

APPETIZER

Hokkaido Pan-Seared Scallops	27
leche de tigre, kabosu-cucumber jelly, black garlic sauce, shiitake duxelle	
Lobster Ceviche (GF)	28
yuzu dashi, salsa verde, kaiso caviar, dashi crisp	
Ebi Fritters (GF)	18
white tiger prawns in herb-beer batter, sweet chili aioli, chili powder, balsamic reduction	
Calamari	19
squid in tempura batter, tsukemono, tozazu	
Wagyu Carpaccio	32
A5 Japanese Wagyu, egg yolk vinaigrette, black garlic warishita, charred shishito snow, organic baby greens	
Aka Miso Lamb Chops	21
salsa verde, yuzu-kosho karashi	
Organic Greens Tofu Salad (VEG)	18
organic baby greens, crispy tempeh, crumbled miso tofu, pickled daikon and carrot, crispy wonton, umami soy vinaigrette	

SUSHI PLATES

Sashimi Platters (GF)	
from \$30 per person, please ask your server for more details	
Miku Signature Selection	40
chef's selection of traditional and Aburi Oshi, specialty rolls, and nigiri, 10 pieces	

SMALL PLATES

Brussels Sprout Chips (VEG)	10
togarashi-lemon pepper salt	
Seasonal Goma-ae (GF) (VEG)	10
sweet sesame soy	
Steamed Edamame (GF) (VEG)	7
sea salt	
<i>spicy option available, +\$1</i>	
Miso Soup (GF)	5
green onion, enoki mushroom, wakame	

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.

KAISEKI | INNOVATIVE ABURI COURSED MENU

Traditional Kaiseki embodies the region's food culture reflecting the current season's offerings. Inspired by this tradition, our chefs have created two multi-course menus featuring our signature Aburi-style cuisine, using Japanese and local ingredients.

Waterfront *six courses* 120

Miku *seven courses* 165

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 the last call for food. Please ask your server for more information.

KAISEN

Oysters on the Half Shell   120
assorted selection of half dozen fresh oysters

Coal Harbour Platter   44
oysters, seafood selection, chef's daily sashimi feature

Spicy Kaisen Soba Peperoncino 26
prawns, squid, shiitake mushroom, sweet pepper, heirloom tomato, chili garlic soy, wild arugula
non-spicy option available

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

ENTRÉE

Black Garlic Miso Sablefish  45
kabocha and mushroom couscous, Saikyo miso espuma, agedashi braised vegetables

Aka Miso Duck Breast 42
potato parsnip purée, honey-soy glazed vegetables, shio koji duck jus

AAA Sterling Silver Grilled Ribeye Steak 54
10oz, iwanori butter potato purée, market vegetables, wasabi pickles, Saikyo miso pickled shallots

Aburi Wagyu Steak 160 / 320
5oz or 10oz A5 Japanese Wagyu Steak
please ask your server for more information

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

 gluten-free option available  vegetarian option available

 Ocean Wise™ recommended | We always carry Ocean Wise™ products when available

For parties of 7 people or larger, an 18% gratuity will be applied.

ABURI OSHI SUSHI

Salmon Oshi Sushi (GF)	18
pressed BC 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 SUSHI

Miku Roll	21
salmon, crab, cucumber, rolled in tobiko, Miku sauce	
Red Wave Roll (GF)	18
prawn, avocado, wrapped in red tuna, masatake sauce	
Surf & Turf Roll	24
sous-vide lobster, AAA sterling silver chuck flat, soy-balsamic marinated poke, truffled Miku sauce	
Garden Roll (GF) (VEG)	14
avocado, red bell pepper, cucumber, shiso, wrapped with pickled zucchini, moromi miso yellow pepper cucumber salsa	

NIGIRI AND SASHIMI

please ask your server for our seasonal selections available today

	NIGIRI each	SASHIMI 6 pc
Bincho / Albacore (GF)	4.5	20.5
Sake / Sockeye Salmon	4.5	20.5
Maguro / Red Tuna	5	23
Hamachi / Yellowtail	5	23
Hotate / Hokkaido Scallop	5.5	24
King Salmon	5.5	24
Botan Ebi / BC Spot Prawn*	9	42
Chutoro*	8	45
Otoro*	10	50
Ikura / Salmon Roe	6	
Ebi / Prawn	4	
Unagi / BBQ Eel	5	
Wagyu	12	
Uni Spoon	15	
Avocado (GF) (VEG)	2.5	
Eggplant (GF) (VEG)	2.5	
Shiitake Mushroom (GF) (VEG)	2.5	
Sweet Red Pepper (GF) (VEG)	2.5	
Inari (VEG)	2.5	
Shiso (GF) (VEG)	2.5	

**based on availability*

for Aburi nigiri, +\$0.25

DESSERT

Green Tea Opera 14.5
green tea génoise, matcha buttercream,
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, pineapple-mango sorbet

White Chocolate Cheesecake 14
raspberry coulis, meringue crumble, vanilla cookie,
yuzu jelly

HOUSE MADE ICE CREAM & SORBET

	single	double
Ice Cream	4.5	8

Matcha, Coffee, Milk, Black Sesame Miso

Sorbet	4.5	8
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Strawberry Basil, Pineapple-Mango

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