

Dine Around 2007
Sen Zushi
940 Fort Street 250-385-4320
\$35.00 Menu

Appetizer

Your choice of one of the following:

Hamachi Carpaccio Japanese Style

fresh yellowtail with Japanese style carpaccio sauce

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Prawn “Osuimono” Soup

traditional Japanese clear soup with prawn, scallop and green onion

Suggested VQA Wine Pairing: Mission Hill Pinot Blanc

Entrée

Your choice of one of the following:

“Sakura no Mai”

prawn garlic sauté,

kappa maki cucumber roll,

gourmet Hiyayakko - cold, soft tofu topped with avocado and grated daikon with your choice of home made creamy sesame dressing or sour Ponzu sauce

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“Mangetsu no Uta”

lobster, salmon and salmon roe, broccoli tempura,

Victoria roll – smoked salmon, crab, avocado, cream cheese, onion and lettuce,

Bukkae Udon – cold udon noodles topped with chicken, cucumber and grated daikon

Suggested VQA Wine Pairing: Mission Hill Dry Riesling

Dessert

Your choice of one of the following:

Anmitsu

kanten (Japanese jelly) with sweet bean paste

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Matcha Taiyaki

fish shaped waffle stuffed with sweet bean paste

Suggested VQA Wine Pairing: Rigamarole or Mission Hill Five Vineyards Pinot Blanc

Taxes & Gratuities not included