



HAPPY HOUR
SUN 3 TO 7PM
MON TO SAT
5 TO 7PM

LATE NIGHT
SUN TO THURS
9PM TO CLOSE

Chilled

DYNAMITE ROLL 18

tempura shrimp, avocado, mango

SPICY TUNA ROLL (gf) 19

sesame chili sauce

STEAK TARTARE 26

egg yolk buttered toast

HAMACHI NOBU STYLE 21

shaved serrano, yuzu ponzu

Hot

TRIPLE COOKED FRIES 14

truffle aioli

SHRIMP TEMPURA 22

spicy creamy ponzu sauce

WAGYU CROQUETTES 18

arrabbiata sauce

CHICKEN KARA-AGE 19

agave citrus, red chili dip

25% OFF FOOD ITEMS



FANNY BAY OYSTERS

HALF DOZEN 27

lemon, mignonette, horseradish

ROYAL CHILLED SEAFOOD PLATTER 90

east & west coast oysters, jumbo prawns,
hamachi nobu style, gringo salmon aburi skewers,
bluefin tuna tartare, taro chips

(gf) = gluten free



cocktails 14

HIDEAWAY 2oz
dillon's dry gin, st. germain,
green chartreuse, calamansi

NITRO ESPRESSO
MARTINI 1.5oz
grey goose, kahlua,
cloud house coffee rum,
espresso



INTERGALACTIC 1.5oz
empress 1908 indigo gin,
lemon, topped with mionetto
prosecco rosé

CELLO SPRITZ 2oz
honey & thyme limoncello,
bubbles

Dealer's choice

ask your bartender for the feature of the day

mocktail 13

LOW TIDE (n)
roasted pineapple syrup, orgeat, lime, tonic

wine

6oz glass | 12

THE VICTOR'S ROTATING WINE SELECTION
red/white/sparkling

sake

3oz | 12 flight | 2oz each | 21

ADATARA | GINJO

MOMOKAWA 'G JOY' | JUNMAI GINJO

DASSAI 45 | JUNMAI DAIGINJO

beer 7

HEINEKEN 11oz btl | **GRANVILLE ISLAND IPA 14oz draft**

(n) = contains nuts