

Victor

A CELEBRATION

COAST TO COAST

OF THE PACIFIC OCEAN

sushi & sashimi platters



WEST COAST TO TABLE | 59^{FOR TWO}
chefs selection of west coast seafood

SALMON CEVICHE

VANCOUVER ISLAND UNI

KUSSHI OYSTERS

DUNGENESS CRAB MEAT

VANCOUVER ISLAND MUSSELS & CLAMS



JAPAN TO TABLE | 68^{FOR TWO}
chefs selection of japanese seafood & sashimi

SASHIMI

hamachi 4pc

seabream 4pc

hokkaido scallop 4pc

NIGIRI

hamachi 2pc

seabream 2pc

hokkaido scallop 2pc

JAPANESE WHELK

hosomaki roll

★ *the victor favorites* ★

JUMBO SHRIMP COCKTAIL 23

tiger prawns atomic horseradish

wasabi cocktail sauce

DUNGENESS CRAB CAKE 23

sea bean & fennel salad

vadouvan spiced curry aioli

sake & beer

FUKUMITSUYA FUKUMASAMUNE	3oz	720ML
ishikawa, junmai	10	68
NAMINOOTO		
shiga, junmai ginjo	14	108
DASSAI 45		
yamaguchi, junmai daiginjo	19	122
G.I. WEST COAST IPA GROWLER	32oz	64oz
	13	26
RED TRUCK LAGER GROWLER		
	15	30

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



old bay seafood boil

FOR TWO - 89 | FOR FOUR - 170

VICTOR'S CHEESE & ONION BREAD
whipped butter

SNOW CRAB, LOBSTER,
TIGER PRAWNS, CLAMS, MUSSELS
andouille sausage, fingerling potatoes,
sweet corn, sea asparagus,
drawn butter, joe's stone mustard sauce

the victor favorites

SALMON STEAK 39
dungeness crab stuffing, fingerling
potatoes, roast tomatoes, arugula
vadouvan curry brown butter

WHOLE BRANZINO 43
shaved fennel &
pinenut salad

sake & beer

	3oz	720ML
FUKUMITSUYA FUKUMASAMUNE	10	68
ishikawa, junmai		
NAMINOOTO	14	108
shiga, junmai ginjo		
DASSAI 45	19	122
yamaguchi, junmai daiginjo		
G.I. WEST COAST IPA GROWLER	13	26
RED TRUCK LAGER GROWLER	15	30