



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

1.5oz EA

REGAL NEGRONI

empress rose & elderflower
gin, select aperitivo,
red vermouth, falernum

EL DIABLO II

patrón silver,
mezcal, strawberry,
ginger beer, lime

SMITHE ST. PRESS

dillon's small batch vodka,
cloud house cold brew
coffee rum, espresso

CELLO SOUR (e)

empress cucumber &
lemon gin, limoncello,
basil syrup, lemon



DEALER'S CHOICE

ask your bartender for the feature of the day

WINE

6oz glass | 12

CULMINA 'R&D'
sauvignon blanc

MIONETTO
prosecco

JOSH CELLARS
pinot noir

SAKE

3oz | 12 flight | 2oz each | 21

ADATARA | GINJO

MOMOKAWA 'G JOY' | JUNMAI GINJO

DASSAI 45 | JUNMAI DAIGINJO

BEER 7

HEINEKEN 11oz *btl*

GRANVILLE ISLAND IPA 14oz *draft*

(e) = contains eggs