

## Hot Items

**Spring Rolls** 7  
Golden fried rolls filled with a savoury pork and vegetable filling.

**Chicken Gyoza** 8  
Pan fried dumplings stuffed with a savoury chicken and vegetable filling.

**Not Very Dry Ribs** 10  
Marinated tender boneless pork chunks dusted with five spices.

**Ginger Calamari** 9  
Crispy fried marinated squid served with our ginger sauce.

**EB Crispy Roll** 9  
Sushi roll with salmon and green onion, golden fried & topped with flying fish roe and a spicy miso aioli.

**Salmon Bites** 9  
Bite size Atlantic salmon coated with our special teriyaki sauce and roasted sesame seeds.

**Okonomiyaki** 8  
Similar to a green onion cake, with sea food, topped with tangy Worcester sauce and pickle ginger.

**Vegetable Tempura** 8  
Assorted vegetables in crispy tempura batter served with traditional tentsuyu.

**Shrimp Tempura** 13  
Black Tiger shrimp 7 in crispy tempura batter Served with traditional tentsuyu.

**Edamame** 6  
Steamed soy beans.

## Cold Items

**Orange Chicken Salad** 13  
Grilled chicken, fresh oranges, and toasted cashew nuts tossed with fresh crisp greens.

**Fresh Spinach Salad** 13  
Tender leafs of organic spinach, fresh julienne vegetables with a grilled chicken breast and feta cheese.

**Spicy Beef Salad** 13  
Tender slices of top sirloin beef sautéed with onion mushroom & garlic chilli. Served on mixed greens.

**Oyster Ponzu** 12  
Fried Pacific oysters on a bed of sweet onion seasoned with our special citric soya.

**Miso Seafood Bits** 12  
Pan fried scallop & shrimp with lemon garlic tossed with avocado, bell pepper and tomatoes then drizzled with sweet mustard miso sauce.

**Beef Tataki** 12  
Slices of rare Alberta AAA beef with wakame and sweet onion in special citrus soya.

**Tuna Tataki** 11  
Flame sheared slices of tuna sashimi with wakame and sweet onion in special citrus soya.

**Hiyashi Chuka** 6  
An assorted mixture of finely shredded sea weeds marinated with sesame seeds.

**Wasabi Tuna** 11  
Fresh slices of tuna sashimi with our special wasabi sauce, topped with dry seaweed flakes.

**Sashimi** 12  
Fresh slices of tuna salmon and scallop serve with wasabi and soy sauce.

## Main Features

### Filet Mignon (8oz)

32

AAA Alberta beef tenderloin rubbed with cracked pepper corns grilled to medium rare or rarer, serve with our famous sesame sauce, roasted potatoes and seasonal vegetables

### Steak Diane (8oz)

31

Grilled medallions of AAA beef tenderloin, top with brandy flambé scallion, mushroom, bell peppers and simmering in Dijon mustard, fresh cream and Worcester sauce.

### NY Steak (9oz)

30

Perfectly marbled, thick and juicy Alberta AAA strip loin grill to your liking, top with our famous sesame steak sauce, serve with roasted potatoes and seasonal vegetables

### Mojito Lamb Chops

28

Rum and Mint marinated lamb chops rubbed with Dijon mustard and charbroiled to your preference. Serve with roasted potatoes and seasonal vegetables

### Chicken Teriyaki Supreme

28

Fresh and tender chicken breast grilled with our special teriyaki sauce, top with pecan nut, raisin and berry compote, serve with steamed short grain rice and seasonal vegetables.

### Scallop & Shrimp Boat

27

Sea scallop and black tiger shrimp pan fried with lemon butter serve on a zucchini boat with seasonal vegetables and potatoes.

### Shrimp Coconut Curry

27

Black Tiger shrimp cook in mild flavoured Japanese style curry with seasonal vegetables, serve with steam rice .

### Pan Fried Halibut

27

Fresh Halibut encrusted pecan nut slowly fried in butter then topped with melted Danish Blue Cheese. Served with seasonal vegetables and potatoes.

### Sesame Salmon

27

Fresh Atlantic salmon encrusted with toasty sesame seeds and slowly baked with lemon butter, serve with rice and seasonal vegetables

### Truffle Flavour Beef Linguine

27

AAA Alberta beef sautéed with peppers, scallions, mushroom and zucchini served atop truffle oiled linguine.

### Makunouchi Bento

30

Salmon bites, chicken teriyaki, shrimp & vegetable tempura, cabbage in ginger sauce, green salad, steam rice & fresh fruit.