

Victor RAW'N'ROLL

SUNDAY 3-7PM | MONDAY - SATURDAY 5-7PM

raw 15

SALMON CEVICHE

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

HOKKAIDO SCALLOP CEVICHE

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

HAMACHI NOBU STYLE

shaved serrano, cilantro,
yuzu ponzu

maki

HALF (4PC) 8 | FULL (8PC) 16

CALIFORNIA ROLL (gf)

dungeness crab, avocado,
cucumber, masago, yuzu mayo

DYNAMITE ROLL

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

SPICY TUNA ROLL (gf)

ahi tuna, scallion, cucumber,
sesame chili sauce

FANNY BAY OYSTERS

(3PC) 7.5 | (6PC) 14

FANNY BAY, BRITISH COLUMBIA
mineral brine, cucumber, plump, slate finish

signature

VICTOR'S SEAFOOD PLATTER 75

east & west coast oysters, jumbo prawns, scallop ceviche,
bluefin tuna poke, gringo salmon aburi skewers

served with: togarashi nori & taro chips

KALE GOMA-AE (gf)(vg) 7

green kale,
wasabi sesame sauce

CRISPY SALMON RICE 12

avocado, serrano,
unagi sauce

ABURI BEEF TATAKI 16

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

(gf) = gluten free | (vg) = vegan

beer 7

HEINEKEN *btl*

GRANVILLE ISLAND IPA *draft*

cocktails 16

PALOMA

cazadores blanco,
grapefruit, lime, soda

SMOKIN'

JUKEBOX CLASSIC
bombay sapphire,
red vermouth, rosemary
infused select 1920 aperitivo

HYOZAN

shiso infused grey goose,
choya plum wine, lillet,
cucumber bitters

ALL ABOUT THAT BASS

bacardi spiced,
cloud house cold brew rum,
licor 43, espresso

dealer's choice 🍷

ask your bartender for the feature of the day

wine

6oz glass | 12

CULMINA 'R&D'
sauvignon blanc

MIONETTO
prosecco

MT. BOUCHERIE
pinot noir

sake

3oz | 12 flight | 2oz each | 21

ADATARA | GINJO

MOMOKAWA 'G JOY' | JUNMAI GINJO

DASSAI 45 | JUNMAI DAIGINJO