

## Appetizers

Edamame . . . . .	\$5.50
<i>Japanese soybeans with sea salt</i>	
Baby Tako . . . . .	\$11.00
<i>Seasonal baby octopus</i>	
Raw Tako Wasabi . . . . .	\$6.50
<i>Chopped octopus and pickles, marinated in wasabi-flavoured sauce</i>	
Seaweed Salad . . . . .	\$8.00
<i>Vegetarian: Seaweed with spring mix salad, avocado, salad dressing</i>	
Beef Tataki . . . . .	\$15.00
<i>Sliced beef with dry onion, green onion, &amp; spring mix, served with ponzu sauce</i>	
Gyoza 5 pcs . . . . .	\$8.00
<i>Grilled pork gyoza, served with gyoza sauce</i>	
Veggie Gyoza 5 pcs . . . . .	\$8.00
<i>Carrots, cabbage, and corn dumplings served with gyoza dipping sauce.</i>	
Kimchi Sashimi . . . . .	\$9.00
<i>Chef's choice of three kinds of sashimi and spring mix with kimchi sauce</i>	
Hamachi Carpaccio . . . . .	\$16.00
<i>Thinly sliced yellowtail, green onion, and radish sprout, served with sesame oil tataki sauce</i>	
Fukahire Kurage . . . . .	\$6.50
<i>Seasoned jellyfish with imitation shark fin</i>	
Miso Soup . . . . .	\$3.00
<i>A soup made of dried seaweed, softened yellow miso paste, tofu pieces, and sliced green onions</i>	
Steam Rice . . . . .	\$3.00



Beef Tataki

## Sushi 2pcs

Salmon . . . . .	\$5.50
Seared Salmon . . . . .	\$6.00
Shrimp . . . . .	\$5.50
Spot Shrimp . . . . .	\$11.50
Hamachi . . . . .	\$7.50
Tuna . . . . .	\$5.50
Seared Tuna . . . . .	\$6.00
Tako . . . . .	\$7.50
Unagi . . . . .	\$7.50
Red Tuna . . . . .	\$7.50
Saba . . . . .	\$6.00
Seared Saba . . . . .	\$6.50
Scallop . . . . .	\$6.50
Toro . . . . .	\$7.50
Tobiko . . . . .	\$6.50
Chef's Choice Sushi (10pcs) . . . . .	\$25.00
Chef's Choice Deluxe Sushi (16pcs) . . . . .	\$38.00



Spicy Salmon Oshi Sushi

**Tansen**  
IZAKAYA

## Sashimi 3pcs

Salmon . . . . .	\$8.50
Tako . . . . .	\$11.50
Spot Shrimp . . . . .	\$17.50
Toro . . . . .	\$11.50
Tuna . . . . .	\$8.50
Scallop . . . . .	\$10.00
Tobiko . . . . .	\$10.00
Unagi . . . . .	\$11.50
Shrimp . . . . .	\$8.50
Hamachi . . . . .	\$11.50
Saba . . . . .	\$9.50
Chef's Choice Sashimi (10pcs) . . . . .	\$28.00
Chef's Choice Deluxe Sashimi (16 pcs) . . . . .	\$42.00



Rainbow Roll

Sashimi

## Special Roll 3pcs

Lobster Roll . . . . .	\$22.00
<i>Sushi rice, tempura lobster, cucumber, avocado and mayo topped with tobiko, and served with ponzu sauce on the side</i>	
Tiger Roll . . . . .	\$19.00
<i>Sushi rice, raw salmon, and tobiko, topped with barbeque unagi, spicy tempura crumb, and unagi sauce</i>	
Mango Roll . . . . .	\$17.00
<i>Sushi Rice, shrimp tempura, mango, avocado, tobiko, unagi sauce, mango sauce</i>	
Deep-Fried Cali Roll . . . . .	\$17.00
<i>Deep-fried sushi rice, crab meat, and avocado in a light tempura batter, then topped with unagi sauce</i>	
Spicy Crunch Roll . . . . .	\$17.00
<i>Deep-fried calamari, cucumber, tobiko, spicy crunch, spicy mayo, sesame seed</i>	
Aburi Salmon Roll . . . . .	\$17.00
<i>Crunch spicy salmon roll top with seared salmon, bonito flake and unagi sauce</i>	
Rainbow Roll . . . . .	\$17.00
<i>Sushi rice, raw tuna, and tobiko topped with raw salmon, avocado, and cooked shrimp</i>	

