

SMALL PLATES

EDAMAME BEANS
sesame salt **5**

CUCUMBER & PLUMS
salted plum sauce **6**

SPICY TWICE COOKED FRIES
manchego, preserved lemon aioli **9**

HEIRLOOM TOMATO SALAD
cucumber, fennel, balsamic glaze, apple chip, chili crumble **10**

FRIED CAULILINI
General Tso ketchup **10**

POMEGRANATE ROASTED CARROTS
cashew tahini, dried pickled grapes **11**

GRILLED SHISHITO PEPPERS
yuzu soy, puffed rice, curry aioli **12**

BROCCOLI CHEDDAR FRIED RICE
crispy onion, fried egg **15**

TEMPURA PRAWN SALAD ROLL 
spicy cocktail sauce **12**

MAPLE CURED SALMON MAKI ROLL 
chili mayo, crispy ginger, maple soy **14**

PORK & MUSHROOM DUMPLINGS 
house smoked chili oil **15**

RARE BEEF & RADISH
Spicy peanuts, cherry tomato, cilantro lime vinaigrette **14**

PINEAPPLE & CHILI CHICKEN WINGS(11b)
preserved lime dressing **15**

AHI TUNA TACOS 
chili glaze, lettuce, taro root taco **16**

PORK BELLY & SCALLOP SLIDERS 
hoisin, ginger pickled scallop, nori & sesame bun **16**

OYSTERS & PEARLS 
kimchi pearls, champagne mignonette **25**

LARGE PLATES

 THE AAA BEEF BURGER *garlic aioli, grainy mustard, cheese curd, tomato chutney, pickles, fries* **18**

KOREAN BEEF SHORT RIB *pickled scallion* **24**

 FOGO ISLAND FISH & CHIPS *salt & pepper cod, spicy fries, sweet corn remoulade* **24**

FRIED CHICKEN *honey mustard, Raw Bar hot sauce, cucumber pickles* **22**

 THAI CURRY NOODLE BOWL *beef, prawns, Asian vegetables, scallion, panang sauce* **22**

SIDES

RAW BAR KIMCHI **4**


STEAMED RICE **4**

GENERAL TSO KETCHUP **1**

HOUSE SMOKED CHILI OIL **1**

RAW BAR HOT SAUCE **1**



 CONTAINS GLUTEN – we take pride in trying to keep our menu gluten free, however we are not perfect so items marked with this symbol do contain gluten or are made with products that do

 | Recommended by the Vancouver Aquarium as ocean-friendly.

We pride ourselves in choosing local and sustainable products whenever possible.

EXECUTIVE CHEF QUINN STAPLE • CHEF DE CUISINE PETER PAIVA • GENERAL MANAGER DILAN CONWAY