

## Appetizers

Sunomono Salad	
Vegetable	5.00
Octopus or Prawn	6.50
Dungeness crab* or Assorted	7.75
Spinach Gomaae	5.00
<i>(Chilled, blanched spinach in sesame sauce)</i>	
Smoked Salmon Salad	9.50
<i>(Daikon radish and cucumber wrapped in cold smoked salmon, sitting in our house ginger dressing)</i>	
Green Salad	6.00
<i>(Served with our house ginger dressing)</i>	
Seaweed Salad	7.75
<i>(Four kinds of seaweed tossed in our house soy vinaigrette, served with heart of romaine lettuce)</i>	
Edamame	4.50
<i>(Poached green soy beans with sea salt)</i>	
Yakitori	6.25
<i>(Chicken skewers (2) with teriyaki sauce)</i>	
Spicy Grilled Tuna	10.50
<i>(Local albacore tuna steak dusted in cajun spices, grilled to your liking and served with our spicy mayo dip)</i>	
Gyoza	7.50
<i>(House made pan-fried Japanese pork dumplings)</i>	
Teppan Style Prawns and Scallops	13.00
<i>(Sautéed prawns, scallops and mushrooms, served with ginger dipping sauce)</i>	
Dungeness Crab Cakes*	16.00
<i>(Drizzled with spicy mayo, served with shredded romaine)</i>	
Steamed Rice	2.50
Miso Soup	2.75

## Noodle

Yakisoba	13.00
<i>(Stir-fried noodles with beef, cabbage, carrot and onion)</i>	
Kake Soba or Udon	8.00
<i>(Soba-buckwheat noodle or udon-wheat noodle served hot, in traditional soup)</i>	
Tempura Soba or Udon	13.00
<i>(Same as above, served with mixed tempura floating on top)</i>	
Nabeyaki Udon	13.00
<i>(Udon-wheat noodle with spinach, fish cake, egg, mushroom, onion and tempura prawn, served in Kyoto style noodle broth)</i>	
Zaru Soba or Udon	8.00
<i>(Cold noodles with dipping sauce)</i>	
Ten Zaru Soba or Udon	13.00
<i>(Cold noodles with dipping sauce, mixed tempura aside)</i>	

## Tempura & Age-Mono

Tempura	
Vegetable	10.00
Yam	10.00
Avocado	10.00
Mixed (Prawn, White Fish and Vegetable)	12.00
Prawn	12.00
Spicy Prawn	13.00
Seafood Tempura	16.00
<i>(Lobster, prawns, white fish, yellowtail, salmon, tuna, fish cake and vegetables)</i>	
Kushi-Age	
<i>(Skewered items breaded then deep fried)</i>	
Asparagus wrapped in pork	8.75
Seafood (Scallop & Prawn)	8.75
Chicken Kara-age	7.50
<i>(Boneless chicken marinated then deep fried)</i>	
Agedashi Tofu	5.00
<i>(Deep fried tofu served in light soy fish broth)</i>	
Tonkatsu (Deep fried breaded pork)	13.00
Chicken Katsu (Deep fried breaded chicken)	13.00

## Teriyaki

<i>(Served with bean sprouts and eggplant)</i>	
Chicken	13.00
Beef	14.00
Salmon	14.00
<b>Donburi &amp; Jyu-Mono</b>	
<i>(Items served on a bed of steamed rice)</i>	
Ten Don (Tempura)	
Vegetable	11.00
Prawn	13.00
Mixed (Prawn, White Fish & Vegetable)	13.00
Chicken Teriyaki Don	13.00
Beef Teriyaki Don	14.00
Salmon Teriyaki Don	14.00
Katsu Don	13.00
<i>(Deep fried breaded pork topped with lightly cooked egg and onions)</i>	
Una Jyu (BBQ fresh water eel)	16.00

## Seasonal Special

Soft Shell Crab	11.00
<i>(Deep fried soft shell crab. Served with ponzu sauce)</i>	
Aji Fry	8.00
<i>(Deep fried panko breaded Aji, Japanese horse mackerel, Served with tonkatsu sauce)</i>	
Spider Roll (4 lg. pc)	9.00
<i>(Deep fried soft shell crab, cucumber, pickled radish, smelt roe, mayo and sesame seeds)</i>	

## **NEW!** Make It A Combo + 9.50

Add miso soup, rice and your choice of sunomono salad (vegetable, octopus, prawn, dungeness crab or assorted)

\*We proudly serve BC Fresh Dungeness Crab 

## Sashimi

Sliced fish served raw, cooked or marinated

Tuna Sashimi	15.25
Salmon Sashimi	15.25
Tuna and Salmon Sashimi	16.25
Assorted Sashimi	24.50
Smoked Tuna Tataki	10.50

## Nigiri (Pieces)

All Nigiri have wasabi between the fish and the rice, except \*\*

Sweet Bean Curd (Inari)**	2.75
Dashimaki Tamago **	2.25
Atsuyaki Tamago **	3.00
Tuna (Albacore)	3.00
Red Tuna	3.75
Toro (Tuna belly)	3.25
Smoked Tuna Tataki	3.00
Salmon	3.00
Sea Bream (Red snapper)	3.50
Mackerel	3.00
Yellowtail	3.50
Octopus	2.75
Squid	2.75
Prawn	2.75
Sweet Raw Prawn	2.75
Dungeness Crab*	3.75
Scallop	2.75
Sea Eel **	3.75
Fresh Water Eel **	3.75
Smelt Roe	2.75
Salmon Roe	2.75
Flying Fish Roe	2.75
- add Quail's egg	+0.75
Omakase Nigiri Platter	24.00
(Chef's choice of nine assorted pieces of nigiri sushi)	

## Chirashi

Items served on a bed of sushi Rice.

