



Teppan Village

est. 1989

SUSHI ROLLS

TUNA ☉ BC Albacore tuna + avocado 12.75	KAPPA MAKI ✓ sliced cucumber 8.25
SALMON ☉ wild BC Sockeye + avocado 12.75	YAM & AVOCADO ✓ 11.00
SCALLOP Hokkaido scallop + cucumber 13.00	VEGGIE ✓ cucumber, avocado, beets, lettuce + carrot 10.25
CALIFORNIA crab + avocado 11.75	

ADD SPICY MAYO TO ANY ROLL FOR 1.00

A reminder from the Health Officer: consuming raw seafood may carry a food borne illness risk

SMALL PLATES

TUNA TATAKI ☉ seared rare BC Albacore tuna + our house-made sauce 22.00
BEEF TATAKI thinly seared blue-rare tenderloin + our house- made ponzu 24.00
EDAMAME ✓ chilled + sea salt 8.00 sesame-ginger soy glaze + chili 9.75 🌶️

SIDES

MISO SOUP traditional Japanese soup, green onion + tofu 6.25
GARDEN SALAD ✓ crisp greens + our house made creamy sesame dressing 9.75
WOK FRIED RICE * ✓ garlic, butter, soy sauce, egg + green onion 8.25

TEPPANYAKI

ALL ENTRÉES AND SIGNATURE DINNERS SERVED WITH GARDEN SALAD, MISO SOUP, TEPPAN PRAWN TEASER, TEPPAN VEGETABLES, STEAMED RICE + 3 SIGNATURE DIPPING SAUCES

*UPGRADE TO WOK FRIED RICE ADD 4.00

ENTRÉES

FILET MIGNON Alberta AAA tenderloin 6 oz 62.00 9 oz 74.00	TIGER PRAWNS ☉ 8 tiger prawns 46.00
NEW YORK Alberta AAA striploin 8 oz 54.00 12 oz 72.00	WILD PACIFIC SALMON ☉ 6 oz BC Sockeye salmon fillet 48.00
TERIYAKI CHICKEN 8 oz free range chicken breast + house made teriyaki sauce 46.00	HOKKAIDO SCALLOPS 7 oz Hokkaido scallops 50.00
TOFU STEAK + Shiitake Mushrooms (Organic) ✓ 39.00	ATLANTIC LOBSTER ☉ Lobster tail A.Q.

SIGNATURES

THE VILLAGE 3 oz Filet Mignon 2 tiger prawns ☉ 2 Hokkaido scallops 4 oz teriyaki chicken 66.00
THE OCEAN 6 oz wild Pacific Salmon ☉ 2 tiger prawns ☉ 2 Hokkaido scallops 72.00
THE LAND 6 oz Filet Mignon 4 oz teriyaki chicken 74.00

ADD ONS

SHIITAKE MUSHROOMS ✓ (Organic) 16.25
4 oz TERIYAKI CHICKEN 16.25
3 TIGER PRAWNS ☉ 16.25
2 HOKKAIDO SCALLOPS 16.75
3 oz WILD PACIFIC SALMON ☉ 18.25
ATLANTIC LOBSTER ☉ Lobster tail A.Q.

STEAK & LOBSTER

6 oz Filet Mignon + Atlantic lobster tail A.Q.

KIDS TEPPANYAKI

TEPPAN VEGETABLES, STEAMED RICE + 3 SIGNATURE DIPPING SAUCES

FILET MIGNON 3 oz 29.50	NEW YORK 4 oz 25.50	TERIYAKI CHICKEN 4 oz 23.25	TIGER PRAWNS ☉ 4 prawns 23.25	WILD PACIFIC SALMON ☉ 3 oz 24.00	TOFU STEAK (Organic) ✓ 20.00
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ADD MISO SOUP OR A GARDEN SALAD FOR 3.50
MENU SUITED FOR CHILDREN 10 YEARS & UNDER

Please inform us of any food allergies, intolerances or sensitivities before placing your order
A 20% gratuity will be added for groups of 6 or more
No separate cheques and we only accept a maximum of 2 credit card payments per group
Outside desserts are permitted only after 8pm. A cake fee of \$3 per guest on the reservation will apply
* Fried rice is NOT prepared table-side due to varying guest food allergies

