAT CHEESE TEMPURA  **15.5**
sweet eggplant salsa, local honey, togarashi

BUTTERMILK CHICKEN KARAAGE  **16**
24 hour marinated free-range chicken legs fried in potato starch, yuzu mayo

HUMBOLDT SQUID TEMPURA  **16**
togarashi, nori powder, spicy mayo

NOODS + SOUP

SHOKUNIN TORI RAMEN  **26**
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   **8.5**
daily fresh fish infusion, tofu, wakame

NIKU

HANETSUKI BRAISED BEEF GYOZA  **17**
crispy “winged” gyoza stuffed with slow-braised beef tongue, ponzu sauce, house-made chili oil

MISO CURED BONE MARROW + ESCARGOT  **25**
5 oz grilled marrow, shiso pistou, mizuna, tenkasu

WAGYU PASTRAMI SANDO  **49**
Brant lake waygu short-rib, milk bread, smoked togarashi chimichurri

 GLUTEN FREE |  OCEANWISE

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. We further enhanced the beef’s taste with a light cold smoke in hickory wood and finish on a hot tableside binchotan grill.

MERCH

SHOKUNIN HAT  **50**

HAZAKI x CHEF DARREN MACLEAN

STEAK KNIFE  **125**

STEAK KNIFE x 4  **400**

SLICER  **500**

KUSHIYAKI

SHIITAKE MUSHROOMS  **5**

BEEF TONGUE  **6**

TRAILS END BEEF MEATBALL WITH CHIMICHURRI BUTTER  **7**

SWEET

MISO CRÈME BRÛLÉE  **12.5**
fresh cream, farm eggs, yuzu peel

SAKE KASU TIRAMISU  **14.5**
hoji-cha crème, sake caramel

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



SHOKUNIN