

Japanese-Inspired Shareable Menu

Family Style | Each Selection Serves 12

Small Plates & Vegetable Dishes

Edamame – \$54

Flash-tossed in a crunchy chili garlic glaze, savoury heat with a lingering kick

Wakame Salad – \$64

Seaweed and cucumber, lightly dressed in tamari, mirin, and rice vinegar with toasted sesame depth

Charred Shishito Peppers – \$72

Blistered over open flame, finished with sea salt and a bold swipe of spicy mayo

Lotus Root Chips – \$78

Paper-thin renkon, crisp-fried, served with sharp wasabi aioli

Noodles & Rice

Yakisoba – \$108

Wok-fired soba noodles with cabbage, shiitake, and scallion in a rich, umami-packed street-style sauce

Yaki Udon – \$118

Thick udon noodles, seared with bok choy and mushrooms, coated in a glossy soy-butter tare, finished with sesame and scallion threads

Thai Forbidden Rice – \$102

Fragrant black rice folded with pineapple, sweet peppers, cabbage, edamame, cashew, and fresh cilantro

Yakimeshi – \$124

Wok-tossed rice with miso-glazed pork, egg, scallion, and Japanese leek

Protein Platters

Red Miso Glazed Tempeh – \$118

Caramelized red miso glaze over soy tempeh, finished with toasted sesame and chive

Chinese Five-Spice Duck Breast – \$228

Slow-roasted and sliced, served with salted plum and hoisin

Tuna Tataki – \$236

Sesame-crusting yellowfin, lightly seared, soy-ginger glaze, pickled vegetables, ponzu

Kakuni – \$198

Braised pork belly with wakame, leek, and sake-ginger glaze

All pricing is subject to applicable HST.

An 18% service charge is applied to all orders, supporting the execution, culinary preparation, and overall guest experience.