



NIGIRI ea / SASHIMI 3pc

Table with 3 columns: Item Name, Description, Price. Items include BENI SAKE, MASUNOSUKE, KANI, BINCHOU, HOTATE, HAMACHI, AKAMI, CHUTORO, OTORO, UNI, EBI, UNAGI, WAGYU, chef's nigiri selection, bluefin sashimi trio, premium sashimi selection.

ROLLS & OSHI

Table with 3 columns: Item Name, Description, Price. Items include PARADISE ROLL, ABURI MARILENA ROLL, BLUEFIN TUNA NEGI, DYNAMITE, SOCKEYE SALMON CRUNCH, DRAGON ROLL, SPICY TUNA, GARDEN, ABURI SOCKEYE SALMON OSHI, ABURI SABLEFISH OSHI.

RAW & CHILLED

OYSTERS ON THE HALF SHELL

lemon, horseradish, mignonette 4.75 each

Table with 4 columns: Item Name, Description, Price, Item Name, Description, Price. Items include BEAU SOLEIL, TOTTEN VIRGINICA, SHIGOKU, SUNSEEKER.

the GRAND TOWER

2 tier tower

east & west coast oysters, jumbo shrimp cocktail, mussel escabeche, albacore tuna gomaе, tsunami

120

LA TOUR

our signature 3 tier tower

east & west coast oysters, jumbo shrimp cocktail, mussel escabeche, tsunami, yellowfin tuna tartare, chopped scallop roll, spicy tuna roll, 1lb atlantic lobster

215

CHILLED JUMBO SHRIMP

classic cocktail sauce, lemon 26

YELLOWFIN TUNA TARTARE

ginger dressing, avocado, asian pear, pine nuts, taro chips 25

CRISPY LOBSTER TACOS

spicy mayo, avocado, cilantro 32

TSUNAMI

lightly torched hamachi, jalapeño, ginger, citrus ponzu 28

USUZUKURI

thinly sliced seabass carpaccio, umeboshi, ponzu 28

WAGYU BEEF CARPACCIO

marinated artichoke, crispy potato, truffle pecorino 32

SQUARE ROOT FARMS BEET SALAD

chickpea purée, cucumber, macedonian feta, dukkah 24

LITTLE GEM CAESAR SALAD

cantabrian anchovy, parmesan, croutons 21

CAVIAR

toasted brioche, egg yolk, egg white, minced shallot, fresh chives, crème fraîche

Table with 3 columns: Item Name, Price, Item Name, Price, Item Name, Price. Items include SIBERIAN CLASSIC, ITALIAN OSIETRA, ITALIAN BELUGA.

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

SMALL PLATES

JUMBO PRAWNS A LA PLANCHA

blistered shishito peppers, garlic aioli, espelette, lemon 28

SEARED DIVER SCALLOPS

cauliflower, brown butter, caper, lemon, brioche 28

GRILLED OCTOPUS

n'duja sofrito, braised gigante beans 32

CHARRED SAKURA FARMS PORK BELLY

ssamjang glaze, toasted sesame 24

WILD MUSHROOM SOUP

black pepper crème fraîche, sourdough croutons 22

LARGE PLATES

FOR THE TABLE



MEDITERRANEAN BRANZINO

peperonata, grilled lemon 58

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RESERVE ANGUS

16oz rib-eye

salsa verde, red wine jus 98

PEACE COUNTRY, ALBERTA

whole roasted rack of lamb

garlic crema, salsa macha 135

A5 HIDA, GIFU PREFECTURE

wagyu striploin

sea salt, red wine jus

2oz minimum 32 / ounce

MISO GLAZED SABLEFISH

warm sushi rice, yu choy, daikon, carrot, dashi 54

GRILLED ALBACORE TUNA

dungeness crab and vegetable spring roll, turnip, cured pork XO sauce 50

CHARCOAL GRILLED SPRING SALMON

ginger mushrooms, barley, asparagus, soy emulsion 52

SLOW BAKED HALIBUT

kohlrabi, spring radish, crispy rice, lemongrass coconut broth 60

CARAMELIZED LEEK AGNOLOTTI

parmesan, black truffle butter 40

PARMESAN CRUSTED CHICKEN

square root farms carrot, potato roesti, lemon butter sauce 44

6OZ ALBERTA BEEF TENDERLOIN

potato purée, onion rings, salsa verde, red wine jus 68

LOBSTER SPAGHETTI

san marzano tomato sauce, garlic, chili, basil 64

SIDES

TRUFFLE FRIES

parmesan, garlic aioli 17

HOUSE MADE CRISPY ONION RINGS

buttermilk ranch 17

OLIVE OIL POTATO PURÉE

fresh chives 14

CRISPY BRUSSELS SPROUTS

jalapeño brown butter, parmesan 16

ROASTED CAULIFLOWER

bagna cauda, charred green chili 17

GRILLED BROCCOLINI

red wine vinegar, garlic 16

ROASTED WILD MUSHROOMS

garlic confit 18