NIGIRI ea / SASHIMI 3pc

BENI SAKE sockeye salmon 8 / 21

MASUNOSUKE ora king salmon 14 / 34

KANI snow crab 9

BINCHOU albacore tuna 8 / 21

HOTATE hokkaido scallop 10 / 26

HAMACHI yellowtail 10 / 26

AKAMI bluefin tuna loin 12 / 28

CHUTORO bluefin tuna 14 / 34

OTORO bluefin tuna belly 16 / 40

UNI sea urchin 18 / 45

EBI spot prawn (BC) 12 / 26

UNAGI barbequed eel 12

WAGYU A5 miyazaki 18

chef's nigiri selection 8pc 62

bluefin sashimi trio 6pc 65

premium sashimi selection 12pc 85

TEMAKI

SPICY SOCKEYE SALMON tempura 15

SPICY TUNA tempura 15

CRISPY PRAWN cucumber 14

WAGYU BEEF green onion 22

ROLLS & OSHI

PARADISE ROLL 22
avocado, spicy tuna, tempura, soy paper

ABURI MARILENA ROLL 25
salmon, scallop, crab, avocado, cucumber
tobiko, spicy mayo, garlic mayo

BLUEFIN TUNA NEGI 22
chopped bluefin, scallion, wasabi

DYNAMITE 17
tempura prawn, cucumber, tobiko
spicy mayo

SOCKEYE SALMON CRUNCH 24
tempura prawn, spicy salmon tartare
avocado

DRAGON ROLL 25
tempura prawn, unagi, cucumber
avocado, kabayaki sauce

SPICY TUNA 17
chopped albacore tuna , cucumber
sesame

GARDEN 16
asparagus, beet, avocado, shiso, daikon

ABURI SOCKEYE SALMON OSHI 24
wild salmon, serrano chili, black pepper

ABURI SABLEFISH OSHI 24
miso marinated sablefish, red chili

marilena

RAW & CHILLED

OYSTERS ON THE HALF SHELL
lemon, horseradish, mignonette 4.75 each

BEAU SOLEIL
new brunswick

KUSSHI
bayne sound

SHIGOKU
samish bay, wa

SUNSEEKER
fanny bay

the GRAND TOWER
2 tier tower

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

SUZUKI USUZUKURI
thinly sliced sea bass carpaccio, umeboshi, ponzu 28

WAGYU BEEF CARPACCIO
marinated artichoke, crispy potato, truffle pecorino 32

ITALIAN BURRATA
northstar farm tomatoes, basil pesto, aged balsamic 26

LITTLE GEM CAESAR SALAD
cantabrian anchovy, parmesan, croutons 21

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

SIBERIAN CLASSIC
30g 120

ITALIAN OSIETRA
50g 200

ITALIAN BELUGA
30g 250

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

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