

Victor RAW 'N' ROLL

5 - 7PM SUNDAY TO THURSDAY

- BAR & LOUNGE ONLY -

raw

SALMON CEVICHE 14

ikura, cucumber, sweet peppers, serrano chilis, taro chips

HOKKAIDO SCALLOP CEVICHE 15

yuzu dressing, lime zest, pink peppercorn, yuzu tobiko, taro chips

ABURI BEEF TATAKI 17

ponzu sauce, garlic chips, wasabi pickles, daikon, sesame seeds

roll 14

CALIFORNIA ROLL (gf)

snow crab, avocado,
cucumber, masago,
yuzu mayo

SPICY TUNA ROLL (gf)

ahi tuna, scallion,
cucumber, sesame
chili sauce

DYNAMITE ROLL

tempura shrimp,
avocado, chive,
mango sauce,
shichimi pepper

torched 16

AVOCADO ABURI

japanese horseradish,
wasabi pickle,
crispy onion

GRINGO SALMON ABURI (gf)

togarashi aioli,
serrano pepper

EBI ABURI (gf)

shrimp, pesto
aioli, aonori

victor seafood platter 75

KUSSHI & MALPEQUE OYSTERS, JUMBO PRAWNS,
SCALLOP CEVICHE, BLUEFIN TUNA POKE,
GRINGO SALMON ABURI SKEWERS

SERVED WITH: TOGARASHI NORI & TARO CHIPS

cocktails 13

THE BISON

żubrówka vodka, licor 43, apple, lime

COSMOPOLITAN IN-HOUSE BOTTLED

stolichnaya vodka, cointreau,
cranberry, lime

HIROKO

bombay sapphire, yuzu,
orange bitters, lavender syrup, soda

IPANEMA BREEZE

cachaça 51, pomegranate syrup,
grapefruit, sparkling wine,
grapefruit & hops bitters

RUM OLD FASHIONED IN-HOUSE BOTTLED

mount gay eclipse rum, demerara syrup,
angostura and orange bitters

beer 7

ASAHI DRAFT

(gf) gluten free

wine 12 (5 oz)

CHATEAU STE. MICHELLE

riesling, columbia valley, wa

MIONETTO

prosecco, veneto, it

SANTA CRISTINA

chianti, toscana, it

SAKE FLIGHT 21

adataru | ginjo

momokawa 'g joy' | junmai ginjo

dassai 45 | junmai daiginjo

