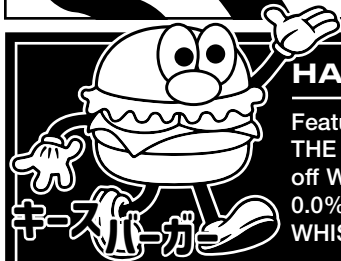




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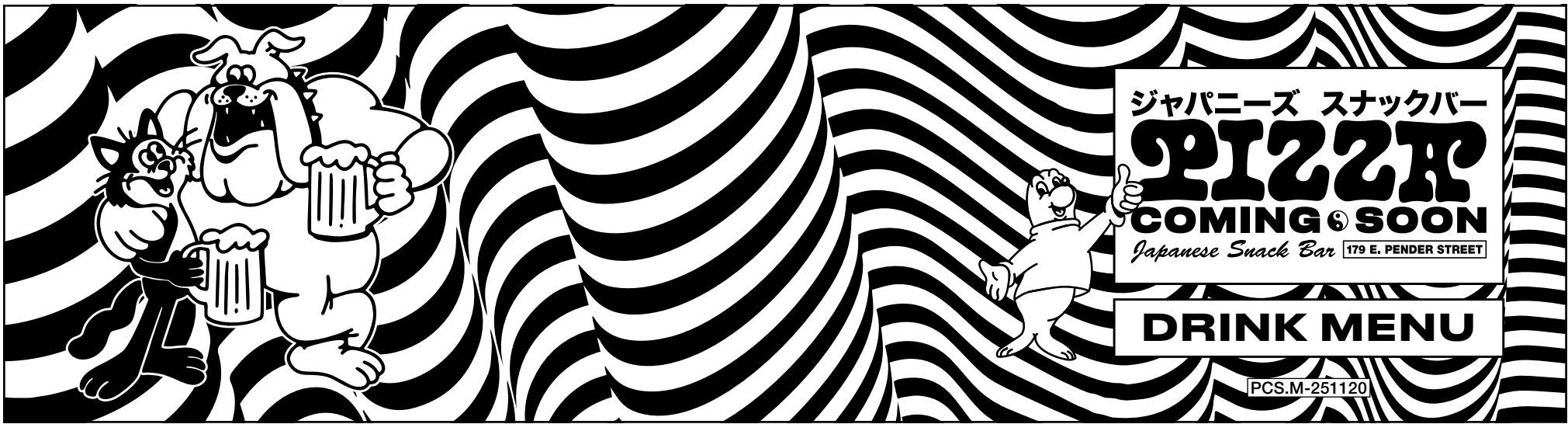


**HAPPY HOUR EVERYDAY FROM 5 TIL 6:**

Featuring our STUPIDLY TASTY TERIYAKI PORK BURGER aka THE KEITH BURGER for only \$10. Plus \$2 off FRIES & WINGS, \$1 off WINE BY THE GLASS, \$5 Can of LOW LIFE LAGER or ASAHI 0.0% (NON-ALC), \$7 DRAFT BEERS, \$6 PIZZA HIGHBALL (aka a WHISKY SODA) and \$11 PIÑA COMING SOON. Enjoy!

