





NAMA

- COLD SHUCKED SCALLOP**   **16**
yuzu kosho nuoc cham, cilantro stem salsa
- BEEF TATAKI** **25**
*marinated with tare, scallion, garlic for 24 hours
seared by binchotan, served in a strong ponzu,
ried garlic, yuzukosho pickled onion, micro arugula*

YASAI



- SESAME KALE SALAD** **17**
*locally grown baby kale, parmesan,
ice blanched onions, ajitama egg*
ADD BRINED CHICKEN BREAST 10
- POTATO SALAD**  **12**
*spicy karashi aioli, farm potatoes + carrots,
pickled red onion, scallion*
- STEAMED RICE**  **6**
SPICED & DRESSED 3

AGEMONO

- FERMENTED POTATO CROQUETTE** **9**
*15 day fermented Yukon potato,
brined chicken mince, truffle aioli*
- EGGPLANT &
GOAT CHEESE TEMPURA** **17**
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** **18**
togarashi, nori powder, spicy mayo

 GLUTEN FREE |  OCEANWISE

NOODS + SOUP

- SIGNATURE ROASTED
CHICKEN FAT RAMEN** **29**
*paitan-style chicken ramen with free-range chashu,
toasted bonito-infused noodles, and a white miso-sake
kasu tare.*
ADD WAGYU FAT CHILI OIL 5
ADD MISO CURED BACON 10
- BUTTERED MISO SOUP**   **9**
daily fresh fish infusion, tofu, wakame

NIKU

- HANETSUKI BRAISED BEEF GYOZA** **19**
*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
- CHICKEN AND
SWEETBREADS ON THE EMBERS** **26**
*brined chicken breast layered with chicken mousse,
stuffed with sweetbreads, and rolled in caul fat.
sous-vide, then pan-seared and rolled over the charcoal
grill before being lacquered with soy and butter.
finished with crisp garlic chips, micro cilantro, and a
fragrant sichuan chili oil*
- WAGYU PASTRAMI SANDO** **52**
*Brant lake waygu short-rib, milk bread,
smoked togarashi chimichurri*
- SWEET**
- MISO CRÈME BRÛLÉE**  **13**
fresh cream, farm eggs, yuzu peel
- SAKE KASU TIRAMISU** **15**
hoji-cha crème, sake caramel

BINCHOTAN GRILL

“A SYMPHONY OF FAT, SALT, AND SMOKE.” — CHEF DARREN MACLEAN

Every skewer begins with Kishū Binchōtan — the revered white charcoal of Wakayama, crafted from dense ubame oak and refined in kilns fired to nearly 1,000 °C. This process creates charcoal of exceptional purity and carbon density, burning with fierce, steady heat and almost no smoke. It delivers clean, focused caramelization while keeping the centre tender and untouched by bitterness or excess aroma.

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.

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    	5
WING FLAP     	5
SKIN ON BREAST  	4
WING TIP       	6
WINGS  	6
DRUMETTE  	6
SHOULDER BLADE    	6
SKIN ON THIGH   	8
THIGH 	8
TENDER    	4
BRINED CHICKEN MEATBALL 	5
OYSTER  	9
EXTRA SOY EGG DIP	3.5
SMOKED TOGARASHI CHIMICHURRI  <i>parsley, shiso, shishito, sansho pepper, vinegar</i>	5
WAGYU FAT RAYU <i>spicy chili oil made with A5 Japanese wagyu fat & trim, Sichuan pepper, peanut, shallot</i>	5

KUSHIYAKI

SHIITAKE MUSHROOMS 	7
BEEF TONGUE 	7
TRAILS END BEEF MEATBALL WITH CHIMICHURRI BUTTER	8

VEGETABLE

GRILLED BROCCOLINI 	10
<i>sesame soy butter, fried garlic</i>	
GRILLED NAPA CABBAGE 	16
<i>miso butter, kimizu style hollandaise, pickled onions, negi</i>	
GRILLED RICE BALL 	7
<i>umeboshi, miso butter</i>	
ADD FRIED EGG 3	

SAKANA

DAILY OFFCUT 	MP
<i>fatty collar 'kama' with lettuce wraps, fresh herbs, garlic chips, chirizu, chili oil, rice</i>	
LIMITED AVAILABILITY	

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