

## UNSUNG HEROES 2023

Since 2004, Executive Chef Frank Pabst has championed our local sustainable fisheries movement, spotlighting delicious yet under-utilized species. Working in concert with Ocean Wise, Chef Pabst's objective is to avoid species that are over-fished, or harvested in ways that can damage ocean beds and introduce our guests to fresh experiences and new flavours.

### **Whelk 'Donatsu'**

*whelk doughnut holes with takoyaki sauce, kewpie, bonito and aonori 16*

### **Uni 'Carbonara'**

*bucatini tossed in sea urchin carbonara sauce with guanciale and pecorino romano 18*

### **Sturgeon Liver 'Pate'**

*cauliflower and fennel 'a la grecque', pickled red onions and mustard seeds, grilled baguette 17*

### **Octo 'Pie'**

*savoury octopus casserole with braised pork and vegetables, gruyere cheese potato crust 18*

### **Mackerel 'Saba Mi-So Good'**

*mackerel filet cooked in shiro miso with mirin, sake and ginger  
served with sesame carrot rice and spinach 16*

### **Jellyfish 'Wonton Tacos'**

*crispy wonton shells filled with sesame marinated jellyfish, daikon, carrots, cucumber, cilantro  
house made xo sauce 16*

### **Herring 'Crème Brulee'**

*kohlrabi and potato salad with buttermilk ranch, herring caviar, dill cream, pumpernickel croquant 17*

### **Smelt 'Fries with Eyes'**

*crispy fried whole smelt with oyster tartar sauce 16*

### **Carp Roe 'Savoury Éclair'**

*choux pastry filled with carp roe dip, cucumber, radish and watercress 16*

**for wine pairings please inquire with your server**

10% of proceeds will be donated to Ocean Wise Seafood

#BlueUnsungHeroes