

THE ART OF SUSHI

CAD 95 PER PERSON

SASHIMI

King Salmon
Atlantic Scallops
Tuna Tataki

Served with soy sauce, wasabi,
and pickled ginger

NIGIRI

Miso Glazed King Salmon
chives
Ahi Tuna
yuzu pearls
Ebi
wasabi mayonnaise

MISO SOUP

wakamen, silken tofu

MAKI ROLLS

Crispy Salmon
caviar
Spicy Tuna
mango salsa
California Roll
crab, avocado, cucumber,
Japanese mayonnaise,
orange tobiko

DESSERT

Green Tea Ice Cream
sesame tuile

SAKE RECOMMENDATION

Junmai Daiginoko | Dassai 45 *100 ml*
An elegant and refined sake with
delicate floral aroma, subtle
sweetness, and a clean finish
+ 25

Honjozo | Yoshi No Gawa *100 ml*
A dry, smooth sake with crisp finish
and mild unami, perfectly balanced
and versatile.
+ 20

Nigori | Momokawa
Pearl Nigori *100 ml*
Creamy and cloudy with rich
tropical notes of coconut, melon,
and banana. A slightly sweet sake.
+ 19

Umeshu | Choya 23 *2 oz*
Made with 100% Nanko ume plums,
aged for deep flavour and elegant
aroma. Sweet, tart, and smooth
with a lingering finish.
+ 16

A CHEF'S TABLE EXPERIENCE



To maintain the quality and integrity of our offerings, we kindly request no changes
or substitutions to our menu items. Thank you for your understanding.