



Dine in Whistler

\$19 - Three Course Special

FIRST COURSE

TAKO-WASA - Wasabi pickled raw octopus

Agedashi Tofu - Tofu with Enoki mushroom in thick dashi spicy or not

Daikon Salad - Daikon white radish with mayo & spicy cod roe

Pork-Kimchee - Thinly sliced pork & Kimchee saute

Japanese Style Egg Omelet - Half dried sardine, green onion, egg omelet

SECOND COURSE

Spicy Dynamite Roll - Panko prawn, spicy mayo, cucumber, fish roe

Harajuku Roll - Avocado, crab, mayo, fish roe

BBQ Salmon Skin Roll - BBQ salmon skin, cucumber, kabayaki sauce, fish roe

Salmon Avocado Roll - Salmon, avocado, mayo

Ginger Beef Roll - Beef, ginger, green onion, mayo

THIRD COURSE

Chicken Wing - Garlic soy & sesame wing

Chicken Karaage - Deep fried chicken karaage w/tartar

Ebi Mayo - Tempura prawn, spicy mayo with fries

BBQ Whole Squid - Squid tube with spicy mayo

BBQ Galbi - BBQ marinated short rib with lemon wedge

Grilled Hokke - BBQ Arabesque greenling

Spicy Prawn - Prawn with ginger & garlic hot sauce