

# dinner



## ZENSAI | APPETIZER

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

**Organic Greens Tofu Salad** (VEG) 17  
organic baby greens, crispy tempeh,  
crumbled miso tofu, pickled daikon and carrot,  
crispy wonton, umami soy vinaigrette

**Aka Miso Duck Salad** (GF) 19  
Brome Lake duck breast, yuzu balsamic-glaze,  
yuzu-kosho crème fraîche, miso vinaigrette,  
organic greens, seasonal vegetables and quinoa

**Hamachi Crudo** 20  
soy vinaigrette cherry tomato, jalapeño,  
wasabi chimichurri, capers, pea shoots

**Aburi Beef Carpaccio** 18  
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** 16  
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

**Hokkaido Pan-Seared Scallops** (GF) 23  
yuzu-kosho bacon salsa, shio koji beets, arugula  
purée, kabosu pickled fennel  
add caviar (+\$16)

## 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** six courses 110

**Miku** seven courses 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, seafood assortment, chef's daily  
sashimi feature

**Kaisen Soba Peperoncino** 25  
prawns, squid, shiitake mushroom, sweet pepper,  
heirloom tomato, chili garlic soy, wild arugula

**Lobster Risotto** 36  
squid ink lobster tempura, steamed clams, lobster  
infused oil, wild mushrooms

## ENTRÉE

**AAA Sterling Silver Grilled Ribeye Steak** 47  
8oz, iwanori butter potato purée, market vegetables,  
wasabi pickles, saikyo miso pickled shallots

**Shio Koji Sablefish** 43  
matcha soba, beurre blanc, crispy capers,  
organic greens  
add half Aburi Lobster Tail to any entrée (+\$12)

**Executive Chef, Kazuhiro Hayashi**

**Sous Chef, Martin Simicek**

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.

May 9, 2022

## 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
<b>Bincho / Albacore</b> (GF)	4.5	20.5
<b>Sake / Sockeye Salmon</b>	4.5	20.5
<b>Maguro / Red Tuna</b>	5	23
<b>Hamachi / Yellowtail</b>	5	23
<b>Hotate / Hokkaido Scallop</b>	5.25	23.5
<b>King Salmon</b>	5.50	24
<b>Ikura / Salmon Roe</b>	6	
<b>Ebi / Prawn</b>	4	
<b>Unagi / BBQ Eel</b>	5	
<b>Botan Ebi / BC Spot Prawn</b>	MP	
<b>Wagyu</b>	MP	
<b>Uni</b>	MP	
<b>Avocado</b> (GF) (VEG)	2.5	
<b>Eggplant</b> (GF) (VEG)	2.5	
<b>Shiitake Mushroom</b> (GF) (VEG)	2.5	
<b>Sweet Red Pepper</b> (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

<b>Miku Signature Selection</b>	40
chef's selection of traditional and Aburi Oshi, specialty rolls, and nigiri, 10 pieces	

## SPECIALTY ROLLS

<b>Surf &amp; Turf Roll</b>	24
sous-vide lobster, AAA sterling silver chuck flat, soy-balsamic marinated poke, truffled Miku sauce	
<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 zucchini, 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>Strawberry Mousse</b>	14
cocoa crumble, balsamic and strawberry marmalade, strawberry basil sorbet	
<b>Apple Custard Tuile</b>	14
apple compote, tuile, custard creme, cinnamon caramel sauce, green apple sorbet	

## HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Matcha or Coffee	4.5	8
<b>Sorbet</b>		
Strawberry Basil, Green Apple, 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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