

# SAMURAI



## A La Carte Sushi & Sashimi

The fish utilized in our sushi and sashimi is flown in fresh from Vancouver.

*Chef's Inspirational Creation*

For those who are undecided on items to select, leave it up to our talented chef's to create a tantalizing array of sushi to tempt even the most discerning palate.

*Market Price*

### Raw

|            |                    |
|------------|--------------------|
| Amaebi     | Sweet Shrimp       |
| Hamachi    | Yellow Tail        |
| Maguro     | Tuna               |
| Hirame     | Flounder           |
| Uni        | Sea Urchin         |
| Tai        | Red Snapper        |
| Toro       | Fatty Tuna         |
| Mirugai    | Giant Clam         |
| Shima Aji  | Japanese Jack Fish |
| Sake       | Salmon             |
| Ika        | Cuttle Fish        |
| Hotate Gai | Scallop            |

### Cooked

|        |                     |
|--------|---------------------|
| Anago  | BBQ Sea Eel         |
| Unagi  | BBQ Fresh Water Eel |
| Kani   | Crab                |
| Ebi    | Boiled Shrimp       |
| Tako   | Octopus             |
| Tamago | Sweet Omelette      |

### Marinated

|               |                     |
|---------------|---------------------|
| Ikura         | Salmon Roe          |
| Komochi Kombu | Herring Roe on Kelp |
| Saba          | Mackerel            |
| Tobiko        | Flying Fish Roe     |

### Rolled

|                       |   |
|-----------------------|---|
| Rainbow Roll          | Tuna, Yellowtail, Salmon, Shrimp, Crab, Avocado, Cucumber, Tobiko |
| Shrimp Tempura        | Shrimp  |
| Tekka Maki            | Tuna Roll   |
| California Maki       | Avocado, Cucumber, Crab, Tobiko                                   |
| Sake Maki             | Salmon Roll   |
| Sake Skin Maki        | Cooked Salmon Skin, Cucumber                                      |
| Negi Hamachi Maki     | Green Onion & Yellow Tail   |
| Negi Toro Maki        | Green Onion & Fatty Tuna  |
| Kappa Maki            | Cucumber Roll   |
| Shinko Maki           | Japanese Pickle Roll  |
| Kanpyo Maki           | Gourd Vegetable Roll  |
| Ume Shiso Maki        | Pickled Plum & Perilla Leaf Roll                                  |
| Avocado Maki          | Avocado Roll  |
| Unagi Maki            | BBQ Fresh Water Eel Roll  |
| Elk Horn Maki (4 pcs) | Soft Shell Crab Roll  |
| Spicy Tuna Maki       | Tuna, Avocado & Hot Chili Spices                                  |
| Natto Maki            | Fermented Soy Bean  |
| Futo Maki (8 pcs)     | Tamago, Crab & Assorted Vegetables                                |
| Futo Maki (4 pcs)     | Tamago, Crab & Assorted Vegetables                                |

### Nigiri Sushi

(2 pcs per order)

|              |
|--------------|
| 7.           |
| 9.           |
| 10.          |
| 11.          |
| 13.          |
| 11.          |
| Market Price |
| 13.          |
| 11.          |
| 8.           |
| 7.           |
| 7.           |

### Sashimi

(5 pcs per order)

|              |
|--------------|
| 13.          |
| 18.          |
| 19.          |
| 18.          |
| 24.          |
| 20.          |
| Market Price |
| 21.          |
| 20.          |
| 14.          |
| 13.          |
| 13.          |

### Rolled Sushi

(6 pcs per order)

|     |
|-----|
| 14. |
| 8.  |
| 7.  |
| 8.  |
| 6.  |
| 7.  |
| 7.  |
| 11. |
| 4.  |
| 4.  |
| 4.  |
| 4.  |
| 4.  |
| 8.  |
| 17. |
| 8.  |
| 4.  |
| 14. |
| 9.  |

### Cone/Hand Roll

(1 pc per order)

|     |
|-----|
| w/a |
| w/a |
| w/a |
| w/a |
| 13. |
| w/a |
| w/a |
| w/a |
| w/a |
| 6.  |
| 6.  |
| 7.  |
| 5.  |
| 6.  |
| 6.  |
| 10. |
| 4.  |
| 4.  |
| 4.  |
| 4.  |
| 7.  |
| w/a |
| 7.  |
| 4.  |
| w/a |
| w/a |

## Japanese Delicacies

|                                      |     |
|--------------------------------------|-----|
| <b>Maguro Natto</b>                  | 16. |
| Tuna Sashimi with Fermented Soybean  |     |
| <b>Komochi-Kombu</b>                 | 10. |
| Herring Roe on Kelp                  |     |
| <b>Ika Natto</b>                     | 11. |
| Squid Sashimi with Fermented Soybean |     |

## Samurai Party Boat

With Gekkeikan Hot Sake 300 ml \$90.00

Without Sake \$80.00

48 pieces of Assorted Nigiri & Maki Sushi Rolls  
(California, Spicy Tuna, Sake, Tekka, Kappa, Maguro, Unagi)

### Sashimi Plate

7 pieces of assorted Raw Fish (Tuna, Salmon, Sweet Shrimp)

### Sushi Plate

6 pieces of assorted Sushi (California Roll, Tuna, Salmon & Shrimp)

### Soft Shell Crab

Deep Fried Soft Shell Crab

### Beef Tataki

Seared Sirloin, rare on the inside thinly sliced & chilled. Served with a Citrus Soya Sauce

