



SUSHI ROLLS

TUNA ☉
BC Albacore tuna + avocado
12.75

SALMON ☉
wild BC Sockeye + avocado
12.75

SCALLOP
Hokkaido scallop + cucumber
13.00

CALIFORNIA
crab + avocado
11.75

KAPPA MAKI ✓
sliced cucumber
8.25

YAM & AVOCADO ✓
11.00

VEGGIE ✓
cucumber, avocado, beets,
lettuce + carrot
10.25

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

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

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 64.00
9 oz 76.00

NEW YORK
Alberta AAA striploin
8 oz 56.00
12 oz 74.00

TERIYAKI CHICKEN
8 oz free range chicken breast
+ house made teriyaki sauce
46.00

TOFU STEAK
+ Shiitake Mushrooms
(Organic) ✓
39.00

TIGER PRAWNS ☉
8 tiger prawns
46.00

WILD PACIFIC SALMON ☉
6 oz BC Sockeye salmon fillet
48.00

HOKKAIDO SCALLOPS
7 oz Hokkaido scallops
52.00

ATLANTIC LOBSTER ☉
Lobster tail
A.Q.

SIGNATURES

THE VILLAGE
3 oz Filet Mignon
2 tiger prawns ☉
2 Hokkaido scallops
4 oz teriyaki chicken
68.00

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
76.00

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 31.00

NEW YORK
4 oz 27.00

TERIYAKI CHICKEN
4 oz 23.25

TIGER PRAWNS ☉
4 prawns 23.25

WILD PACIFIC SALMON ☉
3 oz 24.00

TOFU STEAK
(Organic) ✓
20.00

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



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

BC CRAFT LIGHT

**WHISTLER
90 LITE LAGER**
355mL 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

**SAPPORO
VODKA LEMON SOUR**
473 mL 11.25

**STRAWBERRY SAKE
MARGARITA (2 oz)**
Sake + Vodka
+ strawberries + lime
glass 12.00
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

**VOLCANIC HILLS ESTATE
PINOT GRIS**
West Kelowna, BC
6 oz 15.50 / 9 oz 21.25
59.00

**CHABERTON ESTATE
SAUVIGNON BLANC**
Fraser 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
CLASSIQUE SANCERRE**
Chavignol, France
88.00

**LITTLE ENGINE
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

**VOLCANIC HILLS ESTATE
PINOT NOIR**
West Kelowna, 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 CABANA
ESTATE MALBEC**
Osoyoos, BC
78.00

**TOUR SAINT MICHEL
CHÂTEAUNEUF DU PAPE**
Rhône Valley, France
118.00

**FAIRVIEW CELLARS BLOCK 3
CABERNET SAUVIGNON**
Oliver, BC
148.00

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

**LITTLE ENGINE
GOLD PINOT NOIR**
Naramata, BC
128.00

**GIUSTI UMBERTO 1
ROSSO VENETO**
Veneto, Italy
198.00

SPARKLING

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

CHAMPAGNE

MOËT & CHANDON
Brut Impérial
Champagne, France
198.00

SPIRIT FREE

COCKTAILS
Strawberry Daquiri
or Piña Colada
8.75

JUICES
Orange, Apple, Cranberry,
Grapefruit & Pineapple
4.50

RAMUNE JAPANESE SODA
lemon-lime & strawberry
6.75

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