












## SMALL

- House-made Sourdough** rooftop bay leaf honey, whipped butter 7
- Pacific Albacore Tuna Tataki** ginger-soy vinaigrette, mango, Barnston Island pea shoots, togarashi, wonton 14 
- Miso Roasted Cauliflower** crispy shallots, gai lan, sesame seeds 10 
- Charred Broccolini** grana padano, grilled lemon, chili 9
- Glazed Japanese Eggplant** soy butter, crispy shallots, sambal 9 
- Oven Roasted Baby Carrots** gochujang-mirin glaze, hazelnuts, Barnston Island pea shoots 9 
- Pan Seared Cremini Mushrooms** roof top chimichurri, toasted brioche 9 
- Devils on Horseback** double smoked bacon wrapped dates, smoky tomato sauce, house-made chorizo 11 
- Patatas Bravas** kennebec potatoes, charred tomato aioli, chives 10
- Hand Cut Fries** rosemary, parmesan 7
- Southern Fried Chicken** pickles, jalapeno, hot honey, pickled onion, Dijon crema 13

## MEDIUM

- Sole Food Greens** cucumber, pickled red onion, wonton crisps, granny smith apple, gomae dressing 12 
- Baby Kale + Quinoa** feta cheese, grape tomatoes, hemp hearts, almonds, citrus vinaigrette 14
- Olive Oil Poached Tuna** romaine, grana padano, capers, tomatoes, green beans, olive, bread crumbs 19 
- Salt Roasted Beets & Burrata** sherry vinaigrette, olive oil, cracked pepper, fennel pollen, walnuts 16 
- Grilled Pacific Humboldt Squid** romesco sauce, watercress, fennel, charred lemon vinaigrette, pine nuts 18 
- Seared Oceanwise Scallops** ajo blanco, caramelized cauliflower, Calabrian chili 24 
- Selva Prawns + Shiitake Wontons** crispy shallots, chili oil, scallion, sesame seeds 16 
- Slow Cooked Pork Belly** charred scallion purée, gai lan, sesame 18
- Ricotta Gnocchi** miso cream, roast shallots, oyster mushrooms, frisée 16 
- Crispy Korean Chicken** mirin mayo, pickled slaw, honey sambal, kimchi 16

## LARGE

- Miso Grilled Sockeye Salmon** gai lan, japanese eggplant, sweet soy, rice cracker 26 
- Seared Ling Cod** lemongrass broth, clams, prawns, green papaya, baby bok choy, crispy onions, chili oil 29 
- Marinated 8oz. Flatiron** charred kale, mushrooms, Calabrian chili dressing, focaccia, pickled onions 28
- Farmcrest Chicken Breast** ricotta gnocchi, summer squash, Barnston Island pea shoots, toasted pumpkin seeds 27
- Butter Chicken** halal chicken, tomato, fenugreek, cream, raita, naan 24
- Pork Katsu** broccolini, pickled daikon, house tonkatsu sauce 24
- Yellow Thai Curry** jasmine rice, tofu, gai lan, bell peppers, oyster mushrooms, cilantro, peanuts 19 
- ...add selva prawns 9
- 16 oz Ribeye Steak** peppercorn jus, cipollini onions, puffed beef tendon 48
- Haida Gwaii Halibut** chef's daily special MP 

## DESSERTS

- Vanilla Creme Brulee** almond tuille, season fruit, mint, flowers 10
- Chocolate Mousse Bar** lemon cream, almond praline feuilltine, caramel "gold" ice cream 10
- House-made Ice Cream** pick from 3 of our rotating flavors 10
- Japanese Cotton Cheese Cake** pink grapefruit, yogurt cremeux, white chocolate puffed rice 10
- Strawberry + Rhubarb** caramelized puff pastry, pickled rhubarb, vanilla bean ice cream 10

 Gluten Free

 Vegan Options Available

Please inform us if you have food allergies or special dietary restrictions  
Automatic 18% gratuity for groups 8 or more

 **Ocean Wise** Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.