



SUN
3-7PM

MON - SAT
5-7PM

CHILLED

CRISPY SALMON RICE 10
avocado, unagi sauce

SALMON CEVICHE (gf) 10
taro chips

DYNAMITE ROLL 12
tempura shrimp, avocado, mango

SPICY TUNA ROLL (gf) 12
sesame chili sauce

STEAK TARTARE 13
egg yolk buttered toast

HAMACHI NOBU STYLE 14
shaved serrano, yuzu ponzu

HOT

TRIPLE COOKED FRIES 8
truffle aioli

MUSHROOM ARANCINI 9
saffron aioli

EBI MAYO 9
creamy ponzu, unagi sauce

WAGYU CROQUETTES 10
arrabbiata sauce

CHICKEN KARA-AGE 12
agave citrus, red chili dip

½ LB P.E.I. MUSSELS (gf) 14
ancho chili sauce



FANNY BAY OYSTERS

3PC 7.5 | HALF DOZEN 14

lemon, mignonette, horseradish

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

(gf) = gluten free



COCKTAILS 14

COCO-LAGOON (n)

bombay sapphire, lychee,
yuzu, orgeat, coconut, tonic

LOS ALTOS NEGRONI

cazadores blanco,
select aperitivo,
white vermouth, peach

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

BEER 7

HEINEKEN *btl*

GRANVILLE ISLAND IPA *draft*

(n) = contains nuts