



Dine Out Vancouver

FEB 2 - 10 | \$59/PP

1st Course

Aged Shima Aji Crudo
pickled beets, white soy cream, scallion oil, cloud ear
fungus, beet crackers, shiso flowers

Crispy Eggplant
sansho pepper sanbaizu caramel, sesame

Jumbo Prawn Tempura
wasabi citrus mayo, nori, wasabi tobiko

2nd Course

Crispy Truffle Potato "Okonomiyaki"
kewpie mayo, katsu sauce, furikake
cabbage, bonito flakes

Wagyu Beef Skewers
black pepper kabiyaki, shishito relish, crispy garlic

Beef Tongue Skewers
fermented soybean, chili, sesame
scallion ginger relish

Opal Valley Lamb Chops
korean red chili, cucumber goma ae

3rd Course

Apple Tart
miso caramel, madagascar vanilla bean ice cream

Petit Fours
ume fruit jelly, nama chocolate bourbon truffle
yuzu marshmallow, matcha sable

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness.
Parties of 8 or more are subject to 18% gratuities.
A 3% kitchen appreciation fee is included in your bill. Inform us to opt



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