<b>TSUKEMONO</b> <i>House-Made Japanese Pickled Vegetables</i>	6	<b>CHICKEN WINGS (GF)</b> <i>Yuzu Garlic Butter or Sriracha Honey Lime</i>	17
<b>MISO CUCUMBER (V+, GF)</b> <i>Japanese Cukes, Sesame Miso</i>	6.5	<b>NASU DENGAKU (V, GF)</b> <i>Half Eggplant, Sweet Dengaku Miso Sauce</i>	14
<b>GOMAE (V+, GF)</b> <i>Yu Choy, Sesame Sauce</i>	6.5	*VEGAN OPTION AVAILABLE	
<b>HIYAYAKKO (V+, GF)</b> <i>Cold Tofu, Sweet Secret Sauce, House Chili Oil, Crispy Garlic</i>	9	<b>SEARED CABBAGE (V+, GF)</b> <i>Lacto Fermented Cabbage, Miso Cashew Crema, Yuzu Kosho Vinaigrette</i>	17
<b>AVOCADO &amp; SPICY TUNA</b> <i>Albacore Tuna Sashimi, Avocado, Tobiko, Sesame Chili Sauce, Prawn Crackers</i>	16	<b>SAIKYO YAKI (GF)</b> <i>Saikyo Miso Marinated Sablefish, Dashi Butter Bok Choy</i>	18
<b>XO KAMPACHI (GF)</b> <i>Amberjack Sashimi, House-Made XO Sauce, Cucumber, Crispy Garlic</i>	21	<b>KAKUNI</b> <i>Slow Braised Pork Belly, Stewed Daikon, Karashi Mustard</i>	18
<b>SEARED SCALLOP CEVICHE (GF)</b> <i>Hokkaido Scallops, Yuzu Leche de Tigre, Baby Cilantro, Jalapeños, Crispy Shallots</i>	24	<b>HATCHO MISO BBQ LAMB</b> <i>8.5oz Slow Cooked Lamb Sirloin, Pickled Savoy Cabbage, Hatcho Miso Glaze, Scallions</i>	32
<b>KALE MISO CAESAR (V, GF)</b> <i>Miso Caesar Dressing, Parmesan, Wasabi Peas, Furikake</i>	16	<b>MISO TOMATO GNOCCHI (V)</b> <i>House-Made Gnocchi, Pickled Shimeji Mushrooms, Tomato Brown Butter Miso Sauce, Furikake</i>	18
<b>SUMISO AIGAMO</b> <i>Slow Cooked Chilled Duck, Sweet Miso Sauce, Arugula Salad, Hazelnut Oil</i>	18	<b>JERK PORK DUMPLINGS</b> <i>Baby Dhal Jerk Sauce (Spicy), Cabbage, Green Onions</i>	15
<b>FRIES (V, GF)</b> <i>Ramen Powder, Aonori, Wasabi Mayo or Ponzu Mayo Dip</i> *VEGAN OPTION AVAILABLE	8	<b>SEAFOOD YAKI UDON</b> <i>Crab, Scallop, Prawn, Garlic Butter, Dashi</i>	24
<b>EBI MAYO</b> <i>Beer Battered Jumbo Prawns, Spicy Mayo</i>	13	<b>WEEKLY FRIED RICE</b> <i>Ask what's in it today?</i> *VEGETARIAN, VEGAN & GLUTEN-FREE OPTIONS AVAILABLE	20
<b>AGEDASHI LO BAK GO</b> <i>Dried Shrimp &amp; Chinese Sausage Turnip Cake, Daikon Oroshi, Tsuyu</i>	12	<b>YUZU PANNA COTTA (GF)</b> <i>Yuzu Panna Cotta, Milk Crumble</i>	7
<b>CHICKEN KARAAGE (GF)</b> <i>Marinated Chicken Thigh, Cilantro, Yuzu Dill Mayo</i>	17	<b>HYPE CHOCOLATE x PCS ICE CREAM SANDWICH (V)</b> <i>Miso Caramel, Chocolate Covered Oreo Crust, Matcha Powder</i>	10

\*Please note that our food comes out as it's ready and all of our dishes are designed to be shared. (V) means that this item is Vegetarian. (V+) means Vegan and (GF) indicates Gluten-Free. Please talk to your server if you have food allergies, any questions or if you're just really lonely.



