

# Dinner Menu

Available all day

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Please inform us ahead if you have  
any food allergy





# Drink Menu

## Reds

		6oz	9oz	750ml
Merlot	Jackson Triggs, Canada	9	13	38
Malbec	Mendoza, Argentina	11	15	42
Cabernet Sauvignon	Woodbridge, USA	11	15	42
Cabernet Sauvignon	Josh Cellars, California, USA			52

## Whites

		6oz	9oz	750ml
Chardonnay	Pelee Island, VQA	10	14	39
Pinot Grigio	Pelee Island, VQA	11	15	42
Sauvignon Blanc	Kim Crawford, New Zealand	14	19	52

## Rosé

			750ml
Rosé	Pelee Island, VQA		38

## Sake

			6oz
Gekkeikan Junmai Sake	Hot		11.50
	Cold		11.50

## Domestic Beer

		375ml	473ml
Beaus(organic) -Lug Tread			9.75
Rickard's Red			9.75
Apple Cider-Pelee Island		8.95	

## Imported Beer

		500ml
Sapporo		10.95



## Spirits

(add \$1.00 with soft drink)

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	1oz
Toki Japanese	12
Johnnie Walker Black Label	8
Chivas Regal 12 years old	8
Canadian Club	6.50
Crown Royal	6.50
Vodka Absolute	6.75
Vodka Grey Goose	8.75
Gin Gordons	8.75
White Rum Bacardi	6.75

## Cocktail

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	1oz
Bloody Caesar	11.50

## Non-Alcoholic

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Shirley Temple	6.50
Virgin Caesar	7.25
Soft Drink	3.50
Nestea Iced Tea	3.75
Perrier 330ml	4.25
Orange Juices	3.75
Non Alcoholic Beer	6.95

## Tea / Coffee

by the pot, sharable by 2 persons

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Fresh Lemongrass Tea (no caffeine)	3.99
Japanese Brown Rice Green Tea	3.99
Decaf Coffee (by cup)	3.25
Coffee (by cup)	3.75

## Starter






Spring Roll 	8.95
2 pcs of deep fried house made vegetable spring rolls	
Ebi rice wrap  	8.95
Cooked shrimp, baby spinach, sushi rice with sesame seed, serve with spicy plum sauce on the side	
Summer rice wrap  	8.95
Avocado, cucumber, baby spinach, sushi rice with sesame seed, serve with house mango sauce on the side	
Pork Egg Roll	8.95
2 pcs of deep fried closed-ended pork egg rolls	
Soul Stone Pancake  	18.50
8 pcs of stone grilled pancake on the soap stone, served with mix of snow crab and kani (crabstick), torched with spicy mayo	
Assorted Tempura	18.50
4 pcs of prawn tempura and 6 pcs of seasonal vegetables	
Thai Firecracker Shrimp  	19.95
6 pcs marinated shrimp wrapped in egg roll wrappers and then fried until golden brown and crispy served with a house made Thai sauce for dipping, contains crushed almonds and basil leaves	
Edamame  	
Japanese soybean, rich in omega-3 and protein seasoned with sea salt	
Sea Salt	12.50
Spicy Garlic 	13.50
Gyoza 	15.50
6 pcs of pork and cabbage dumplings, with house made maple syrup garlic sauce	
Hu Nan Wontons 	13.50
6 pcs of steamed wontons(contain shrimp& pork), covered by mild spicy sesame sauce, topped with crushed almonds	
Sushi Sampler 	18.50
5pcs Sashimi, 3 pcs California Maki	
Shrimp Har Gow	8.50
3pcs Signature house made dim sum shrimp dumplings	
B.B.Q. Pork Bun	7.95
2pcs Steamed, house Made.	
Takoyaki	9.95
5pcs Signature deep fried house made octopus balls, served with Japanese mayo, unagi sauce and dried bonito on top	

 Mild
  Medium
  Hot
  Vegetarian
  Gluten Friendly
  Signature Dish

## Soups

Wonton Soup	8.95
House made wonton (contain shrimp, pork &cabbage), chicken broth with cabbage, scallion	
Vegetable Hot and Sour Soup  	8.50
Tofu, black fungus, fresh scallions, vegetable and bamboo shoots	
Duck Hot & Sour Soup 	10.95
For duck lover, this delicious soup contains duck meat, tofu, black fungus, fresh scallions, vegetable and bamboo shoots	
Miso Soup  	8.50
Soybean paste, with seaweed, fresh scallions and diced tofu	
Thai Coconut Curry Chicken Soup   	9.50
Dairy-free, soup combines basil leaves, chicken breast, mixed vegetables in a blend of yellow curry &coconut milk	
Tom Yon Gong 	9.95
Shrimp in spicy soup with onions, tomato, mushrooms	

