

**Dine Around 2007**  
**Sen Zushi**  
**940 Fort Street 250-385-4320**  
**\$25.00 Menu**

**Appetizer**

Your choice of one of the following:

**Special Cucumber Roll**

fresh seafood, avocado and daikon sprouts wrapped in cucumber

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**Sashimi Cocktail**

salmon and avocado marinated with Japanese style carpaccio sauce and topped with salmon roe

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**Gourmet Hiyayakko**

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

***Suggested VQA Wine Pairing: Mission Hill Pinot Blanc or Mission Hill Dry Riesling***

**Entrée**

Your choice of one of the following:

**“Yuanji” Style Grilled Snapper**

snapper marinated with soy sauce, sake and citrus juice, grilled and served with rice

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**“Kushi Katsu”**

skewered and breaded pork and onion cutlet, served with rice

***Suggested VQA Wine Pairing: Mission Hill Pinot Blanc***

**Dessert**

Your choice of one of the following:

**Green Tea Ice Cream**

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**Black Sesame Ice Cream**

***Suggested VQA Wine Pairing: Rigamarole***

Taxes & Gratuities not included