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**CHAMPAGNE**

*Moët & Chandon "Impérial" Brut*

CAD 250

**THE MIMOSA TROLLEY**

*A tableside ritual. Bright, sparkling, and  
effortlessly indulgent.  
Orange, Peach, Watermelon & Strawberry*

**SIGNATURE COCKTAILS**

*Crafted with character.  
Unexpected. Unforgettable.*

*Qahwa Martini  
Blue Cheese Sour  
Hojicha Sour*

**CLASSIC ICONS**

*Timeless for a reason  
Margarita  
Aperol Spritz*

**PREMIUM SPIRITS**

*Curated essentials behind the bar  
Grey Goose Vodka  
Tanqueray Gin  
Glenmorangie Whisky  
Havana Club Rum  
Casamigos Reposado  
Tequila*

**WINES**

*Selected for elegance and depth.*

*White  
Nautilus Estate Sauvignon  
Blanc Crisp, aromatic, and  
refreshingly vibrant*

**Red**

*Alegra Ribera del Duero Crianza  
| Tempranillo  
Velvety, structured, with dark  
fruit and subtle spice*

**BEER**

**REFRESHMENTS**

*Fresh Juices  
Tea, Coffee & Water*



PREMIUM PACKAGE

NON-ALC

CAD 99

*Strawberry Spritz  
Noyaa Colada  
Juices  
Tea, Coffee &  
Water*

HOUSE

CAD 145

*Urakasumi Honjikomi  
Honjozo  
Crown Royal  
Ketel One  
Tanqueray  
Bacardi White Casamigos  
Blanco  
Fiol Prosecco  
Beer*

*Wines:  
White, Red, Rose,  
Sparkling*

**CLASSIC ICONS**

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Margarita  
Aperol Spritz*

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NON-ALC & HOUSE PACKAGE



# MENU

## SUSHI BAR OPEN OMAKASE DISPLAY

Selection On Sashimi/Nigiri  
(HAMACHI+SALMON+TUNA+SEABASS)

*Trio de ceviche*

\* *Sea Bass Classic ceviche*

\* *Yellowtail ahi Amarillo ceviche*

\* *Salmon nikkei ceviche*

## HOT APPETIZER

*Vegetarian:*

*Edamame (grilled)*

*Spicy/Citrus Salt*

*Miso Soup*

*Shiro miso+tofu+seaweed*

*Sweet Corn*

*Shiso ponzu butter + popcorn*

*Avocado Saikyo*

*Den miso+avocado+confit carrot*

*Protein:*

*Fish Tempura*

*Arare+confit yuzu+pickled myoga*

*Wagyu Ravioli*

*wagyu+tarragon+pickled kohlrabi*

*Crispy Beef*

*Smoked teriyaki+black Garlic+egg powder*

*Snow Crab*

*Pickled Daikon+confit yuzu+Mentaiko emulsion+Kataifi*

*Crispy Shrimps*

*Botan Ebi+shiso lime emulsion+Kizame Wasabi*



## MAIN COURSE (CHOICE OF 1/PERSON)

*Wagyu Carbonara Cheese Wheel  
pecorino romano+fresh black pepper+wagyu pancetta*

*Free Range Baby Chicken  
Baby chicken,flame grilled + kimchi herb basting + braised kale*

*Black Cod  
Sweet potato puree + mountain honey + fermented kohlrabi*

*Wagyu Katsu Sando  
Australian Wagyu 4-5 + home-made tonkatsu + egg powder  
+ume*

*Noyaa Risotto  
Sushi rice + saffron + baby squid + ebi + seabass + Parmigiano  
Reggiano*

## DESSERTS

*Assortment of Seasonal Fruits*

*Assortment of Ice creams and sorbets*

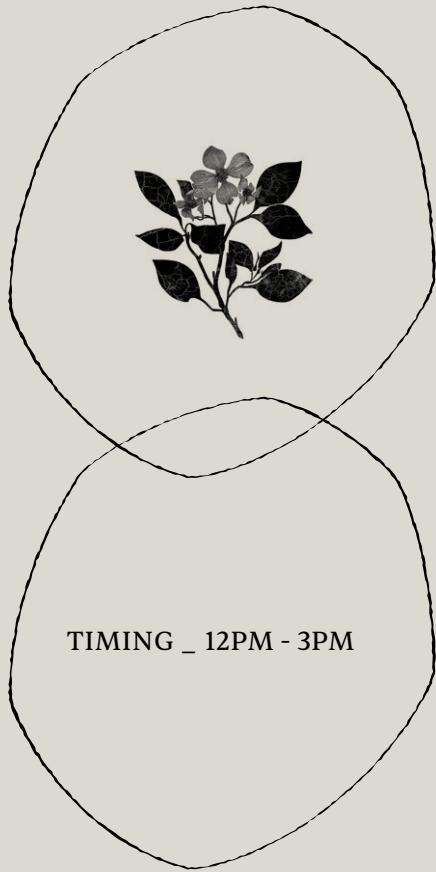
*Dessert Platter*



PACKAGES

*PER/PERSON*

- CAD 89* ————— *FOOD ONLY*
- CAD 99* ————— *NON - ALC*
- CAD 145* ————— *HOUSE POURING*
- CAD 250* ————— *BUBBLY*



MEDITERRANEAN ASIAN



