

NAMA

SASHIMI FOR 2/4

sourced fresh from various Canadian & international markets, fresh Canadian wasabi, house pickled ginger & soy sauce

60/120

COLD SHUCKED HOKKAIDO SCALLOP

Hokkaido scallop sliced expertly into a rose & dressed in a yuzu kosho nuoc cham, cilantro stem salsa

18

BISON TATAKI

Noble Bison marinated for 24 hours & seared directly on binchōtan, fried garlic, yuzu kosho pickled onions & spicy arugula

26

Add Ossetra caviar to ANYTHING

7/g

YASAI

GRILLED SWEET WALLA WALLA ONION

roasted in the coals till sweet and soft, Broxburn red pepper romesco sauce, pecorino, chopped yuzu peel

17

EGGPLANT & GOAT CHEESE TEMPURA

local eggplant sliced & stuffed with Fairwinds Farms goat cheese, served over a ruri nasu salsa, bitter greens and honey

17

CHARRED CABBAGE

sweet napa cabbage, dressed with miso butter & grilled over the embers, finished with kimizu

18

MISO BUTTERED SHIITAKE MUSHROOM SKEWER

sweet napa cabbage, dressed with miso butter & grilled over the embers, finished with kimizu

7

STEAMED RICE

ADD SPICED AND DRESSED 3

6

GRILLED RICEBALL

umeboshi, miso butter

ADD FRIED EGG 3

7

CLASSICS

WAGYU PASTRAMI SANDO

Brant Lake wagyu short rib brined for 15 days in a secret brine, slowly smoked with maple wood & then sous vide till soft & melty, smoked togarashi chimichurri served between two slices of Japanese toasted shokupan.

54

“HANETSUKE” BEEF TONGUE GYOZA

braised beef tongue & shank seasoned with ginger, scallion & sesame, served with a light ponzu, house made rayu sesame & scallions.

19

CHICKEN KARAAGE

marinated for 24 hours in buttermilk & aromatics before being deep fried served with a yuzu aioli

16

PEI BLUEFIN TUNA TARTARE

miso cured bone marrow, topped with chopped bluefin tuna negi toro seasoning, rice nori cracker

39

SIGNATURE ROASTED CHICKEN FAT RAMEN

chicken leg chashu, kikurage, ajitama egg, Japanese leek, karamiso, nori

29



BINCHOTAN

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.

YAKITORI (YAKI-FIRE TORI-BIRD)

CHICKEN WINGETTE	7
CHICKEN OYSTER	9
SKIN ON CHICKEN THIGH	8
THIGH WITH TARE	8
CHICKEN TSUKUNE	7
SECRET CUT (daily yellow-fat chicken cut, sells out EARLY AND OFTEN)	

****ALL OTHER SKEWERS (BOOK OUR OMAKASE YAKITORI COUNTER EXPERIENCE)**** **\$135**

KUSHIYAKI (EVERYTHING ELSE)

ROUGIE DUCK BREAST	
negi, green yuzu kosho, maldon salt and chirizu	12
LENGUA BEEF TONGUE	
green sansho, maldon salt	7
PORK “SECRETO”	
Black pepper, yuzu kosho, chives, lemon	9

LARGER FORMAT

CHARCOAL ROAST LOBSTER	half/whole 32/60
sansho crumble, garlic butter, red yuzu kosho hollandaise	

DAILY KAMA OR FISH OFFCUT	MP
served as a bo ssam lettuce wrap with rice & condiments	

BEESWAX AGED AAAAA5 WAGYU	40/oz
By the oz - Min 3oz	

FLOATING STONE WAGYU TOMAHAWK	9/oz
dry aged 30 days ---- PRE ORDER ONLY by the ounce, Min 30oz, takes 1 hour to prepare*	

MISO CRÈME BRÛLÉE	13
fresh cream, farm eggs, yuzu peel	

SAKEKASU TIRAMISU	15
hoji-cha crème, sake caramel	

SWEET

