



SUN
3-7PM

MON - SAT
5-7PM

Chilled

Hot

SALMON CEVICHE (gf) 10
taro chips

TRIPLE COOKED FRIES 8
truffle aioli

DYNAMITE ROLL 12
tempura shrimp, avocado, mango

MUSHROOM ARANCINI 9
saffron aioli

SPICY TUNA ROLL (gf) 12
sesame chili sauce

EBI MAYO 9
creamy ponzu, unagi sauce

STEAK TARTARE 13
egg yolk buttered toast

WAGYU CROQUETTES 10
arrabbiata sauce

HAMACHI NOBU STYLE 14
shaved serrano, yuzu ponzu

CHICKEN KARA-AGE 12
agave citrus, red chili dip



FANNY BAY OYSTERS

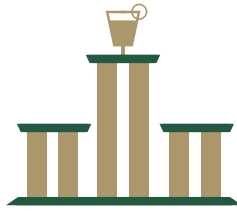
3PC 7.5 | HALF DOZEN 14

lemon, mignonette, horseradish

VICTOR'S SEAFOOD PLATTER 75

east & west coast oysters, jumbo prawns, scallop ceviche,
bluefin tuna poke, gringo salmon aburi skewers
served with: togarashi nori & taro chips

(gf) = gluten free



Cocktails 14

CHAMPAGNE OF DAIQUIRIS 1.75oz

bacardi white, crème de cacao,
grapefruit, spicy honey, cava
shake – clean, effervescent, fresh

EARLY START (e) 2.25oz
earl grey infused bombay
sapphire, strega,
sweet vermouth, falernum
*build – refreshing, zesty,
topped with earl grey foam*

THE TRUE BUFFALO 1.5oz

buffalo trace bourbon,
amaro, cacao, peps top
build – warming spice, stiff, aromatic

LOST CLAWS 1.5oz
pineapple whiteclaw vodka,
amaro, chambord, ginger,
elemakule bitters
*shake – tropical,
warming, decadent*



Dealer's choice

ask your bartender for the feature of the day

wine

6oz glass | 12

THE VICTOR'S ROTATING WINE SELECTION
red/white/sparkling

sake

3oz | 12 flight | 2oz each | 21

ADATARA | GINJO
MOMOKAWA 'G JOY' | JUNMAI GINJO
DASSAI 45 | JUNMAI DAIGINJO

beer 7

HEINEKEN 11oz btl | **GRANVILLE ISLAND IPA** 14oz draft

(e) = eggs