

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) (GF) (VEG) MP
assorted selection of half dozen fresh oysters

Coal Harbour Platter (GF) (VEG) (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.

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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	
Wagyu	MP	
Uni	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, 10 pieces	

SPECIALTY ROLLS

Surf & Turf Roll (GF)	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	
Strawberry Mousse	14
cocoa crumble, balsamic and strawberry marmalade, strawberry basil sorbet	
Apple Custard Tuile	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
Sorbet		
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 | We always carry Ocean Wise™ products when available

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