


Starters





- Albacore Tuna Tataki** ginger-soy vinaigrette, mango, pea shoots, togarashi, wonton 14 
- Miso Roasted Cauliflower** crispy shallots, gai lan, sesame seeds 10  
- Beef Bulgogi Lettuce Wraps** house kimchi, cucumber, puffed rice 14
- Seared Scallops + Pork Belly** gochujang carrot purée, hazelnuts, grilled scallions, red grapes 16 
- Korean Fried Chicken** mirin mayo, pickled slaw, honey sambal 13
- Tuna Conserva** smoked paprika, crostini, hard-boiled egg, preserved lemon aioli, house pickles 10 
- Ricotta Potato Gnocchi** charred leeks, oyster mushrooms, grana padano, arugula 14
- Chicken Wings** soy-ginger glaze, sesame seeds, spicy mayo 14
- Calamari** chilies, pea shoots, sambal lime aioli 14 
- Mac + Cheese** smoked cheddar, jalapeño, cornbread crumble 13
- Sesame Fries** nori, sesame, miso mayo, scallions 7

Soups









- Soup of the Day** chef's daily soup, house sourdough 10
- Westcoast Chowder** clams, wild salmon, smoked bacon, leeks, house sourdough 12 

Salads

- [add prawns, grilled chicken](#) 9
- [add sockeye salmon, ny strip steak](#) 12


- Romaine + Crisp Prosciutto** parmesan, cherry tomatoes, focaccia crostini, olives, sherry thyme vinaigrette 13
- Arcadian Greens** cucumber, pickled red onion, pumpkin seeds, wonton crisps, granny smith apple, sesame seeds, gomae dressing 12 
- Kale + Quinoa** feta cheese, roasted grape tomatoes, hemp hearts, almonds, lemon cumin vinaigrette 14 
- Cobb Salad** sockeye salmon, smoked bacon, little quailicum bleu claire, hard-boiled egg, cherry tomatoes, avocado 24  

Signature Entrées

- Slow Braised Sichuan Beef** star anise peppercorn glaze, confit potatoes, shiitake mushrooms, broccolini, baby bok choy 33
- Miso Grilled Sockeye Salmon** gai lan, japanese eggplant, sweet soy, rice cracker 26 
- Prawn + Clam Tagliatelle** andouille, chilies, fire roasted tomato sauce, spinach, house sourdough 24 
- Pork Katsu** japanese curry sauce, potatoes, carrots, rice cakes, daikon, cabbage 26
- Arctic Char** spaetzle, cumin roasted carrots, french beans, crispy garbanzo beans, charred lemon vinaigrette 30 
- Seared Ling Cod** lemongrass broth, clams, prawns, green papaya, baby bok choy, crispy onions, chili oil 29  
- Grilled 7oz. NY Steak 'Frites'** polenta fries, italian salsa verde, kale, mushrooms 32
- Butter Chicken Curry** tomato, fenugreek, cream, raita, naan 24
- Yellow Thai Noodle Bowl** tofu, rice noodles, coconut, cilantro, peanuts ...add prawns 9 19  
- Fish + Chips** beer-battered ling cod, remoulade 22 

Sandwiches

[served with fries, soup or greens, substitute with caesar](#) 2

- The Burger** applewood-smoked cheddar, bacon, house bbq sauce, fried onions, bibb lettuce, tomato, brioche bun 18
- Turkey BLT** roasted turkey, cracked dijon mayo, bacon, lettuce, tomato, sourdough 16
- Fish Tacos** crispy ling cod, flour tortilla, cabbage, sambal lime aioli, cucumber, pickled red onion 20 
- Grilled Cheese + Tomato Soup** sourdough, arugula pesto, white cheddar, gruyere 16

 *Gluten Sensitive*

 *Vegan Option Available*

Ask your server about our daily lunch and dinner features.

Please inform us if you have food allergies or special dietary restrictions.

Automatic 18% gratuity for groups of 8 or more.