SMALL PLATES

Edamame Beans 6
preserved lemon, sea salt

Miso Soup 8
shrimp, wakame, tofu

Spinach Goma-ae 6
sesame paste, sesame seeds and bonito flake

Spicy Age-dashi Tofu 8
crispy tofu, pickled shimeji mushroom, chili sauce

Hamachi Crudo 16
edamame three ways, asian pear, yuzu-kosho vinaigrette

Tuna "Karaage" 16
panko-crusted albacore, spinach goma-ae, bonito broth

Candied Salmon Poké 14
house-cured salmon, sweet soy dressing, sesame snap peas

ENTREES

Tuna Tataki Salad 16
lemon pepper tataki, asian greens, pineapple ponzu

Salmon Sashimi Salad 14
soba noodle salad, spinach, sweet soy-lime dressing

Prawn Sunomono Salad 18
glass noodles, cucumber, wakame, papaya, orange dressing

Miso-Lime Beef Tataki 16
watercress, daikon and pickled beet salad, bonito aioli

Nabeyaki Udon 24
seafood dashi, udon, mussels, clams, prawns, salmon

THE SKY BAR

Pemberton Potato Chips $6
fingerling potato chips, spicy house ketchup

Plantain Chips $6
cayenne salt, white bean hummus

Beef and Bearnaise Sliders $14
ground brisket, gruyère, bearnaise aioli, spicy tomato chutney

Tuna Karaage Sliders $14
panko-fried albacore, sesame spinach, wasabi aioli, tobiko

Beef Short Rib Poutine $12
beef gravy, fresh horseradish, Natural Pastures cheese curds

Chicken and Chorizo Poutine $12
chicken gravy, chorizo, Natural Pastures cheese curds

BC Spot Prawn Poutine $16
bacon and bonito gravy, Natural Pastures cheese curds

Nachos $17
olives, jalapeños, cilantro, salsa criolla, aged cheddar, gruyère, roasted tomato-guajillo sauce, guacamole & sour cream

Yam Fries $12
chili aioli

the Giovane Carvery $19.95 per person

served Monday to Friday 11:30am to 2:00pm

Every day, we roast either an Angus Reserve Prime Rib, or a Fraser Valley Farms Porchetta for our Carvery at giovane; Ask your server which is being offered today...

We serve a 10oz sandwich on fresh foccacia, with rosemary dijon, fresh horseradish and jus for the beef, or quince mostarda and caramelized onions for the porchetta.

Both sandwiches are served with our soup of the day, and choice of green salad or pesto pasta salad.

Sushi Rolls

Spicy Tuna 12
chopped albacore tuna, chili, cucumber, daikon sprouts

Prawn Tempura Roll 12
prawn, cucumber, avocado, tobiko

BC Roll 10
smoked salmon, BBQ skin, avocado, bonito mayo

Pacific Rim Roll 12
spicy salmon, shiso, lettuce, avocado, cucumber, tobiko

Oru Roll 16
chopped lobster, mango, scallion, wasabi, coconut

Spicy Avocado and Papaya 8
pineapple, cucumber, avocado, pickled papaya, chili mayo

Yam Tempura Roll 8
yam, lettuce, cucumber, avocado, sesame

Hako-Zushi - (box sushi)

Hamachi and Dungeness Hako-Zushi 16
hamachi, dungeness crab, yuzu-kosho aioli, tobiko

Unagi and Tamago Hako-Zushi 16
unagi, tamago, sansho peppercorn, chili kabayaki

Gunkan-Zushi - (battleship sushi)

Albacore pineapple-jalapeño ponzu 3.5

Salmon sweet sake chili sauce and scallions 3.5

Scallop spicy miso-bonito mayo, golden tobiko 4.5

Lobster togarashi, pickled ginger and coconut sauce 4.5

Nigiri / Sashimi

	Nigiri	Sashimi
Prawn / Ebi	$3.5	n/a
Salmon / Sake	$3.5	$10.5
Albacore / Maguro	$3.5	$10.5
Yellowtail / Hamachi	$4.5	$12.5
Scallop / Hotate	$4.5	$12.5
BBQ Eel / Unagi	$4.5	n/a

LARGE PLATES / PLATTERS

Sashimi Plate 19
salmon, albacore tuna, and chef's daily featured sashimi

Gunkan Sushi Plate 14
spicy albacore, salmon, scallop and lobster battleship sushi

Sushi Bento 28
prawn tempura roll, albacore tuna tataki, spicy salmon gunkan, spinach goma-ae, miso soup with shrimp

ORU Sushi and Sashimi Platter 35
California roll, smoked salmon BC roll, scallop gunkan, albacore and hamachi sashimis

Lobby Lounge Signature Platter 39
California roll, spicy tuna roll, prawn tempura roll, salmon and albacore sashimis

Chilled Seafood Tower **(min 2 ppl)** per person 39
whole lobster, half dungeness crab, poached prawns, local oysters, honey mussels, sake-marinated clams, wasabi cocktail sauce, pickled ginger mignonette, yuzu-kosho aioli

Local Oysters 1/2 dozen 18 / dozen 36
horseradish, pickled ginger mignonette, wasabi cocktail sauce
please see server for daily selections