### Saikyoyaki

Grilled Sable Fish in a Kyoto Miso Marinade

### Miso Soup

Rich Soya Paste Soup, Chopped Green Onions & Tofu

### House Salad

Mixed Greens & Vegetables & Soya Ginger Dressing

### Shrimp Tempura

(5 pieces)

### Vegetable Tempura

(5 pieces—Yam, Zucchini, Eggplant, Asparagus & Pepper)

## Appetizers

- 21. **Chicken Shioyaki** 12.  
Grilled Chicken Breast, lightly seasoned served with a side of Teriyaki Sauce
- 18. **Tuna Tataki** 10.  
Seared Tuna, rare on the inside thinly sliced, chilled and served with a citrus soya sauce
- 16. **Agedashi Tofu** 6.  
Flour Coated Tofu Squares Deep Fried, Ground Ginger, Dry Tuna Flakes & Tempura Sauce
- 16. **Edamame** 4.  
Warm Lightly Salted Steamed Soybeans

## Soup/Salad

- 4. **Sunomono Salad** 9.  
Shrimp, Scallops, Octopus & a Light Vinaigrette
- 7. **Seafood Salad** 15.  
Shrimp, Crab, Scallop, Smoked Salmon, Hoki with Mixed Greens & Soy Ginger Dressing

## Tempura

- 14. **Assorted Tempura** 14.  
(2 Shrimp with stuffed shrimp Shitake Mushrooms & 4 Vegetables)
- 10.

## Traditional Hot Pots

(Only available at table for 2 people, includes steamed rice & salad)

### Yosenabe

Seafood Dinner, Chicken, Vegetables, Noodles, Tofu & Fish Broth

### Sukiyaki

Thinly sliced Beef, Noodles, Vegetables, Tofu & Sweet Soya Sauce

### Shabu Shabu

Thinly sliced Beef, Noodles, Vegetables, Tofu & Seaweed Broth

## Sushi & Sashimi Dinners

- 65. **Sashimi Dinner** 41.  
Daily Appetizer, Miso Soup, Steamed Rice & 12 Pieces of Assorted Sashimi
- 65. **Matsu Sushi** 40.  
Miso Soup, 8 Pieces of Nigiri Sushi & 6 Pieces Maki Sushi
- 65. **Take Sushi** 32.  
Miso Soup, 6 Pieces of Nigiri Sushi & 6 Pieces Maki Sushi

## Hot & Cold Sake

|                                |                    |                    |
|--------------------------------|--------------------|--------------------|
| <b>Gekkeikan Hot Sake</b>      | Large (300ml) 14.  | Small (150ml) 7.00 |
| <b>Gekkeikan Sake Draft</b>    | Bottle (375ml) 21. | Glass (3oz) 5.50   |
| <b>Sho Chiku Bai Ginjo</b>     | Bottle (300ml) 25. | Glass (3oz) 6.50   |
| <b>Nigori unfiltered Sweet</b> | Bottle (375ml) 28. | Glass (3oz) 7.50   |
| <b>Yoshi Junmai-Ginjo</b>      | Bottle (300ml) 50. | Glass (3oz) 12.00  |
| <b>Yoshi No Gawa Junmai</b>    | Bottle (300ml) 48. | Glass (3oz) 12.00  |
| <b>Go-Ku-Jo Dai Ginjo</b>      | Bottle (720ml) 90. |                    |

### Kiki-zake (Sake Tasting) 14.00

Try a selection of our three finest sake and enjoy each brand's distinct characteristics. (Nigori unfiltered Sweet Sake; Yoshi No Gawa, and totally organic Yoshi Junmai-Ginjo)

1.5 oz Served chilled

## Japanese Beer & Japanese Plum Wine

|                          |              |             |
|--------------------------|--------------|-------------|
| <b>Asahi Super Dry</b>   | (330ml) 6.50 |             |
| <b>Sapporo Draft</b>     | (650ml) 12.  |             |
| <b>Kirin Ichiban</b>     | (330ml) 6.50 | (655ml) 12. |
| <b>Ume Shu Plum Wine</b> | (300ml) 7.50 | 30.         |

## Sparkling Wine

|                                       |     |      |
|---------------------------------------|-----|------|
| N/V Grande Reserve Presidents, Canada | 10. | 45.  |
| Sumac Ridge, Brut (375ml), Canada     |     | 50.  |
| Montandon Brut, Champagne, France     |     | 115. |

## White Wines

|  |     |     |
|--|-----|-----|
| Jackson Triggs, Chardonnay, Canada     | 8.  | 40. |
| Woodbridge White Zinfandel, USA        | 8.  | 40. |
| Pelee Island, Gewurztraminer, Canada   | 10. | 45. |
| Sileni, Sauvignon Blanc, New Zealand   | 10. | 45. |
| Alpha Zeta, Pinot Grigio, Italy        | 11. | 50. |
| Cave Springs, Off-dry Riesling, Canada | 12. | 55. |
| Kettle Valley, Chardonnay, Canada      |     | 77. |

## Red Wines

|  |     |     |
|--|-----|-----|
| Pelee Island, Merlot, Canada                 | 10. | 45. |
| Luigi Bosca, Syrah (Organic), Argentina      | 12. | 57. |
| Mission Hill Fairmont Select, Merlot, Canada | 13. | 61. |
| Kendall-Jackson, Cabernet Sauvignon, USA     |     | 69. |
| Peller Estates, Pinot Noir, Canada           |     | 70. |

Orders are accepted for take away items.

Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.

The Fairmont Banff Springs creates dishes utilizing fresh and nutritionally balanced ingredients which contribute to optimal health and wellness.