## Salads

Wakame Green Salad 	12.95
Marinated seaweed salad with baby spinach , sprinkled sesame seed	
Avocado Salad  	14.95
Slices of avocado, on baby spinach, served with Japanese Wafu dressing (contains sesame oil) on top, sprinkled sesame seed	
Mango Salad  	14.95
Mango, on baby spinach, served with house made mango sauce on top, sprinkled sesame seed	

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## Original

All Main Serve with Steamed Jasmine Rice & local seasonal vegetables  
**Upgrade to Chicken Fried Rice: \$3.25**

General Tao's Chicken 	21.95
Lightly breaded, deep fried chicken with sweet and spicy sauce.	
Sweet & Sour Chicken	21.50
Lightly breaded, deep fried chicken with sweet and sour sauce.	
Lemon Chicken	21.95
Lightly breaded, deep fried chicken with fresh lemon sauce.	
Crispy Beef 	22.95
Breaded sliced beef, marinated in a ginger spicy sauce.	
Harmony Style 	
Lightly breaded, deep fried chicken or shrimp with house made peach and cream sauce.	
Chicken	22.50
Shrimp	24.50
Thai Coconut Curry   	
Local seasonal vegetable, basil leaves, in a mix of yellow& red curry and rich coconut milk	
Chicken	23.50
Seafood- prawns, scallops, mussels	25.95
Tofu & Vegetables 	21.50
Eggplant in Black Bean Sauce 	
Stir fried: your choice with eggplants, in a black bean sauce, garnish with scallions	
Beef	21.50
Tofu & Vegetables 	19.50



## Exceptional

Serve on A Hot Soap Stone

All Main Come with Steamed Jasmine Rice

**Upgrade to Chicken Fried Rice: \$3.25**

Stone Lemongrass Chicken   24.95

Stone grilled chicken, marinated with fresh lemongrass and blend of herbs. Served on a hot stone with local seasonal vegetables

Miso Salmon   34.95

Roasted salmon fillet, marinated in Saikyo Miso. Served on a hot stone with local seasonal vegetables

Japanese Teriyaki 

Stir fried: your choice with local seasonal vegetables, in a traditional Japanese Teriyaki sauce. Served on a hot stone

Chicken 22.50

Beef 22.95

Seafood- prawns, scallops, mussels 25.50

Tofu & Vegetables  20.50

Thai Basil   

Stir fried: your choice with local seasonal vegetables, in a spicy Thai sauce. Served on a hot stone

Chicken 23.50

Beef 23.95

Seafood- prawns, scallops, mussels 26.50

Tofu & Vegetables  20.95

Thai Sweet and Spicy   

Stir fried: your choice with local seasonal vegetables, in a sweet and spicy Thai sauce. Served on a hot stone

Chicken 23.50

Beef 23.95

Seafood- prawns, scallops, mussels 26.50

Tofu & Vegetables  20.95

Kung Po Style  

Stir fried: your choice with diced local seasonal vegetables, in a spicy sauce, garnish with cashew. Served on a hot stone

Chicken 22.50


Prawns 25.50

 Mild  Medium  Hot  Vegetarian  Gluten Friendly  Signature Dish

## Noodle

### Pad Thai

On a bed of vermicelli rice noodle, mixed with celery, onion, bean sprout, egg, scallions, basil leaves topped with roasted crush almonds. Sweet and spicy.

Chicken	22.50
Seafood- prawns, scallops, mussels	25.50
Tofu & Vegetables 	20.95

### Pad See Ew

Stir fried: your choice with flat rice noodle, mixed with celery, onion, bean sprout, egg, scallions, basil in a soy sauce flavor

Chicken	21.95
Beef	22.50
Tofu & Vegetables 	20.50

### Thai Basil Stir Fried Udon

Stir fried: your choice with Udon noodle, mixed with onions, celery, red pepper, basil in a spicy Thai sauce

Chicken	23.50
Seafood- prawns, scallops, mussels	26.50
Tofu & Vegetables 	21.50

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 Mild  Medium  Hot  Vegetarian  Gluten Friendly  Signature Dish

