



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

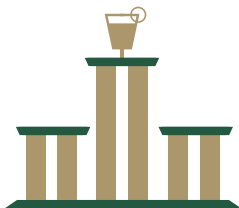
3PC 7.5 | HALF DOZEN 14

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) #2

whiteclaw black cherry,  
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