

PLEASE NOTE: MENU 1 AND MENU 2 ARE SERVED COMMUNAL STYLE AND REQUIRE A MINIMUM OF FOUR PERSONS TO SHARE

MENU 1

FIRST COURSE

BLOWFISH BABY EBI SHOOTER

tiger shrimp, mango, avocado, cucumber, lettuce, tempura bits, spicy kewpie, tobiko; wrapped with soy paper

SECOND COURSE

ABURI SAKE

salmon, masago, green onion, sesame, tabasco + aburi sauce

SPICY TUNA WITH ROCK SHRIMP

black sesame seed, hot garlic kewpie tossed rock shrimp tempura

JALAPEÑO HAMACHI

with avocado, tempura bits, tobiko, sriracha kewpie

THIRD COURSE

PANKO-CRUSTED CHICKEN BREAST

with three-mustard miso sauce

ROASTED MISO-MARINATED BLACK COD

with egg miso

\$49.00 per person

Price is subject to all applicable taxes and 18 % service charge

MENU 2

FIRST COURSE

SALMON PIZZA

with jalapeño, cherry tomato, olives, micro cilantro, red onion, tabasco and anchovy aioli

YUZU SHIRO SOY HAMACHI

with jalapeño, cilantro, chili sesame oil

TUNA TARTARE

masago, quail egg, red and green onions, yuzu miso wasabi dressing, tabasco, micro leaves, lotus chip

SECOND COURSE

FOIE GRAS TUNA NIGIRI

with lychee teriyaki sauce

ABURI SUSHI

EBI tiger shrimp, parsley, lemon zest, sesame + aburi sauce

SAKE salmon, masago, green onion, sesame, tabasco + aburi sauce

SABA marinated mackerel, den miso, smoke salt

THIRD COURSE

CANADIAN AAA STRIPLOIN

with basilico chimichurri + teriyaki sauce, crispy farofa purple shiso

PAN SEARED WILD SEA SCALLOPS

with shiso chimichurri and arroz con setas

ROASTED MISO-MARINATED BLACK COD

with egg miso

\$62.00 per person

Price is subject to all applicable taxes and 18 % service charge

Vegetarian Menu

FIRST COURSE

BABY KALE + ARUGULA SALAD

with red + golden beet, chick pea, blowfish citrus dressing

SECOND COURSE

MISO ANTICUCHO EGGPLANT

with manchego curado, crispy farofa, micro cilantro

LENTIL MASH ON CRISPY RICE

with caramelized onion, yuzu kosho, jalapeño

THIRD COURSE

MOQUECA VEGETABLE

crispy tofu, seasonal vegetables, in yuzu coconut-kombu dashi urucum broth

ARROZ CON SETAS

rice cooked in sapporo beer with seasonal mushrooms, parsley, garlic, onions and truffle oil

\$42.00 per person

Price is subject to all applicable taxes and 18 % service charge

B L O W
F I S H