## Bento Box

All bento boxes come with your choice of **Main and Sushi**, a **Miso Soup**, steamed **Jasmine rice**, and your choice between **mix local seasonal vegetable OR one vegetable Spring Roll (deep fried)**

33.95

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Upgrade your soup: \$3.95  
Upgrade to Chicken Fried Rice: \$3.95

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## Choice of Main

Lemon Chicken

General Tao's Chicken  

Thai Coconut Curry Chicken   

Crispy Beef 

Sweet & Sour Chicken

Eggplant and Tofu in Black Bean Sauce 

## Choice of Sushi

4 Pieces of Assort Sashimi 

8 Pieces of Prawn Tempura Roll

6 Pieces of California Roll

6 Pieces of Spicy Salmon Roll 







6 Pieces of Avocado Asparagus Roll  

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# Japanese Sushi



## Sashimi (3 pcs) Nigiri (2 pcs)











Sake – Atlantic Salmon 	11.95
Maguro - Yellow Fin Tuna 	12.95
Tai - Snapper 	9.50
Hotate - Hokkaido Scallop 	13.50
Escolar - Butterfish 	10.95
Albacore - Tuna from BC, Slightly Seared 	11.50
Unagi - Japanese River Eel	12.95

## Classic Roll (6 pcs)

Yamchi Roll sweet potato tempura with cream cheese	10.50
Mango & Cheese Roll Mango with cream cheese, drizzle with house made mango sauce	10.50
Salmon Avocado Roll 	12.50
Red Tuna Avocado Roll 	13.50
California Roll kani (crabstick), avocado, cucumber, masago and mayo	10.95
Sake Roll  fresh salmon	11.95
Tekka Roll  fresh red tuna	12.25
Albacore Negi Roll  albacore tuna and green onion	11.50
Unagi Roll broiled eel, cucumber and unagi sauce	13.50
Smoke Salmon Roll  smoke salmon and asparagus	12.50
Prawn Tempura Roll shrimp tempura, avocado, cucumber, masago and mayo	14.50
Spicy Kani Roll  crab sticks	10.95
Spicy Ebi Roll   cooked shrimp and scallions	10.95

 Mild
  Medium
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## Vegetable Roll (6 pcs)

Avocado & Cucumber Roll 	9.95
Avocado Roll 	9.95
Avocado&Yam Roll	9.95
Cucumber Roll 	8.95
Mango Roll 	8.95
Asparagus Roll 	9.50
Asparagus&Avocado Roll 	9.95
Yam Tempura Roll sweet potato tempura	9.95
Green Delight (8 pcs) avocado, cucumber, house made fresh mango sauce on top  	14.95
Lauren Roll (8 pcs) 5 stars recommend by our staffs: avocado, cucumber, yam with avocado slices on top, torched with spicy mayo, healthy creamy!  	19.50

## Spicy Seafood Rolls (6 pcs)

all spicy roll come with spicy mayo, scallions and masago  
**\*Gluten Free available without masago**

Spicy Salmon Roll	12.95
Spicy Red Tuna Roll	13.50
Spicy Butterfish Roll	12.50
Spicy Albacore Roll	12.95
Spicy Albacore Tuna& Avocado Roll	12.95
Spicy Hotate Roll (Hokkaido scallop)	13.50

## Classic Special Rolls

Philadelphia Roll  Smoke salmon, cream cheese & avocado	8pcs	17.95
Very Good Roll   House special deep fried sushi roll, salmon, cream cheese, kani (crabstick), topped with spicy mayo and unagi (eel) sauce	10pcs	20.95
Dynamite Roll   Shrimp tempura, kani (crabstick), cucumber, avocado, spicy mayo &crispy on top	8pcs	18.95

