



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**

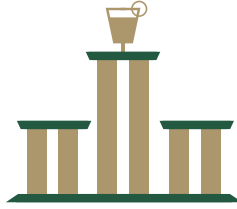
3PC 7.5 | HALF DOZEN 14

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

**MATUA**  
sauvignon blanc

**MIONETTO**  
prosecco

**JOSH CELLARS**  
pinot noir

## 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