



#### BY SWORD - MEATS

Karaage Chicken 6.90  
(classic deep-fried free-range chicken, tossed in tosa soy, shaved leeks, mayo)  
Owl Gyozas 6.90  
(hand-made pork gyozas, green onions, bacon cream sauce)  
Spicy-Cured Beef Tataki 7.90  
(seared ny steak, togarashi seasoning, mayo, greens)  
Pork Kakuni on Bun 6.90  
(slow-braised pork, steamed bun, sweet soy dashi broth)  
Cheeky Pork 6.90  
(pan-fried succulent pork cheek slices, sesame leek oil drizzle)  
Butter Shoyu Beef Kushiyaki 6.90 \*2 skewers  
(AAA beef & mushroom skewers dipped in buttery soy glaze)

#### BY HOOK - SEAFOOD

Tosa Tuna Tataki 6.80  
(slices of bc albacore tuna seared and marinated in rich flavour tosa soy)  
Drunken Ebi Mayo 7.80  
(sake-marinated deep-fried prawns with cocktail mayo sauce)  
Baked Saba 9.80  
(miso-marinated baked black cod)  
Ika on the Grill 9.80  
(grilled squid)  
Caterpillar Don 7.80  
(unagi, avocado, masago roe on rice)

#### BY HAND - VEGETABLES

Nutty Yams 5.20  
(salty, sweet walnuts, oven-roasted yams and nori)  
Daikon Kasu Salad 4.20  
(daikon salad with kasu sake dressing)  
AgeDashi Mushroom Tofu 4.20  
(deep-fried tofu with sweet mushroom dashi sauce)  
Owl Poutine 5.20 (add bacon 1.60)  
(house fries with teriyaki parmesan, green onions, nori, and mayo)  
Miso Eggplant Parmesan Gratin 5.20  
(miso marinated eggplant and parmesan gratin)  
Cheese Onigiri 2.80  
(cheese-stuffed grilled rice ball)

#### BY THE CODE CHEF'S PICKS

Pork & Prawn Cane 4.90  
(pork-wrapped tiger prawn on sugar cane skewer)  
Oyster Moto-Croquette 5.80  
(baked oyster, spinach, mushrooms, mayonnaise, parmesan, and panko)  
Coco Curry Don (free-range chicken 7.90 or tofu 5.90)  
(fresh curry paste, chicken, mild spicy coconut sauce on rice)  
Pea Tips with Miso Peanut 5.20 \*locally grown bc pea tips  
(pan-fried fresh bc pea tips with miso peanut butter sauce)  
Uni Truffle Omlette 6.80 \*Oceanwise BC Sea Urchin  
(bc uni, truffle oil omlette, parmesan gratin)

#### WEEKEND JAPANESE BRUNCH

Japanese Savoury Crepes (with teriyaki mayo sauce and nori):

Seafood Negi Crepe 9.80  
(chopped prawn, chopped tuna, green onions, bonito flakes)  
Chashu Sweet Onion Crepe 9.80  
(roast pork, carmelized onions, mushrooms)  
Bacon Cheese Crepe 8.80  
(bacon, mozzarella, parmesan)  
Green Crepe 6.80  
(spinach, feta, mushrooms, carmelized onions)

Japanese Sweet Red Bean Crepe 5.80  
(with fresh strawberries, whipped cream)

Build Your Own Crepe 4.80

Add these savoury items:

1.80 each: chopped prawn, chopped tuna, roast pork, bacon, mozzarella,  
parmesan, masago roe

1.20 each: carmelized onions, mushrooms, spinach, corn, bonito flakes

Add these sweet items:

1.20 each: red bean, fresh strawberries, fresh bananas, whipped cream, nutella,  
chocolate syrup, fruit syrup

Owl Sunny Steak Brunch 12.90  
(sunny egg, medium-rare steak slices, hash, butter shoyu sauce)  
Pork Kakuni Croquette 6.90  
(roast pork in potato croquette)  
Spicy Salmon Onigiri 2.80  
(spicy wild BC sockeye salmon-stuffed grilled rice ball)  
Spicy Tuna Onigiri 2.80  
(spicy line-caught BC tuna-stuffed grilled rice ball)  
Cheese Onigiri 2.80  
(cheese-stuffed grilled rice ball)  
Tosa Tuna Tataki Salad 8.80  
(tosa soy-marinated seared line-caught BC albacore tuna, greens, kasu sake dressing)

#### DESSERT

Matcha Rice Pudding 4.30  
(creamy matcha-infused rice pudding)  
Sweet Mochi Balls 5.30  
(sticky rice balls served with chocolate and berry dipping sauces)  
Ice Cream Agemono 5.30  
(deep-fried crispy vanilla ice cream phyllo pouch with fresh fruit green tea compote)

#### ADD ON'S

edamame tossed in kosher salt 3  
togarashi prawn chips 2  
bowl of sesame rice 2