Kashi (Arranged artfully)	26.00
Bara (Scattered)	26.00

## Specialty Rolls

Tanuki de roll (4 lg. pc)	7.00
(Red tuna, tempura bits, radish sprouts, pickled radish, shiso leaf, sesame)	
Volcano roll (4 lg. pc)	7.00
(Extra spicy tuna, tempura bits, radish sprouts, spicy mayo lava, sesame)	
Futomaki (8 ex lg. pc)	15.00
(Prawn, dashimaki tamago, fresh water eel, cucumber, mushroom, fish flake, gourd strip, pickled radish, sesame)	
Dynamite roll (8 pc)	9.50
(Spicy tempura prawn, avocado, cucumber, pickled radish, chili sauce, nanami-Japanese chili pepper, sesame)	
Sunset roll (8 pc)	11.00
(Smoked salmon on the outside with tuna, dashimaki tamago, flying fish roe, avocado and mayo, sesame on the inside)	
Kamikaze roll (4 ex lg. pc)	12.50
(Spicy dungeness crab*, spicy tempura prawn, avocado, cucumber, radish sprout, chili sauce, nanami-Japanese chili pepper, sasame, with spicy mayo drizzled over roll)	
Coast to Coast roll (8 lg. pc)	15.00
(Lobster chop, dungeness crab*, smoked salmon, dashimaki tamago, asparagus, sesame)	

## Maki Sushi (Rolls)

W -- Wasabi inside the roll

Kappa (Cucumber, sesame) (6 pc) W	3.50
Oshinko (Japanese pickled radish, sesame) (6 pc)	3.50
Kanpyo (Gourd) (6 pc)	4.00
Natto (Fermented soy bean) (6 pc)	3.50
Umeshiso (Plum, shiso leaf, cucumber, sesame) (6 pc)	3.50
Asparagus (6 pc)	3.50
Avocado (6 pc)	4.00
Salmon (6 pc) W	4.00
Albacore Tuna (6 pc) W	4.00
Red Tuna (6 pc) W	4.75
Spicy Tuna (6pc)	4.50
Spicy Dungeness Crab* (6pc)	5.75
Spicy Scallop (6 pc)	4.50
Negi Toro (Tuna belly, green onion) (6 pc) W	4.50
Negi Hamachi (Yellowtail, green onion) (6pc) W	4.50
Una-kyu (BBQ fresh water eel, cucumber, sesame) (6 pc)	5.00
Ana-kyu (Sea eel, cucumber, sesame) (6 pc)	5.00
Vegetable (8 pc)	5.75
(Carrot, cucumber, avocado, asparagus, sesame)	
Salmon Skin (8 pc)	6.00
(Crispy salmon skin, pickled radish, dried bonito, mayo, sesame)	
Lobster Chop (6 pc)	6.25
(Lobster meat mixed with miso-mayo and roe, sesame)	
California (8 pc) with roe	8.75
(Dungeness crab*, avocado, cucumber, mayo, sesame)	
Pacific (8 pc) with roe	8.00
(Smoked salmon, cream cheese, fish cake, cucumber, pickled radish, sesame)	
Yam Tempura (8 pc)	6.75
(Tempura yam, avocado, cucumber, pickled radish, mayo, sesame)	
Campbell River (8 pc) with roe	9.75
(Dungeness crab*, smoked salmon, avocado, cucumber, mayo, sesame)	
Prawn Tempura (8 pc) with roe	8.50
(Tempura prawn, avocado, cucumber, pickled radish, mayo, sesame)	
Cone Style	5.25

## LUNCH Special (until 3pm)

<u>Bento Box</u> (served with rice and miso soup)	16.50
◆Matsu (Ginger pork stir fry, deep fried tuna gyoza, green salad, lobster chop roll and house made pickles)	
◆Take (Chicken teriyaki, mixed tempura, green salad, spicy dungeness crab roll and house made pickles)	
◆Ume (sautéed marinated albacore tuna belly, home made spring roll, green salad, surf clam cucumber roll and house made pickles)	
<u>Kaede Sushi Lunch</u>	17.00
(Cucumber roll with 6 nigiri sushi – toro, salmon, yellowtail, dashimaki tamago, ebi and white fish of the day. Served with miso soup)	
<u>Fukiyose Chirashi Lunch</u>	16.00
(Scattered chirashi-sushi with unagi, ebi, dashimaki-tamago, tobiko, fish-cake, mackerel, subasu, ni-shiitake, kanpyo, kaiware-daikon, sesame seeds, nori and house made west coast shrimp oboro on bed of sushi rice. Served with miso soup)	
<u>Wakaba Sushi Lunch</u>	16.00
(Asparagus roll, tempura prawn roll with 2 nigiri sushi, dashimaki tamago and ebi. Served with miso soup)	

-No Substitutions-