

# dinner



## ZENSAI | APPETIZER

**Miso Soup** (GF) 5  
green onion, enoki mushroom, wakame

**Kaiso Salad** (VEG) 17  
nutrigrains farm organic greens,  
avocado, cucumber, campari tomato, radish,  
crunchy arare, spicy sesame-ponzu vinaigrette

**Nutrigrains Farm Tofu Salad** (VEG) 17  
organic baby greens, crumbled miso tofu,  
pickled daikon and carrot, cucumber,  
cherry tomato, crispy tempeh,  
umami soy vinaigrette

**Steamed Edamame** (GF) (VEG) 7  
sea salt

**Spicy Sesame Edamame** (VEG) 8  
chili garlic tamari soy, crispy shallots

**Nanohana Goma-ae** (GF) (VEG) 10  
sweet sesame soy

**Chicken Nanban** 15  
lightly fried and marinated in sweet and sour soy,  
asian slaw, house made tartar sauce

**Ebi Fritters** (VEG) 18  
white tiger prawns in herb-beer batter,  
sweet chili aioli, chili powder, balsamic reduction

**Brussels Sprout Chips** (VEG) 10  
togarashi-lemon pepper salt

**Kaisen Soba Peperoncino** 24  
prawns, squid, shiitake mushroom,  
sweet pepper, heirloom tomato,  
chili garlic soy, wild arugula

## KAISEKI | INNOVATIVE ABURI COURSED MENU

*Traditional Kaiseki embodies the region's food culture showcased on special pottery produced in the area. Inspired by this tradition, our chefs have created three special menus featuring our signature Aburi-style cuisine, served on beautiful handmade Arita plateware from Kyushu, Japan.*

**Coal Harbour** four courses 68  
**Waterfront** five courses 88  
**Miku** six courses 135

*Due to the specialized nature, preparation and coursing order of our Kaiseki menus, we require all guests at the table to participate. Kaiseki menus may be ordered up to one hour prior to last call for food. Please ask your server for more information.*

## SUSHI PLATES

**Miku Signature Selection** 40  
chef's selection of traditional and Aburi Oshi,  
specialty rolls, and nigiri

## SASHIMI PLATTERS (GF)

from \$30 / person, please ask your server  
for more details

Executive Chef, Kazuhiro Hayashi  
Head Sushi Chef, Shingo Fujiwara

Chef de Cuisine, Yoshitaka Miyamoto  
Head Pastry Chef, Kiko Nakata

## ABURI OSHI SUSHI

<b>Salmon Oshi Sushi</b> (GF)	18
pressed wild sockeye salmon, jalapeño, Miku sauce	
<b>Ebi Oshi Sushi</b>	18
pressed prawn, lime zest, ume sauce	
<b>Saba Oshi Sushi</b> (GF)	18
pressed house cured mackerel, miso sauce	
<b>Oshi Sampler</b>	18
two pieces each of salmon, ebi, and saba oshi	

## NIGIRI / SASHIMI

	nigiri each	sashimi 6 pc
Bincho / Albacore (GF)	4.5	20.5
Sake / Sockeye Salmon	4.5	20.5
Maguro / Red Tuna	5	23
Hamachi / Yellowtail	5	23
Hotate / Hokkaido Scallop	5.25	23.5
Tai / Snapper	5.50	24
Ikura / Salmon Roe	6	
Ebi / Prawn	4	
Aka Ebi / Red Prawn	4.5	
Unagi / BBQ Eel	5	
Botan Ebi / BC Spot Prawn	MP	
Avocado (GF) (VEG)	2.5	
Eggplant (GF) (VEG)	2.5	
Shiitake Mushroom (GF) (VEG)	2.5	
Sweet Red Pepper (GF) (VEG)	2.5	

## SPECIALTY ROLLS

<b>Miku Roll</b>	21
salmon, crab, cucumber, rolled in tobiko, Miku sauce	
<b>Red Wave Roll</b> (GF)	18
prawn, avocado, wrapped in red tuna, masatake sauce	
<b>Garden Roll</b> (GF) (VEG)	14
avocado, red bell pepper, cucumber, shiso, wrapped with pickled watermelon radish, moromi miso yellow pepper cucumber salsa, chervil	

## DESSERT


<b>Green Tea Opera</b>	14.5
green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
<b>Yuzu Mango Cheesecake</b>	14
yuzu cheesecake, mango crémeux, banana greek yogurt crème, passion fruit gel, graham crumble	
<b>Strawberry Basil Tart</b>	14
vanilla sable, lemon coconut sponge, strawberry basil compote, basil mousse, fresh strawberries, strawberry gel, white peach sorbet	
<b>Westberry Farms Blueberry Lavender Mille Feuille</b>	14
puff pastry, blueberry greek yogurt crémeux, lavender namelaka, blueberry lemon compote, blueberry jelly, lemon crumble, calpico greek yogurt sorbet	

## HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Matcha or White Coffee	4.5	8
<b>Sorbet</b>		
Coconut & Passion Fruit or White Peach	4.5	8

(GF) gluten-free option available

(VEG) vegetarian option available

 Ocean Wise™ recommended by the Vancouver Aquarium as an ocean-friendly choice \*We always carry Ocean Wise™ products when available