

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, crispy tempeh,
crumbled miso tofu, pickled daikon and carrot,
cucumber, cherry tomato, crispy wonton,
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 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 two special menus featuring our signature Aburi-style cuisine, served on beautiful handmade Arita plateware from Kyushu, Japan.

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

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

NIGIRI / SASHIMI

	nigiri each	sashimi 6 pc
Bincho / Albacore 🐟	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
Kanpachi / Amberjack	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

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

DESSERT


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