

ShuRaku

Sake Bar & Bistro

This vibrant menu has been created to showcase the wonderful world of Japanese casual dining! We are an *Izakaya* style restaurant—very similar to “Tapas Style”—which is a very popular and social way of dining out in Japanese culture. Executive Chef Yusuke Tomita’s traditionally inspired menu; designed to share amongst friends, family and colleagues. This provides an ideal platform for our engaging service staff to recommend a variety of sake, wine, beer and original cocktail pairings for everyone, so please don’t hesitate to ask! There are also daily “Fresh Sheets” where seasonal features and unique conceptions are mixed with traditional dishes inspired by our Chef’s culinary roots in Japan. “*Itadakimasu!*”

Appetizer

- Edamame** 特選枝豆  5.75
Boiled premium soybeans topped with Mediterranean sea salt.
- Assorted Greens Goma-ae** ごまあえ  6.75
Seasons greens tossed in a sesame puree.
- Renkon Kinpira** レンコンキンピラ 4.25
Lotus root sautéed and simmered in sweet soy sauce, sesame oil with a hint of chili.
- Tako Wasa** タコわさ味噌ぎゅう 4.55
Baby octopus marinated with wasabi leaves and fresh cucumber served with miso paste.
- Prawn Gyoza** えびぎょうざ 8.95
SHURAKU-style prawn dumplings with pork and chicken.
- Agedashi Tofu** 揚げ出し豆腐  5.95
Deep fried tofu steeped in our house-made sweet soy dashi stock. Can also be served in a vegetarian style.
- Eggplant Popper** 茄子肉詰め天ぷら 6.50
Lightly deep fried tempura style eggplant stuffed with ground pork & chicken. Served with a chili soy vinegar.

Meat

- BBQ Back Rib - ShuRaku style -** スペアリブ
12pcs: 29.00 8 pcs: 19.50 4pcs: 11.00
Fall-off-the bone tender Canadian pork back ribs glazed with an Asian barbeque sauce. Our signature dish!
- Chicken Tsukune** つくねハンバーグ風 5.95
2pcs of grilled chicken meatball patties. Accompanied by flash fried tempura egg yolk and soy glazed sauce for dipping.
- Kara-age Nanban** 唐揚げ南蛮 6.95
Succulent chicken thigh, deep fried & drizzled with sweet and sour nanban sauce.
- Grilled Beef Short Rib** 牛カルビ焼き 13.95
Sliced beef short rib marinated in sweet soy. Grilled and served with Asian slaw and apple barbeque sauce.
- Beef Tataki** 牛肉のたたき 12.25
Lightly seared to rare, finely sliced Canadian AAA beef. Served over a bed of fresh seasonal greens with a ponzu vinaigrette.
- Sukiyaki** すき焼き 9.75
An authentic Japanese hot-pot with tender slices of beef and mixed vegetables. Cooked in a sweet soy dashi stock.
- Chicken Teriyaki** チキン照り焼き 13.25
Grilled tender boneless chicken thigh. Served with a sake infused teriyaki sauce.

Salad

- Green Salad** グリーンサラダ  6.75
Organic greens, fresh tomatoes, radish sprouts and cucumbers.
- Mixed Seaweed Salad** 海藻サラダ  7.50
2 types of marinated seaweed salad on a bed of fresh greens. Served with sesame ponzu dressing.
- Sashimi Salad** 刺身サラダ 13.25
An assortment of fresh sashimi with seasonal greens, topped with a house blend spicy yuzu vinaigrette.
- Tofu and Avocado Salad** 豆腐とアボカドのサラダ  9.25
Chilled organic tofu, sliced avocado, mixed vegetables & fresh seasonal greens, finished with a light sesame dressing.

*Add Avocado \$0.75

Seafood

- Three ways of Tuna** マグロトリオ 12.95
Cubed local albacore tuna sashimi served in three house-made sauces red hot lava, creamy wasabi & sesame sauce.
- Spicy Salmon Tartar** スパイシーサーモントルタル 7.95
Chopped wild sockeye salmon mixed with avocado, topped with pine nuts, green onion and a raw quail egg. Served with spicy chilli sauce and seaweed chips.
- Tuna Isobe Age** マグロの磯辺揚げ 7.50
Tempura flash fried Local Albacore Tuna wrapped in nori seaweed. Accompanied by a ponzu vinaigrette.
- Ebi-Mozza Harumaki** エビチーズ春巻き 6.50
Deep fried spring roll with Shrimp, mozzarella cheese and shiitake mushroom. Served with chili aurora sauce.
- Renkon Hasami Age** レンコンはさみ揚げ 6.90
Slices of crunchy lotus root & Shrimp are sandwiched together and wrapped in nori seaweed. Deep fried in a tempura style.
- BBQ Whole Squid** いかの姿焼き 8.75
Grilled Surume Squid. Finished with touch of soy sauce.
- Sockeye Salmon Teriyaki** サーモン照り焼き 13.00
Grilled sockeye salmon with teriyaki sauce on a bed of crispy rice.
- Assorted Tempura** 天婦羅 10.75
Traditional Japanese style tempura. Battered prawns and mixed vegetables deep fried to perfection. (All Vegetable 10.75) (All Prawn 6pc: 12.50)

