

Sushi Village

JAPANESE CUISINE

FIRST CHOICE

Kinpira Gobo-Burdock root and carrot cooked and tossed with a sesame sauce.

Salmon Skin Salad- Leaf lettuce, Takuwan, Kaiware, jalapeno topped with BBQ salmon skin and a garlic vinaigrette.

Beef Tataki- Thinly sliced seared blue rare beef served with ponzu sauce.

Beef Tataki Salad with Ruby Dressing- Thinly sliced seared blue rare beef on top of mixed greens with our Ruby dressing.

Hamachi Salad- Hamachi sashimi on a bed of greens with jalapenos, cilantro and a special dressing.

Local Tuna Tataki- Lightly seared tuna sashimi served with ponzu sauce.

SECOND CHOICE

Crab Claw Tempura- 2 pieces

Beef Tempura- 3 pieces

Spicy Tofu- Deep fried tofu topped with shiitake mushrooms and our famous spicy sauce.

Tangy Tofu- Deep fried tofu on a bed of bean sprouts with a tangy soya based sauce.

Tuna Karaage- Marinated deep fried tuna served with ponzu (regular or spicy)

Pork Gyoza- Japanese dumpling with ground pork and vegetables.

THIRD CHOICE

Super Hiro Roll- Ever popular spicy tuna roll wrapped with avocado and tempura bits .

SMASS Roll- Shrimp, mango, avocado, scallop and salmon wrapped in a soy bean sheet.

KFC Roll- Deep fried marinated chicken topped with avocado.

TKFC Roll- Deep fried marinated tuna topped with avocado.

Beautiful Roll- Avocado and salmon beautifully rolled out outside with scallop in the center.

Spider Roll- Deep fried soft shell crab, avocado and cucumber

\$19 Three Course Special – Dine in Whistler