


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	3.5
	pineapple-jalapeño ponzu	
	Salmon	3.5
	sweet sake chili sauce and scallions	
	Scallop	4.5
	spicy miso-bonito mayo, golden tobiko	
	Lobster	4.5
	togarashi, pickled ginger and coconut sauce	

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
horseradish, pickled ginger mignonette, wasabi cocktail sauce	dozen 36
<i>please see server for daily selections</i>	