

dinner



ZENSAI | APPETIZER

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

Nutrigreens 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

Aka Miso Duck Salad 19
Brome Lake duck breast, balsamic vinaigrette,
wasabi crème fraîche, kurozu shallot vinaigrette,
organic greens, seasonal vegetables and quinoa,
pickled red onions, cucumber, cherry tomato, alfalfa

Hamachi Carpaccio 20
soy vinegared cherry tomato, jalapeño,
wasabi chimichurri, capers, pea shoots

Aburi Beef Carpaccio 17
AAA sterling silver chuck flat, pickled wasabi,
shaved grana padano, 63° organic egg,
jalapeño-garlic ponzu, organic baby greens

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

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 multi-course menus featuring our signature Aburi-style cuisine, served on beautiful handmade Arita plateware from Kyushu, Japan.

Waterfront 98
Miku 150

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 30 minutes prior to last call for food. Please ask your server for more information.

KAISEN

Oysters on the Half Shell (GF) (VEG) MP
assorted selection of half dozen fresh oysters

Coal Harbour Platter (GF) (VEG) MP
oysters, scallop crudo, squid ceviche,
chef's daily sashimi feature

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

ENTRÉE

AAA Sterling Silver Grilled Ribeye Steak 45
8oz, iwanori butter potato purée, market vegetables,
wasabi pickles, saikyo miso pickled shallots

Kyoto Saikyo Miso Baked Sablefish 40
shio konbu quinoa salad, yuzu espuma,
seasonal vegetables

add half Aburi Lobster Tail to any entrée (+\$12)

Executive Chef, Kazuhiro Hayashi

Head Sushi Chef, Shingo Fujiwara

We strive to accommodate most allergies, please notify your server prior to ordering. Please note, it may not be possible to guarantee dishes allergen free due to our open kitchen. VCH advises that consuming raw oysters poses an increased health risk.

October 12 2021

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
King Salmon	5.50	24
Ikura / Salmon Roe	6	
Ebi / Prawn	4	
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	

For Aburi nigiri, add \$0.25

SASHIMI PLATTERS (GF)

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

SUSHI PLATES

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

SPECIALTY ROLLS

Surf & Turf Roll	24
sous-vide lobster, AAA sterling silver chuck flat, soy-balsamic marinated poke, truffled Miku sauce	
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 zucchini, 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	
Seasonal Petit Fours	14
sweet potato mont-blanc, kinako éclair, dark plum mousse, plum sorbet, brown sugar crumble	
Caramel Meringues Chantilly	14
caramelized hazelnuts, chantilly cream, caramel ice cream	

HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Matcha or Caramel	4.5	8
Sorbet		
Raspberry Shiso, Lime, or Pineapple-Mango	4.5	8


Make it a  Mealshare

Mealshare is a local non-profit organization that works with restaurants to provide meals to underprivileged youth, both locally in Vancouver and internationally.

Make it a Mealshare \$1

(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

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