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<b>Mango Mania</b> Shrimp tempura, mango, kani (crabstick), cucumber, avocado, house made mango sauce & unagi sauce on top		8pcs	19.50
<b>Volcano</b> Deep fried California Roll, topped with spicy salmon, and torched with hot sauce	 	8pcs	23.50
<b>Anny</b> Named by one of our customers, fresh avocado, cucumber, torched with mixed of snow crab, kani (crabstick) and spicy mayo on top	 	8pcs	20.95
<b>Spider Roll</b> Softshell crab, avocado, cucumber, topped with masago & unagi(eel) sauce		8pcs	19.95
<b>Rainbow</b> Kani (crabstick), avocado, cucumber, masago and mayo, topped with assorted raw fishes and unagi sauce		8pcs	21.95
<b>Rainbow Dragon</b> Shrimp tempura, avocado, cucumber, masago and mayo, with assorted raw fishes & unagi sauce on top		8pcs	23.50
<b>Black Dragon</b> Shrimp tempura, avocado, cucumber, masago and mayo, with unagi(eel) slices and unagi sauce on top		8pcs	22.95
<b>Kiss</b> Kani (crabstick), avocado, cucumber, masago and mayo, salmon, spicy mayo & tempura flakes	 	8pcs	21.95
<b>Perri Chicken Roll</b> Crispy chicken, cucumber, Oshinko (Japanese pickle), topped with sliced avocado, torched with spicy Peri-Peri sauce & Japanese mayo	 	8pcs	19.95
<b>Oh Canada Roll</b> Rice paper wrapped with crispy chicken, Oshinko (Japanese pickle), kani(crabmeat), avocado, tempura flakes, masago, topped with spicy mayo	 	8pcs	20.50

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## Soul Special Rolls

Minimum 20mins

<b>Soul Stone</b> (Serve on warm soap stone) Soft shell crab, cucumber, spring mix, oshinko, avocado slices, topped with torched spicy salmon, snapper, and aged cheese flake, scallion	 	8pcs	26.95
<b>Great Canadian</b> Lobster, yam, asparagus, spring mix, mayo, wrapped with tobiko and avocado slices, topped with mix of snow crab & kani, spicy mayo, unagi sauce	 	8pcs	26.50
<b>Fusion</b> Lobster, avocado, asparagus, cream cheese, tobiko, lightly fried, topped with mix of snow crab & kani, served with house curry sauce	 	10pcs	26.95
<b>Toki</b> Red tuna, scallions, masago, cucumber, tempura flakes, wrapped with avocado slices, topped with mix of spicy snow crab & kani	 	8pcs	23.95
<b>Sunrise</b> Prawn tempura, cucumber, avocado, mayo, topped with masago, scallion and torched spicy salmon	 	8pcs	24.50
<b>Fire Dragon</b> Prawn tempura, cucumber, avocado, masago, mayo, topped with salmon and scallion, torched with Japanese mayo		8pcs	23.95
<b>Madness Dragon</b> Our one and only spicy dragon roll is here! Prawn tempura roll base, add jalapeno, topped with Tai (snapper), green onion, torched with spicy Peri-Peri & Japanese Mayo	 	8pcs	23.95
<b>Shrimp on the rock</b> Avocado, cucumber, topped with cooked jumbo shrimp, torch by spicy mayo, drizzle with fresh basil and green onions	 	8pcs	21.95

## Aburi Oshi Sushi (7 pcs)



using our unique seared technique, served with house made spicy mayo, masago, scallion and fresh jalapeno slices on the top

(Gluten free available without masago)

Salmon	18.95
Maguro	19.50



## Sashime Maki Combination

serve with miso soup  
**upgrade soup: \$3.95**

YI	42.50
Assortment pf 10 pcs sashimi, and 6 pcs California roll	
Soul	43.50
Assortment of 16 pcs of sashimi with a bowl of sushi rice	
Hon Chirashi	48.95
The true art of fresh sashimi specially presented by our Head Chef "Sam Ho" in his new definition of food art (20 pcs of sashimi laid on bed of sushi rice)	
Salmon Deluxe Bento Box	44.95
For salmon lovers, 6 pcs Spicy Salmon Roll, 5 pcs of Salmon Sashimi and 3 pcs exclusive Soul Stone Salmon Nigiri, torched with mayo	

## Poke Bowl

Pick your choice of protein, with Wakame seaweed, avocado slices, topped with Japanese mayo, sliced Nori(seaweed) and sesame

**Make it spicy? Add \$2.50 for spicy mayo instead**

Salmon Poke (marinated with ponzu sauce)	25.50
Albacore Tuna Poke (marinated with ponzu sauce)	24.95
Maguro Red Tuna Poke (marinated with ponzu sauce)	26.95
Cooked Shrimp Poke	23.95
Kani (crabstick) Poke	23.50

## Dessert

Banana Spring Roll	8.50
House made, 2 pcs of deep-fried banana spring rolls, served with vanilla ice cream, top with coco powder	
Sesame Balls with Red Bean Paste	8.50
4 pcs of deep-fried sesame balls, served with vanilla ice cream, top with coco powder	
Crème Brulee	8.50
3 pcs of house made Crème Brulee	