



## DRINK SPECIALS

*\*NEW\* Blasted Church Hatfields Fuse 2019 (B) \$35 (G) \$9*  
*\*NEW\* Joie- Rose- Okanagan Valley 2019 (B) \$42 (G) \$10*  
*\*NEW\* Five Vineyards- Cabernet- Mission Hill 2019 (B) \$35*

### Carafe of Wine (10oz)

Quails Gate - Chardonnay \$22	Cedar Creek - Pinot Gris \$18
Blasted Church Hatfields Fuse \$17	Monkey Bay - Sauvignon Blanc \$15
House White \$13 or 17oz \$19	House Red \$14 or 17oz \$20

### Japanese Whisky \$15/1oz OR \$25/2oz

**Nikka from the Barrel:** Caramel, vanilla, spicy and oak flavor notes. - 51.4%  
**Nikka Single Malt Yoichi:** peaty notes, smoky, coal-fired distilled whisky - 45%

## DESSERT MENU

### **\*NEW\* Dessert Platter \$13**

Choose Green Tea Crème Brûlée or Chocolate Cake with 1 scoop of any flavor of Lucia gelato

### **House Made Green Tea Brûlée \$10.00**

Traditional house made crème brûlée with matcha powder

### **Double Chocolate Cake \$10.00**

House made rich dark chocolate meringue cake with whipped chocolate icing

### **Lucia Gelato, Whistler**

*White Chocolate Green Tea, Black Sesame, Green Tea*  
Sorbet (Dairy free): *Mango*

One scoop **\$4.50**                      Two scoops **\$8.00**

### **Mochi Ice Cream Balls**

*Sticky rice-coated Japanese ice cream (Gluten Free)*  
Vanilla, Mango, Green Tea

One piece **\$3.00**                      Two pieces **\$5.50**



**\*NEW\* Vegan Platter \$18**

Vegan roll, burdock salad, spinach gomaae, miso gravy tofu, home-made pickled veggies, veggie sticks with vegan mayonnaise dip and regular home-made salsa dip, edamame.

☆ Vegan Roll: Nori sheet, Sushi rice, Vegan mayo, Mixed leaves, Avocado, Cucumber, Pea sprout, Daikon radish, Carrot, Beets and Pickled onion.

☆Vegan Mayonnaise: Tofu, Grape seed oil, lemon juice, rice vinegar and salt

**Nigiri Platter of the Day \$16/3pcs**

**Sashimi Platter of the Day \$25/ 5-7pcs**

Offering a great selection of fish & seafood, as fresh as it gets!

**FROM THE KITCHEN**

**\*NEW\* Spiced Miso Gravy Age Tofu \$9**

Deep fried tofu with homemade spiced miso gravy, vegan!

**\*NEW\* Chicken Tempura \$15**

6-8 Pieces of juicy chicken tempura with our house-made reduced sweet tempura sauce.

**\*NEW\* Fish of the day Kama Shioyaki**

Grilled fish cheeks, ask your server for details.