

Starters

Spring Pea Soup	23	Foraged Mushroom + Woolwich Chevre Spread	25
Crème Fraîche, Baguette Croute, Goat Cheese, Sturgeon Caviar, Basil, Lemon Dill Oil		Chicken Skin Crisps, Maldon Salt, Tarragon Mustard	
Organic Greens	22	Foie Gras Torchon	29
Cannellini Bean Hummus, Champagne Vinaigrette, Herb Oil, Pea Tendrils, French Radish, Heirloom Carrot, Soft Herbs + Flowers		Allium, Toasted Brioche, Cured Apple, Muskoka Cranberry Gel, Maldon, Thyme	
Diver Scallop	31	Tonnarelli Pesto	25
Lemon Infused English Pea Oil, WH Fortified Seasoned Buttermilk, Sturgeon Caviar, Crushed Hazelnuts, Smoked PEI Mussels, Pea Sprouts		Tonnarelli Pasta, Muskoka Wild Ramp Pesto, Crème Fraiche, Pecorino Romano, Toasted Pine Nuts, Herb Oil, Four Seasons Pea Tendrils (V)	
Prawn and Lobster Salad	36	Thai Mango Salad	25
White Prawn, Lightly Smoked Nova Scotia Lobster, Ice Wine Compressed Melon, Lemongrass, Calamansi + Honeysuckle Vinaigrette, Crispy Rice Paper, Frisee, Prawn Powder, Smoked Trout Roe, Passionfruit		Lemongrass Marinated Mango, Mango Spheres, Cucumber, Pickled Carrot, Lime Leaf Dust, Thai Coconut Espuma, Soft Herbs, Cherry Tomato, Whiskey Barrel Aged Nuoc Cham	

Entrées

Hazelnut Crusted Fogo Island Line Caught Halibut	58	Milford Bay Trout	47
Salsa Montequilla de Tocino, Haricot Vert, Fingerling Potatoes, Shaved Fennel, Soft Herbs, Fennel Herb Oil		Miso Honey Glaze, Bok Choy + Burnt Ginger, Jasmine Tea Fingerlings, Warm Shoyu Vinaigrette, Shiso Oil	
Fresh Pacchieri Pasta	39	Duck Confit	65
Gamtae + White Shiro Miso Butter, Shimeji Mushrooms, Kohlrabi, Black Pepper, PEI Avonlea Cave Aged Cheddar (V)		Duck Sausage + Heirloom Carrot + Foraged Mushroom Hash, Braised Spring Leek, Sherry Cognac Duck Jus	
Crab & Prawn Risotto	59	Ontario Prime Striploin	69
Acquerello Aged Carnaroli Rice, Canadian Dungeness Crab, Pacific Black Prawns, Saffron, Tarragon, English Peas, Mascarpone, 12-Month Aged Manchego		Reblochon Whipped Potato, King Oyster Mushroom, Crispy Onion, Madeira Jus	
32-Hour Braised Ontario Beef Shortrib	61	Juniper Smoked Hen	56
Sauce Robert, Reblochon Whipped Potato, Spring Asparagus, Herb Gremolata		Hen Presse, Fig, Burrata Gnocchi, King Oyster Mushroom, Shaved Fennel + Micro Salad, Pecan + Cognac Infused Hen Jus	

Please inform your server of any dietary concerns or allergies.
An 20% Gratuity is applied to groups of 8 or more.

Executive Chef: Aaron Clyne
Executive Sous Chef: Nicholas Bashir
Pastry Chef: Emily Doris
Sushi Chef: Chef Kee

Sushi

Our Sushi uses the best quality Canadian Wild Salmon, Sashimi Grade Yellowfin Tuna, Premium Quality Hand Harvested Sushi Rice, and imported Japanese specialty ingredients prepared carefully by our master Sushi Chef, Chef Kee.

Edamame 15	Miso Soup 15	Wakame Seaweed Salad 15
Steamed & Lightly Salted	White Shiro Miso Broth, Tofu & Wakame	Seaweed, Sesame Oil & Rice Vinegar
Shrimp Tempura 25	Sashimi 27	Nigiri 16
Tiger Prawns, Seasonal Vegetables, Ginger Dashi Sauce	Four-Pieces of Salmon or Tuna	Two-Pieces, Rice Pads, Choice of Salmon, Unagi or Tuna

Classic & Deluxe Rolls

California 21	S.A.S 28
Crab, Avocado & Cucumber	Spicy Salmon, Avocado & Shrimp Tempura
Spicy Tuna 24	Muskoka 33
Spicy Tuna & Tempura Crunch, Spicy Mayo	Shrimp Tempura, Crab, Avocado & Cream Cheese
A.C.A 19	Black Dragon 32
Avocado, Cucumber & Asparagus	Cucumber, Crab, Shrimp Tempura, Unagi & Avocado
Philadelphia 22	Spider 36
Canadian Salmon, Cream Cheese & Cucumber	Tempura Soft Shell Crab, Spicy Mayo, Avocado, Cucumber, Unagi Sauce, Masago
Dynamite 27	
Avocado, Cucumber, Crab & Shrimp Tempura	

Sips

Orion Craft Lager 21
Okinawa, 633ml -Seasonally Available
Sushi Spritz 22
Choyu 23 Japanese Plum Umeshu, Sparkling Sake, Soda
Yuzu Gin & Tonic 22
Tarsier South Asian Gin, Yuzu, Fevertree Premium Tonic

Sake

Sayuri Nigori Sake (300ml) 17
Mio Sparkling Sake (300ml) 30
Homare Aladdin Yuzu Junmai Sake (300ml) 35

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