## Oshi sushi 6pcs

Alberta Oshi Sushi . . . . .	\$16.00
<i>Pressed sushi rice topped with seared AAA certified Angus beef, teriyaki sauce, fried garlic chip, and green onion</i>	
Spicy Salmon Oshi Sushi . . . . .	\$16.00
<i>Pressed sushi rice and avocado in a rectangular box, topped with salmon, mayo, and black pepper, seared on top and jalapeno as finish</i>	
Unagi Oshi Sushi . . . . .	\$16.00
<i>Pressed sushi rice topped with unagi, fried onion, and spicy mayo sauce</i>	
Seared Saba Oshi Sushi . . . . .	\$16.00
<i>Pressed sushi rice topped with seared saba, and green onion</i>	
Tropical Oshi Sushi . . . . .	\$16.00
<i>Pressed sushi rice and mango in a rectangular box, topped with avocado, and strawberry</i>	

Please advise your server of allergies. Although carefully prepared, some fish still contain small bones. Please enjoy food with care.



## Deep Fry

- Shrimp Tempura 6pcs . . . . . \$12.00  
Lightly battered shrimp prawns deep fried to a crispy and fluffy texture and served with tempura sauce on the side
- Chicken Karaage . . . . . \$10.50  
Chicken thigh battered with egg and spices, deep fried, and drizzled with spicy mayo
- Agedashi Tofu . . . . . \$8.50  
Agedashi tofu cut into cubes, lightly dusted with potato starch, and deep fried until golden brown; served with tempura sauce and topped with spicy radish and green onions
- Takoyaki 5pcs . . . . . \$7.00  
Breaded octopus balls deep-fried and served with mayo, takoyaki sauce, and bonito flakes on top.
- Ika Geso . . . . . \$7.50  
Lightly battered giant squid legs, deep fried to a crispy and fluffy texture, and served with spicy mayo on the side
- Crispy Veggie Spring Roll 4pcs . . . . . \$8.00  
Deep-fried veggie spring rolls served with sweet chili sauce
- Shaka Shaka Fries . . . . . \$8.50  
Served in bags with French Fries with a special seasonings.

## Ramen

- Black . . . . . \$10.00  
Flavourful Tonkatsu blend with our signature pork broth, soft boiled egg, green onion, chashu, and black garlic oil
- Red . . . . . \$10.00  
Our house pork broth with signature spicy flavour kimchi paste, soft boiled egg, green onion, chashu and chili oil
- Goma . . . . . \$10.00  
Smooth and flavourful miso blended with our signature sesame paste and pork broth with soft boiled egg, green onion and chashu

## Grilled

- Ikayaki . . . . . \$16.00  
Grilled Ikayaki topped with teriyaki sauce
- Saba . . . . . \$13.00  
Grilled salt marinated saba, serve with panzu sauce
- Sauteed Long Bean . . . . . \$7.00  
Long green beans sauteed in hot oil and a savoury garlic sauce
- Grill Shrimp . . . . . \$10.00  
Grilled tiger prawns topped with green onions and served with seafood sauce and a lemon wedge on the side
- Miso Black Cod . . . . . \$14.00  
Grilled black cod marinated in miso and sake, topped with green onion, and served with mayo and a lemon wedge on the side
- Salmon Kama . . . . . \$7.00  
BBQ salmon collar stir with salt and Japanese soy sauce
- Chicken Fried Udon . . . . . \$10.50  
Chicken thigh cutlets, grilled in teriyaki sauce with udon until tender, and topped with sesame seeds

## Stone Grill

- Beef Tenderloin . . . . . \$28.00
- Wagyu . . . . . \$48.00
- New Zealand Lamb . . . . . \$25.00
- Beef Tongue . . . . . \$20.00
- Seafood . . . . . \$25.00



# Kushiyaki

Minimum of 2 skewers per order

### CHICKEN

- Chicken Thigh . . . . . \$2.80
- Chicken Skin . . . . . \$2.70
- Chicken Wing . . . . . \$3.20
- Chicken Ball . . . . . \$3.20
- Chicken Heart . . . . . \$2.80
- Chicken Gizzard . . . . . \$2.80
- Chicken Cheese . . . . . \$3.00

### PORK

- Pork Neck . . . . . \$3.20
- Pork Belly . . . . . \$3.20
- Bacon Wrapped Scallop . . . . . \$6.50
- Sausage . . . . . \$4.20  
Choice of Garlic or Spicy

### SEAFOOD

- Unagi . . . . . \$5.20
- Shrimp . . . . . \$5.20

### BEEF

- Angus Beef . . . . \$5.20

### VEGETABLE

- Shiitake Mushroom . . . \$2.60
- Green Pepper . . . . . \$2.60
- Okra . . . . . \$2.60