## DRAFT BEERS (16oz)

ASAHI <i>Super Dry Lager</i>	8
TWIN SAILS <i>Rotating Flavour</i>	8
STRANGE FELLOWS "TALISMAN" <i>West Coast Pale Ale</i>	8
PARKSIDE BREWING "HUMANS" <i>IPA</i>	8

## CANS (355ml)

TWIN SAILS <i>"Low Life" Lager</i>	6.75
GREENHILL <i>Semi-Dry Cider</i>	9
CINCO PALOMA <i>Tequila, Grapefruit, Agave, Soda</i>	8.5
SUNTORY -196 <i>Lemon Vodka Soda "Chu-Hi style"</i>	8.5

## COCKTAILS (2oz)

PIZZA HIGHBALL (1oz / 2oz) <i>Dewars White Label Scotch Whisky, Club Soda, Lemon</i>	8 / 12
PIÑA COMING SOON (D1) <i>Ketel One Vodka, Sake, Calpico, Pineapple, Lime</i>	14

SOFT GREEN LIGHT (D1)  
*A clear clarified milk punch of El Tequileno Blanco, Calvados, Cocchi Americano, Yuzu Shochu, Matcha, Fig Leaf, Lemon*

GUAV ACTUALLY  
*Mezcal, Wray & Nephew Rum, Fino Sherry, Elderflower, Guava, Pink Peppercorn, Jamaican #1 Bitters, Lemon*

DAYSSED & CONFUSED  
*Nikka Days, Shiso Infused Bitter Bianco, Esquimalt Rosso Vermouth, Yellow Chartreuse*

YUZU MARGARITA  
*El Tequileno Blanco, Cointreau, Yuzu, Lemon, Vanilla Salt*

## MARTINIS (2oz)

LYCHEE MARTINI  
*Tanqueray Gin, Bianco Vermouth, Zippy Zappy Lychee Cordial*

ESPRESSO MARTINI  
*El Tequileno Reposado, Licor 43, Miso Caramel, Propaganda Espresso*

UMAMI MARTINI  
*Ketel One Vodka or Tanqueray Gin, Sake, House Umami Brine, Good Olives*

## 19 NATURAL WINES

*Please see our Daily Sheet for our current selections of Natty Guys*

## JAPANESE WHISKIES

*1oz Singles / 2oz Doubles. Served neat or on the rocks. Or you can make it a Highball for \$1 more or turn a Double into an Old Fashioned for only \$2 more!*

SUNTORY TOKI	10 / 15
SUNDAY'S WHISKY	12 / 18
AKASHI BLENDED WHISKY	12 / 18
NIKKA DAYS	12 / 18
NIKKA FROM THE BARREL	14 / 22
NIKKA SINGLE MALT MIYAGIKYO	15 / 23
NIKKA SINGLE MALT YOICHI	15 / 23
SUNTORY HIBIKI	17 / 25

## NOT ALCOHOLS

VIRGIN PIÑA COMING SOON (D1) <i>Calpico, Pineapple, Lime, Club Soda</i>	6
LYCHEE SPRITZ <i>Zippy Zappy Lychee Cordial, Club Soda</i>	6

ST. AGRESTIS: PHONY NEGRONI 12  
*Non-Alcoholic Aperitif Cocktail.*

NONNY NON-ALCOHOLIC BEER 6  
*Czech Pilsner or Pale Ale*

ASAHI 0.0% 6  
*Non-Alcoholic Super Dry Lager*

DICKIE'S GINGER BEER 6  
*Cold Pressed Ginger Juice, Lemon, Cane Sugar*

ZAMALEK 6  
*Sparkling Hibiscus Juice from our friends in Montréal.*

SODA POP 4  
*Dr. Pepper, Coke, Diet Coke, Ginger Ale, Club Soda*

SAN PELLEGRINO 5  
*Grapefruit*

ICED OOLONG TEA 4  
*Sweetened or Unsweetened*

GENMAICHA 2  
*Roasted Popped Brown Rice Green Tea*

SUNTORY BOSS (D1) 6  
*Japanese Coffee Can (179ml)*

\*(D1) means this drink contains Dairy and (N1) is a Nut Allergy alert!