

## SUMMER PATIO MENU

*available from 2:30pm to 5pm friday to sunday - patio and bar seating only*

### SUSHI + SUSHI ROLLS

- Ahi Tuna** nigiri 9 sashimi 24
- Sockeye Salmon** nigiri 7 sashimi 17
- Dungeness Crab** fresh crabmeat and avocado in an egg crepe 16
- Dynamite** tempura prawns, tobiko and cucumber with spicy mayonnaise 16
- Spicy Tuna** chopped albacore tuna with cucumber, sesame and chili 17
- Yam Tempura** crispy yam slices wrapped around a vegetable roll, teriyaki sauce 15

### SEAFOOD ON ICE

- Jumbo Prawns** bloody mary cocktail sauce 5/pc
- Bay Scallop Ceviche** grapefruit, bell pepper, red onion, lime, cilantro 15
- Seafood Plateau** single tier with fresh oysters, jumbo prawns, jellyfish salad mussels, clams, scallop ceviche 42
- Seafood Tower** two tiers with oysters, prawns, black pepper seared tuna, steelhead tartare jellyfish salad, bay scallop ceviche, clams and mussels 110
- Blue Water Seafood Tower** three tier seafood tower with spicy tuna roll, dungeness crab roll tuna goma-ae and chilled lobster (11b) 205

### OYSTERS - CAVIAR

*please inquire with your server for today's selection*

### AFTERNOON SNACKS

- Wagyu Beef Polpette** ancho chili arrabbiata 6/pc
- Edamame** steamed soy beans with vancouver island sea salt 7
- Gem Lettuce** white anchovy, black pepper croutons, parmegiano, caesar dressing 15
- Watermelon Gazpacho** dodonis feta, fresh basil, basil seeds, lemon olive oil 14
- Moorish Calamari** fried squid rings with ras-el-hanout crust, harissa aioli 14
- Albacore Tuna Tartar** ponzu sauce, sesame, chili, nori tempura 15
- Dungeness Crab Cake** kohlrabi green apple remoulade 16
- Halibut Croquetas** roasted red pepper romesco sauce 15
- Grilled Garlic Prawns** lemon parsley butter 5/pc

### DESSERT

- Sorbet Trio** three assorted flavours 14
- Valrhona Chocolate Cake** brandy truffle center, vanilla bean ice cream 16
- Tiramisu Panna Cotta** szechuan pepper infused coffee gelato 16

*dinner menu starting at 5pm*