++Please notify your server of any allergies or dietary needs prior to ordering



Sashimi – raw fish

5 kinds of Sashimi 刺身5種盛り合わせ Chef's choice of daily fresh sashimi	26.95
Albacore Tuna Sashimi びんちょうマグロの刺身 6pcs of local Albacore tuna	12.95
Sockeye Salmon Sashimi 紅鮭の刺身 6pcs of wild Sockeye Salmon	14.25
Tuna & Salmon Sashimi ツナとサーモンの刺身 Local Albacore Tuna and wild Sockeye Salmon	14.95
Hamachi Sashimi はまち刺身 Yellowtail from Japan	15.75

Nigiri Sushi (individual sushi rice with fish on top)

Tobiko - Flying fish Roe	2.25
Ebi - Cooked Prawn	2.50
Saba - Cured Mackerel	2.75
Ika - Squid	2.45
Maguro - Local Albacore	2.75
Toro - Fatty Tuna	3.25
Beni Sake - Wild Sockeye Salmon	3.00
Hotate - Scallop	3.50
Chopped Scallop (with tobiko & mayo)	3.25
Unagi - BBQ Eel	3.75
Hamachi - Yellowtail	3.50
Botan Ebi - Raw Spot Prawn	3.75
Kani - Snow Crab	3.75

Assorted Sushi Plate California roll and 5 pcs of Chefs choice Nigiri.	18.00
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Deluxe Assorted Sushi Plate Real Crab California roll and 6 pcs of Chefs premium choice Nigiri.	26.95
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Maki Sushi - Inside out Rolls

Tuna Roll	4.25
Salmon Roll	4.40
Kappa Roll (cucumber) 🌿	3.75
Avocado Roll 🌿	3.95
Negi Toro Roll (tuna belly and green onion)	5.95
Chopped Scallop Roll (with tobiko & mayo)	4.95
Yam Tempura Roll 🌿	4.15
California Roll (imitation crab)	4.95

*Add extra Avocado +0.75

Signature Rolls

Real Crab California Roll カリフォルニア Snow crab, cucumber and avocado topped with tobiko (flying fish roe)	9.95
Enchanted Forest Roll 森の妖精 🌿 Avocado, asparagus, sautéed celery and carrot topped with eggplant tempura and slices of jalapeno pepper accompanied by a miso infused mayonnaise.	9.75
Dynamic Roll ダイナミック Prawn tempura, cucumber and avocado topped with a thin egg omelet and crunchy shallot. Served with sesame mayonnaise.	10.95
Godfather Roll ゴットファーザー Avocado, cucumber, mango slices and cream cheese topped with prosciutto ham and capers. Served with kiwi sauce and a balsamic reduction.	12.95
Snow Spider Roll スノースパイダー Fried soft shell crab and radish sprouts wrapped in a soy bean sheet and topped with finely shredded scallion accompanied with teriyaki sauce and spicy mayo.	14.75
Roulette Roll ルーレット Spicy chopped scallop, avocado and cucumber topped with negi-Tuna and lotus root chips, served with a black seaweed soy sauce.	12.95
Volcano Roll ボルケーノ Spicy tuna and cucumber topped with crunchy tempura bits, dry bonito flakes and red hot lava sauce.	9.95
Rainbow Roll レインボー Roll of Snow crab, cucumber and avocado with slices of tuna, salmon, cooked prawn, Hamachi and cured Saba resting on top.	14.95
Dragon Roll ドラゴン BBQ fresh water eel, cucumber and radish sprouts wrapped with slices of avocado accompanied with soy glaze sauce.	14.25

Energy - Rice and Noodle

Hitsu-mabushi ひつまぶし A Very authentic Japanese style dish from Nagoya (Aichi Pref). A bowl of seasoned rice topped with Unagi (fresh water eel) accompanied by a pot of Dashi stock. We recommend having the first half of the bowl dry and then pouring the dashi soup into the pot afterwards, enjoying the rest as an Ochazuke style (rice soup)	S size: 7.25	L size: 13.95
Ramen 醤油ラーメン Boiled egg noodles in a chicken/pork and vegetable base soup. Choice of toppings - traditional fatty pork or grilled chicken or vegetable .	9.75	
Yakisoba やきそば Fried egg noodle with vegetables. Choice of seafood , chicken or vegetable .	8.75	
Donburi どんぶり Rice bowl topped with egg, onion and a dashi soy sauce - choice of pork cutlet or chicken .	Pork Cutlet 9.25	Chicken 8.95

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