



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

CHAMPAGNE OF DAIQUIRIS 1.75oz

bacardi white, crème de cacao,
grapefruit, spicy honey, cava
shake – clean, effervescent, fresh

EARLY START (e) 2.25oz
earl grey infused bombay
sapphire, strega, sweet
vermouth, falernum
*build – refreshing, zesty,
topped with earl grey foam*

THE TRUE BUFFALO 1.5oz

buffalo trace bourbon,
amaro, cacao, peps top
build: warming spice, stiff, aromatic

LOST CLAWS 1.5oz
pineapple whiteclaw vodka,
amaro, chambord, ginger,
elemakule bitters
shake: tropical, warming, decadent



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

(n) = nuts | (d) = dairy