

NIGIRI ea / SASHIMI 3pc

- beni sake

sockeye salmon

6 / 14
- kani

snow crab

8
- binchou

albacore tuna

6 / 14
- suzuki

seabass

7 / 19
- hotate

scallop

7 / 16
- hamachi

yellowtail

7 / 18
- akami

bluefin tuna loin

8 / 20
- chutoro

bluefin tuna

10 / 24
- otoro

bluefin tuna belly

12 / 30
- ebi

spot prawn (BC)

10 / 27
- unagi

barbequed eel

7
- uni

sea urchin (BC)

12 / 32
- wagyu

A5 miyazaki

12

chef’s selection  
of assorted sashimi

chef’s selection of sashimi  
12pc 34

SUSHI ROLLS

- chopped scallop

15

cucumber, avocado, tobiko
- negi chutoro

23

avocado, cucumber  
shiso, green onion
- dynamite

15

tempura prawn, cucumber  
tobiko, spicy mayo
- sockeye salmon crunch

18

tempura prawn  
spicy salmon tartare, avocado
- aburi hamachi

22

asparagus, shiso  
avocado, black pepper
- stamina

21

eel, fresh crab, cucumber  
avocado, kabayaki sauce
- spicy tuna

15

chopped albacore tuna  
cucumber, sesame
- garden

14

asparagus, beet, avocado  
shiso, daikon

OSHI

- aburi sockeye salmon

19

wild salmon, serrano chili,  
black pepper
- aburi sablefish

21

miso marinated sablefish, red chili



RAW & CHILLED

- tsunami

lightly torched hamachi, jalapeño, ginger, citrus ponzu

22
- albacore tuna gomae

sesame, flowering broccoli

16
- yellowfin tuna tartare

ginger dressing, avocado, asian pear, pine nuts, taro chips

25
- crispy marilena tacos

steelhead trout

19 / lobster 23
- chilled jumbo shrimp

classic cocktail sauce, lemon

22
- beef striploin carpaccio

sesame ponzu, fresh wasabi, crispy onion

24
- hawaiian kanpachi crudo

meyer lemon, horseradish, domenica fiore olive oil

23

SALADS

- italian burrata

heirloom beets, spiced pear purée, caramelized honey vinaigrette, dill

23
- square root farm chicories

baba ganoush, pomegranate, dukkah, creamy herb vinaigrette

18
- tuscan kale

quinoa, fennel, almonds, crispy bread crumbs, pecorino

19

SMALL PLATES

- jumbo shrimp a la plancha

blistered shishito peppers, garlic aioli, espelette, lemon

25
- seared diver scallops

coastal chowder, celeriac, bacon, crispy potato

28
- wild mushroom soup

black pepper crème fraîche, sourdough croutons

17
- ricotta gnocchi

squash, cacio e pepe butter, pumpkin seed, parmesan

22
- grilled octopus

n’duja sofrito, braised gigante beans

29
- charred sakura farms pork belly

ssamjang glaze, toasted sesame

19

LARGE PLATES

- miso glazed sablefish

warm sushi rice, yu choy, tokyo turnip, dashi

44
- slow cooked steelhead

olive oil potato purée, brussels sprouts, truffle vinaigrette

37
- grilled yellowfin tuna ‘steak frites’

shoestring potato, green peppercorn sauce

49
- crispy skin striped bass

yu choy, maitake mushroom, cured pork XO

46
- lobster spaghetti

san marzano tomato sauce, garlic, chili, basil

48
- chestnut agnolotti

brown butter, toasted hazelnut, sage, parmesan

32
- parmesan crusted chicken

fingerling potato, broccolini, lemon butter sauce, basil

34
- 6oz alberta beef tenderloin

yukon gold potato purée, onion rings, salsa verde

49
- charred cauliflower

chickpea panise, confit tomato, garlic-cashew emulsion

29

FOR THE TABLE

WHOLE GRILLED

mediterranean branzino 48 | nova scotia lobster 95

- double r ranch

48 hr beef shortrib

pomme purée,  
ancho bbq sauce

62
- reserve angus

16oz rib-eye

salsa verde,  
red wine jus

75
- A5 hida, gifu prefecture

wagyu striploin

sea salt, red wine jus

2oz minimum 32 / ounce

SIDES

- truffle fries

parmesan, garlic aioli

13
- roasted beets

honey labneh, dukkah

15
- maitake mushrooms

soy, scallion

16
- crispy brussels sprouts

jalapeño brown butter, parmesan

14
- walla walla onion rings

buttermilk ranch

13
- grilled broccolini

red wine vinegar, garlic

11
- olive oil potato purée

fresh chives

12

OYSTERS

on the half shell

- lemon
- horseradish
- mignonette

- raspberry point p.e.i.

