



SUN  
3-7PM

MON - SAT  
5-7PM

*Chilled*

**SALMON CEVICHE (gf) 10**  
taro chips

**DYNAMITE ROLL 12**  
tempura shrimp, avocado, mango

**SPICY TUNA ROLL (gf) 12**  
sesame chili sauce

**STEAK TARTARE 13**  
egg yolk buttered toast

**HAMACHI NOBU STYLE 14**  
shaved serrano, yuzu ponzu

*Hot*

**TRIPLE COOKED FRIES 8**  
truffle aioli

**MUSHROOM ARANCINI 9**  
saffron aioli

**EBI MAYO 9**  
creamy ponzu, unagi sauce

**WAGYU CROQUETTES 10**  
arrabbiata sauce

**CHICKEN KARA-AGE 12**  
agave citrus, red chili dip



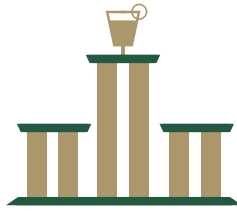
**FANNY BAY OYSTERS**

**3PC 7.5 | HALF DOZEN 14**  
lemon, mignonette, horseradish

**ROYAL CHILLED SEAFOOD PLATTER 75**

east & west coast oysters, jumbo prawns, sea scallops ceviche,  
hamachi nobu style, gringo salmon aburi skewers,  
served with togarashi nori & taro chips

(gf) = gluten free



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## Cocktails 14

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### HIDEAWAY 2oz

dillon's dry gin, st. germain,  
green chartreuse, calamansi  
*shake – tangy, fresh, botanical*

### MANGO KHAO NIAO 2oz

toasted coconut infused  
momokawa pearl nigori sake,  
whiteclaw mango vodka, pandan,  
coconut cream, mango  
*shake – tropical, creamy, velvety*

### INTERGALACTIC 1.5oz

empress 1908 indigo gin, lemon,  
topped with mionetto prosecco rosé  
*build – effervescent, refreshing, elegant*

### EMPEROR'S NEGRONI 1.5oz

empress elderflower rose gin,  
luxardo aperitivo,  
red vermouth  
*stir – stiff, direct, boozy*



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## Dealer's choice

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ask your bartender for the feature of the day

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## wine

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6oz glass | 12

### THE VICTOR'S ROTATING WINE SELECTION

red/white/sparkling

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## sake

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3oz | 12 flight | 2oz each | 21

ADATARA | GINJO

MOMOKAWA 'G JOY' | JUNMAI GINJO

DASSAI 45 | JUNMAI DAIGINJO

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## beer 7

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HEINEKEN 11oz btl | GRANVILLE ISLAND IPA 14oz draft