

lunch



ZENSAI | APPETIZER

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

Kaiso Seaweed 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

Seasonal 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 (GF) 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

SUSHI LUNCH

served with miso soup

Traditional (GF) 26
a selection of nigiri and hosomaki, 13 pieces

Premium 31
traditional and Aburi nigiri, rolls, and oshi,
12 pieces

Sashimi Lunch (GF) 29
chef's selection of sashimi and poke
served with steamed rice, tsukemono,
and seasonal goma-ae

Garden Select (GF) (VEG) 21
Garden Roll, seasonal vegetable nigiri
and Aburi sushi, seasonal goma-ae, tofu salad

Lunch Shokai 41
featuring traditional and Aburi oshi, rolls,
and nigiri, 10 pieces served with two
appetizers and miso soup
with petit Green Tea Opera +\$7

ENTRÉE

Sake Soy Glazed Obie Brazier (GF) 29
AAA beef shank, seasonal vegetables,
yukon potato purée, spiced nanohana, au jus,
wasabi chimichurri

Kyoto Saikyo Miso Baked Sablefish (GF) 35
baby bok choy, pickled wasabi,
yuzu-miso reduction, seasonal goma-ae,
kinpira gobo brown rice

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	

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	

NIGIRI / SASHIMI

	nigiri each	sashimi 6 pc
Bincho / Albacore (V)	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	

DESSERT


Green Tea Opera	14.5
green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
Ginger Cardamom Cheesecake	14
mandarin foam, ginger vanilla namelaka, cherry gel, candied orange, crispy pearls	
Hazelnut Banana Paris-Brest	14
crispy choux pastry, hazelnut whipped ganache, banana pastry cream, miso caramel, caramelized hazelnuts, pear ginger sorbet	

HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Matcha, Dark Chocolate Tonka Bean, or Westberry Farms Blueberry Sake Kasu	4.5	8
Sorbet		
Raspberry Shiso, Pear Ginger or Mandarin	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