bar stool p.e.i.

top drawer cortes island

chef creek vancouver island

kusshi vancouver island

4.25 each

CAVIAR

local & imported

- crispy tater tots
- egg yolk
- egg white
- minced shallot
- fresh chives
- crème fraîche

- northern divine 30g

150
- italian osietra 50g

250
- beluga 50g

399

grand seafood tower

- east & west coast oysters
- jumbo shrimp cocktail
- manila clams
- mussel escabeche
- albacore tuna gomae
- kanpachi crudo
- ceviche mixto

96

la tour

our signature 3 tier tower

- east & west coast oysters
- jumbo shrimp cocktail
- manila clams
- mussel escabeche
- tsunami
- yellowfin tuna tartare
- ceviche mixto
- chopped scallop roll
- spicy tuna roll
- 1lb atlantic lobster

165

- executive chef
- kristian eligh

- restaurant director
- aaron matsuzaki

victoria, british columbia

WINE BY THE GLASS

SPARKLING

‘Charme de l’Ile’, Averill Creek, <i>NV, Vancouver Island</i>	5oz	14
Pétillant Naturel, Whispering Horse, ‘Adorn’, <i>2022, Chilliwack</i>		16
Champagne, Forget-Brimont, 1er Cru, Brut, <i>NV, France</i>		28

WHITE

Auxerrois/Ortega, Rathjen Cellars, ‘Wine Bunker White’, <i>2021, Vancouver Island</i>	5oz	crf	13	39
Pinot Blanc, Domaine Zinck, <i>2021, Alsace</i>			12	36
Riesling, Sperling, ‘Old Vines’, <i>2017, Okanagan Valley</i>			12	36
Semillon/Chenin Blanc, Catena Zapata, 'White Clay', <i>2021, Mendoza</i>			17	51
Sauvignon Blanc, Burrowing Owl, <i>2022, Okanagan Valley</i>			14	42
Pinot Gris, Phantom Creek, <i>2022, Okanagan Valley</i>			16	48
Viognier/Marsanne, d'Arenberg, 'Hermit Crab', <i>2022, McLaren Vale</i>			14	42
Chardonnay, Unsworth, <i>2020, Vancouver Island</i>			18	54
Chardonnay, Au Bon Climat, <i>2021, Santa Barbara County</i>			25	75

ROSÉ

Merlot/Cabernet Franc, LaStella, ‘LaStellina’, <i>2022, Okanagan Valley</i>	5oz	crf	15	45
Cinsault/Grenache, Domaine de Triennes, <i>2022, Provence</i>			16	48

RED

Pinot Noir, Averill Creek, <i>2021, Vancouver Island</i>	5oz	crf	17	51
Schiava, Abbazia di Novacella, <i>2021, Alto Adige</i>			18	54
Pinot Noir, Domaine de la Denante, <i>2020, Burgundy</i>			18	54
Sangiovese, Podere San Cristoforo, ‘Amaranto’, <i>2017, Maremma</i>			19	57
Grenache/Syrah, Domaine des Escaravailles, ‘Les Sablières’, <i>2019, Côtes du Rhône</i>			14	42
Syrah, Château de Saint Cosme, <i>2021, Côtes du Rhône</i>			18	54
Nebbiolo, Fontanabianco, Barbaresco, <i>2019, Piedmont</i>			25	75
Merlot/Cabernet, Chatêau de Callac, <i>2018, Graves</i>			19	57
Cabernet Sauvignon/Merlot, Aquilini ‘Family Blend’, <i>2018, Red Mountain</i>			25	75

BEER & CIDER

ON TAP

Small Gods, Neverending – German Pilsner 5%, <i>Sidney</i>	16oz	9
Category 12, Juicy Data – Hazy IPA 6.1%, <i>Saanichton</i>		9

LOCAL

Driftwood, White Bark Witbier 5% 473ml, <i>Victoria</i>		10
Slow Hand, Pilsner 5.2% 473ml, <i>Vancouver</i>		10
Field House, Salted Lime Mexican Lager 5.5% 473ml, <i>Abbotsford</i>		10
Ile Sauvage, Tropique Guava & Vanilla Sour 5.5% 473ml, <i>Victoria</i>		10
Small Gods, Promised Land Hazy Pale Ale 4.8% 473ml, <i>Sidney</i>		10
Backcountry, Widow Maker IPA 6.7% 473ml, <i>Squamish</i>		10
Herald Street, Irish Delight Irish Stout 4.5% 473ml, <i>Victoria</i>		10