- ✓ Suitable for Vegetarians
- ☉ Our seafood is sustainably sourced
- 🌶️ Spicy



Tebban Village
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BEER

JAPANESE

SAPPORO
355 mL 8.75
500 mL 10.50



ASAHI SUPER DRY
500 mL 11.00

NON-ALCOHOLIC

SAPPORO 0.0%
355 mL 8.25

INTERNATIONAL

CORONA LIGHT
8.75

BC CRAFT + CIDER

**BACKCOUNTRY BREWING
PILSNER**
473 mL 10.75

**COAST MOUNTAIN
BREWING HYH IPA**
473 mL 10.75

**WHISTLER BREWING
NW PALE ALE**
473mL 10.75

**RED ROOF
APPLE CIDER**
473mL 10.75

COCKTAILS & WHISKYS

**STRAWBERRY SAKE
MARGARITA (2 oz)**
Sake + Vodka
+ strawberries + lime
glass 11.50
jug 30.00

**NAKANO PEAR
MARTINI (3 oz)**
Nashi No Osaké + vodka
22.75

**JAPANESE
MULE (2oz)**
Sakagura Umé + Vodka
+ lime + ginger beer
19.75

GEISHA (2 oz)
Roku gin + Yuzu-shu sake
+ cucumber + soda
19.75

YUZU SPRITZ (2 oz)
Yuzu-shu sake + Aperol
+ bubbly + soda
19.75

**JAPANESE
HIGHBALL (1.5 oz)**
Japanese whisky + soda
Suntory Toki 17.50
Nikka Coffey Grain 20.75
Nikka from the Barrel 24.75

SAKE + PLUM WINE

CHILLED SAKE

**HAKUTSURU
JUNMAI GINJO**
medium + smooth + silky
2 oz 8.75
300 mL 36.00

**YOSHI NO GAWA
PREMIUM JUNMAI**
crisp + balanced + refined
2 oz 9.75
300 mL 42.00

**MIZUBASHO
JUNMAI DAI GINJO**
floral + silky + delicate
2 oz 11.00
300 mL 46.00

**DASSAI “45”
JUNMAI DAI GINJO**
elegant + aromatic + polished
300 mL 58.00

TOJI NO BANSHAKU
rich + earthy + dry
720 mL 78.00

**OBAACHAN’S
YUZU-SHU**
citrusy + sweet + refreshing
2 oz 9.75
300 mL 42.00

NASHI NO OSAKÉ
juicy + fragrant + smooth
2 oz 9.75
300 mL 42.00

SAKAGURA UMÉ
plum + luscious + tangy
2 oz 9.75
300 mL 42.00

HOT SAKE - GEKKEIKAN

HOT SAKE
5 oz 7.25
9 oz 12.00
32 oz 36.00

PURPLE HAZE
Hot sake + Chambord
9 oz 15.25

WHITE WINE

BY THE GLASS

**MOON CURSER
BROAD DAYLIGHT**
Osoyoos, BC
6 oz 15.50 / 9 oz 21.25
59.00

**ALDERLEA VINEYARDS
SAUVIGNON BLANC**
Cowichan Valley, BC
6 oz 16.50 / 9 oz 23.25
62.00

**GIUSTI LONGHERI
PINOT GRIGIO**
Veneto, Italy
6 oz 16.50 / 9 oz 23.25
62.00

**CHURCH & STATE
CBS CHARDONNAY**
Oliver, BC
6 oz 17.50 / 9 oz 25.75
65.00

**HUBERT BROCHARD 2023
CLASSIQUE SANCERRE**
Chavignol, France
88.00

**LITTLE ENGINE 2021
GOLD CHARDONNAY**
Naramata, BC
98.00

RED WINE

BY THE GLASS

**BONAMICI MERLOT/
CABERNET FRANC**
Okanagan Falls, BC
6 oz 16.50 / 9 oz 23.25
62.00

**STAGS HOLLOW
SYRAH**
Naramata, BC
6 oz 18.75 / 9 oz 28.00
69.00

**LAKEBOAT
PINOT NOIR**
Naramata, BC
6 oz 17.50 / 9 oz 25.75
65.00

**CHABERTON ESTATE
CABERNET SAUVIGNON**
Fraser Valley, BC
6 oz 19.75 / 9 oz 29.50
74.00

**DA SILVA 2022
MALBEC**
Osoyoos, BC
78.00

**STAGS’ LEAP 2021
CABERNET SAUVIGNON**
Napa, California
148.00

**GUISTI UMBERTO 1
2019 ROSSO VENETO**
Veneto, Italy
198.00

**TORNESI 2019 LE BENDUCCE
TOSCANO ROSSO**
Montalcino, Italy
78.00

**CHÂTEAU SIXTINE 2018
CHÂTEAUNEUF-DU-PAPE**
Rhône Valley, France
158.00

**SCRIBE 2019 ATLAS WEST
CABERNET SAUVIGNON**
Sonoma, California
238.00

SPARKLING

**CHURCH & STATE
BLANC de GRIS**
Okanagan Valley, BC
5 oz 15.50
60.00

CHAMPAGNE

MOËT & CHANDON
Brut Impérial
Champagne, France
185.00

SPIRIT FREE

COCKTAILS
Strawberry Daquiri
or Piña Colada
8.25

JUICES
Orange, Apple, Cranberry,
Grapefruit & Pineapple
4.50

RAMUNE JAPANESE SODA
lemon-lime, melon and
strawberry
6.75

SODAS / ICED TEA
Coke, Diet Coke, Sprite,
Gingerale, Ginger-beer
& Iced Tea
4.00