

Starters

Lobster & Ontario Sweet Corn Bisque 25

White Shiro Miso, Coconut, Smoked Lobster & Scallop Terrine, Sturgeon Caviar, Shoyu Cured Apple, Lemongrass Gel

Organic Greens 22

Cannellini Bean Hummus, Champagne Vinaigrette, Herb Oil, Pea Tendrils, French Radish, Heirloom Carrot, Soft Herbs, Flowers

Smoked Japanese Eggplant 23

WH Tahini Miso, Amaranth "Popcorn", Dukkah, Pomegranate, Soft Herbs, Mizuna, Crispy Squash, Squash Puree, Petals

Prawn and Lobster 36

White Prawn, Lightly Smoked Nova Scotia Lobster, Ice Wine Compressed Melon, Lemongrass & Calamansi Vinaigrette, Crispy Rice Paper, Frisee, Prawn Powder, Smoked Trout Roe, Passionfruit

Beef Tartar 31

Farm Little Organic Angus Beef Tenderloin, Smoked Beausoleil Oyster Aioli, Sesame Kombu Dashi, Sturgeon Caviar, Pickled Shallots, Ginger, Apple, Tempura Crunch

Foie Gras Torchon 29

Maple Pickled Grapes, Chicken Liver Mousse, Tuile, Niagara Peach Gel, Chateau de Bourgogne, Graisse de Poulet Aioli

Thai Mango Salad 25

Lemongrass Marinated Mango, Mango Spheres, Cucumber, Pickled Carrot, Lime Leaf Dust, Thai Coconut Espuma, Soft Herbs, Cherry Tomato, Whiskey Barrel Aged Nuoc Cham

Chashu Diver Scallops 34

Sturgeon Caviar, Scallion & Charred Shishito Pepper, Pickled Shimeji Mushrooms, Shoyu Vinaigrette

Entrées

Fogo Island Line Caught Halibut 58

Potato Brandade, Saffron Calamansi Coconut Nage, Ontario Beans, Edamame, Heirloom Tomato, Mizuna, Soft Herb Salad

Tonnarelli Pasta 39

Gamtae & White Shiro Miso Butter, Smoked & Glazed King Oyster Mushrooms, Black Pepper, PEI Avonlea Cave Aged Cheddar

Crab, Lobster & Prawn Risotto 59

Acquerello Aged Carnaroli Rice, Canadian Dungeness Crab, Snow Crab, Pacific Black Prawn, Saffron, Tarragon, English Peas, Mascarpone, 12-Month Aged Manchego

Bone-In Beef Short Rib 65

Ontario Pastured Beef, WH Smoked, 24-Hour Braise, Madagascar Green Peppercorn Jus, Potato Robuchon, Petite Carrots, Horseradish & Espelette Gremolata

Ontario Lake Pickeral 54

Crisp Potato, Fennel & Dill Pollen Soubise, Savoy Cabbage, Ensalada de Windermere Jardin

Tonkotsu Seared Berkshire Pork Tenderloin 56

Sancho Peppercorn Seasoned Charred Edamame, Togarashi Yuzu Corn Purée, Onigiri, Tonkotsu Jus

Ontario Prime Striploin 69

Potato Pave, Heirloom Carrot, Petite Mushrooms, Glazed Peas, Onion Soubise, Sauce au Poivre

Juniper Smoked Hen 56

Hen Presse, Kabocha Squash, Pistou Filled Burrata Gnocchi, Petite Carrot, English Peas, Sauce Marsala

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

Executive Chef: Aaron Clyne
Executive Sous Chef: Nicholas Bashir
Executive 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	

Sake

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

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