GLOBAL

Sapporo, Lager 5% 355ml, <i>Japan</i>		8
Pilsner Urquell, Czech Pilsner 4.4% 473ml, <i>Czech Republic</i>		8
Coedo, Japanese Pale Ale 5% 330ml, <i>Japan</i>		11
Erdinger, Dunkel 5.3% 500ml, <i>Germany</i>		11
Orion, Lager 5% 633ml, <i>Japan</i>		13

GLUTEN REMOVED BEER

Category 12, Breakthru Pilsner 4.9% 473ml, <i>Saanichton</i>		9
Category 12, Breakthru IPA 6.9% 473ml, <i>Saanichton</i>		9

CIDER

Persephone, Dry Hopped 6.5% 473ml, <i>Gibsons</i>		10
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COCKTAILS

ON TAP

<b>Old Fashioned</b> - 2.5oz <i>large cube</i>	18
Four Roses Bourbon, Maker’s Mark Bourbon, Elijah Craig Rye, Cane, Bitters	
<b>Negroni</b> - 2.5oz <i>large cube</i>	18
Botanist Gin, Tanqueray Malacca Gin, Campari, Vya Sweet Vermouth, Punt e Mes Orange Bitters	

LIVELY

<b>Lovefool</b> - 2oz <i>crushed ice</i>	17
Sipsmith Gin, Cointreau, Watermelon, Lime, Cucumber, Yuzu Soda	
<b>Starlit</b> - 2oz <i>coupe</i>	16
Tito’s Vodka, Maraschino Liqueur, Lemon, Cherry, Vanilla	
<b>Wild Ambitions</b> - 2.5oz <i>rocks</i>	16
Hornitos Reposado Tequila, Aperol, Pineapple, Lime, Ginger	

ADVENTUROUS

<b>Final Flight</b> - 2oz <i>coupe</i>	17
Knob Creek Bourbon, Strega, Licor Beirão, Lemon, Grapefruit	
<b>Drifter</b> - 2oz <i>(contains nuts) colins</i>	19
Del Mageuy Vida Mezcal, Ancho Reyes, Amaro Punico, Mango, Lime Falernum, Turmeric Elixer	
<b>Kinomé</b> - 2oz <i>large cube</i>	17
Toasted Sesame Washed Suntori Toki Whisky, Shiso, Aloe, Honey, Soda	

SOPHISTICATED

<b>Beautiful Stranger</b> - 2oz <i>coupe</i>	21
Estancia Raicilla, Lustau Bianco Vermut, Lime, Sencha, Coconut Water, Orange Blossom	
<b>Butter Box</b> - 2.5oz <i>rocks</i>	18
Basil Hayden Dark Rye, China-China Amer, Vya Sweet Vermouth, Dark Beer & Butter Syrup, Chocolate Bitters	
<b>Reiya</b> - 2.5oz <i>coupe</i>	18
Yusa Junmai Ginjo Sake, Fino Sherry, Lemon Oleo Saccharum, Toasted Sesame, Nori, Umami Bitters	

GIN & TONIC *local gins, artisanal tonics*

<b>Sunshine</b> - 1.5oz	16
Ampersand Gin, Phillips Cucumber Tonic	
<b>Garden</b> - 1.5oz	16
Sheringham Kazuki Gin, Fever Tree Aromatic Tonic	
<b>Forest</b> - 1.5oz	16
Phillips Stump Gin, Fever Tree Mediterranean Tonic	

NON ALCOHOLIC

SPIRIT FREE COCKTAILS

<b>Seguro</b> <i>coupe</i>	12
Lumette Bright Light, Undone No. 8 Italian Aperatif, Lime, Ginger	
<b>Aperitif Spritz</b> <i>stemlesss wine</i>	13
Undone No. 7 Italian Bitter Aperatif, Gruvi Bubbly Rose	
<b>Bicycle Thief</b> <i>rocks</i>	12
Lumette London Dry, Lemon, Grapefruit, Coconut Water, Honey	

BEER

Gruvi, Golden Lager 355ml, <i>Canada</i>	8
Phillips Iota, Pale Ale 355ml, <i>Victoria</i>	8
Athletic Brewing, Free Wave Hazy IPA 355ml, <i>United States</i>	8

WINE

Gruvi, Dry Secco, <i>Canada</i>	7
Gruvi, Bubbly Rosé, <i>Canada</i>	7