

n u p p o y y c e x p

CULINARY JOURNEY

\$80/PERSON

amuse course

MUSSELS "ROCKERFELLER"

seaweeds, custard, and truffle
chili spiced beetroot tartare

caviar service

SUPPLEMENTAL CHARGE \$250

Ossietra Caviar 30g, nori blini, chicharron,
crème fraiche, chopped egg, yuzu peel

ADD "SUPERCELLO" ON ICE \$38

sashimi course

HIRAMASA

ponzu, buddhas hand citrus kosho,
puff wild rice

vegetable course

ROAST NASU EGGPLANT

whipped fermented bean curd,
miso tobanjang, toasted pine nuts,
kinome, fresh herbs

chawanmushi course

BC SPOT PRAWN

BBQ prawn, bubu arare, leek oil,
chive, hollandaise

ADD CAVIAR \$50/5G

sushi course

5 COURSES OF NIGIRI

5 pieces per person

ORA KING SALMON - NZ

MADAI - JP

HAIACORE TUNA - BC

BLUEFIN TUNA AKAMI - PEI

SHIMA AJI - JP

**subject to change depending on availability*

OPTIONAL ADD-ON NIGIRI

HOKKAIDO UNI \$38

CANADIAN CRAB GUNKAN \$35

N.S LOBSTER \$22

**LIMITED AVAILABILITY*

kabayaki course

SUPPLEMENTAL CHARGE \$25

LIMITED AVAILABILITY

SABLEFISH TORO "UNAGI-DON"

shari, strawberries, sansho,
kinome, garlic chip

ADD FRESH BLACK TRUFFLE 2G / \$20

sweet

SAKE & ROSES

sake kasu ice cream, rosewater gelée,
candied almond, melon consommé