

APPETIZER

Lobster Ceviche (GF)	28
yuzu dashi, salsa verde, kaiso caviar, dashi crisp	
Soft-Shell Crab	20
yuzu mayo, nori salt, Asian slaw	
Ebi Fritters (GF)	18
white tiger prawns in herb-beer batter, sweet chili aioli, chili powder, balsamic reduction	
Chicken Nanban	17
lightly fried and marinated in sweet and sour soy, Asian slaw, house-made tartar sauce	
Organic Greens Tofu Salad (VEG)	18
organic baby greens, crispy tempeh, crumbled miso tofu, pickled daikon and carrot, crispy wonton, umami soy vinaigrette	
Brussels Sprout Chips (VEG)	10
togarashi-lemon pepper salt	
Seasonal Goma-ae (GF) (VEG)	10
sweet sesame soy	
Steamed Edamame (GF) (VEG)	10
sea salt spicy option available, +\$1	
Miso Soup (GF)	5
green onion, enoki mushroom, wakame	

KAISEN

At Miku Waterfront, we take pride in offering sustainable seafood choices on our menu. Our chefs strive to serve the freshest, local, Ocean Wise™ seafood available with each changing season. At Miku, we believe in the importance of empowering our guests to have the option to make sustainable choices.


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

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.


SUSHI LUNCH



served with miso soup

Feature Donburi 45
please ask your server for more details

Traditional  13 pieces 28
bincho nigiri, salmon nigiri, hamachi nigiri
maguro nigiri, saba nigiri, ebi nigiri, hotate nigiri
tekka maki (6pc)

Premium 12 pieces 34
Miku Roll, Garden Roll, Red Wave Roll,
Aburi Salmon Oshi, Aburi Ebi Oshi,
Spicy Tuna Oshi, Aburi Bincho Nigiri, Aburi Hamachi Nigiri,
ebi nigiri, chutoro spoon

Sashimi Lunch  9 pieces 31
maguro (2pc), salmon (2pc), bincho (2pc),
hamachi (2pc), scallop (1pc), spicy poke

Garden Select   22
Garden Roll, seasonal vegetable nigiri and sushi,
seasonal goma-ae, tofu salad

Aburi Chirashi Tart 28
layers of sushi rice, spicy tuna, avocado, sockeye salmon,
Miku sauce, flame seared and topped with prawn, scallop,
maguro, tobiko and ikura

Lunch Shokai 45
featuring traditional and Aburi Oshi, rolls, and nigiri,
10 pieces served with two chef-selected appetizers

add petite Green Tea Opera, +\$7

ENTRÉE

Kyoto Saikyo Miso Sablefish  38
soy edamame barley, kabocha miso purée, agedashi
braised vegetables


Chicken Katsu 27
ginger-soy marinated chicken breast, Saikyo miso potato
purée, moromi-miso mayo

Sous-Vide Pork Tenderloin 31
shio koji marinated tenderloin, sautéed wild rice,
grilled seasonal vegetables, sansho pepper jus

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	
Garden Roll (GF) (VEG)	14
avocado, red bell pepper, cucumber, shiso, wrapped with pickled zucchini, moromi miso yellow pepper cucumber salsa, chervil	

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