



# Teppanyaki Village

## sushi rolls

### CALIFORNIA 🌊

rock crab  
+ avocado  
8.75

### VEGGIE ♡

cucumber + avocado + beet  
+ lettuce + carrot + kaware  
5.25

### SALMON + AVOCADO 🌊

wild pacific salmon  
+ avocado  
7.00

### TEMPURA YAM + AVOCADO ♡

lightly crisp yam + avocado  
+ sesame seed  
7.00

### SALMON 🌊

wild pacific salmon  
+ cucumber  
7.00

add spicy mayo to any roll  
0.50

### KAPPA MAKI ♡

cucumber + toasted  
sesame seed  
4.75

### SCALLOP

jumbo scallop  
+ cucumber  
7.00

### TUNA 🌊

bc albacore tuna  
+ cucumber  
7.00

### TEPPAN

beef tataki + carrot + beet  
+ garlic + kaware  
7.00

### PRAWN TEMPURA 🌊

crispy prawn tempura  
+ avocado + kaware  
7.00

## small plates

### YAM TEMPURA ♡

5 yam  
tempura pieces  
8.75

### ASSORTED TEMPURA 🌊

2 tiger prawns + zucchini  
+ green kale + yam  
10.25

### PRAWN TEMPURA 🌊

5 tiger prawns  
11.25

### BEEF TATAKI

thinly seared blue rare tenderloin  
+ our house made ponzu  
12.00

### TUNA TATAKI 🌊

seared rare bc albacore tuna  
+ our house made sauce  
13.00

## sides

### MISO SOUP

traditional japanese soup  
+ green onion + tofu  
3.75

### GARDEN SALAD

crisp greens + our house  
made sesame dressing  
5.25

### FRIED RICE

garlic + butter + egg + green  
onion + soy sauce  
4.50

### CHILLED EDAMAME ♡

served chilled + tossed  
with natural sea salt  
5.75

## the fine print

Please let us know if you have a food allergy or sensitivity.

Gluten free options available. Vegetarians look for the ♡.

An 18% gratuity will be added for groups of 6 or more.

We politely decline sharing + substitutions.

Our seafood is sustainably sourced 🌊.

Recommended by the Vancouver Aquarium as ocean-friendly.



## teppanyaki entrées

SERVED WITH GARDEN SALAD + MISO SOUP + TEPPAN VEGETABLES  
+ STEAMED RICE + TIGER PRAWN TEASER + 3 SIGNATURE DIPPING SAUCES

### FILET MIGNON

alberta AAA tenderloin  
6 oz 41.00 | 9 oz 47.00

### NEW YORK

alberta AAA striploin  
8 oz 37.00 | 12 oz 43.00

### TERIYAKI CHICKEN

8 oz free range chicken breast  
+ house made teriyaki sauce  
31.00

### TOFU STEAK ♡

with shiitake mushrooms  
25.00

### ATLANTIC LOBSTER 🌊

1 lb atlantic live lobster  
42.00

### TIGER PRAWNS 🌊

10 tiger prawns  
32.00

### WILD PACIFIC SALMON 🌊

6 oz wild pacific  
salmon filet  
34.00

### JUMBO SCALLOPS

7 oz jumbo scallops  
37.00

## teppanyaki signature dinners

SERVED WITH GARDEN SALAD + MISO SOUP + TEPPAN VEGETABLES +  
STEAMED RICE + TIGER PRAWN TEASER + 3 SIGNATURE DIPPING SAUCES

### THE VILLAGE

3 oz filet mignon  
3 tiger prawns 🌊  
2 jumbo scallops  
4 oz teriyaki free range chicken  
45.00

### LAND LOVERS

6 oz filet mignon  
4 oz teriyaki free range chicken  
2 ½ oz shiitake mushrooms  
48.00

### SEAFOOD TRIO

6 oz wild pacific  
salmon filet 🌊  
or  
1 lb atlantic live lobster 🌊  
( add 15.00 )  
+  
3 tiger prawns 🌊  
2 jumbo scallops  
46.00 | 61.00

### STEAK + LOBSTER

6 oz filet mignon  
or  
8 oz new york striploin  
+  
1 lb atlantic live lobster 🌊  
63.00

### THE EMPEROR

3 oz wild pacific  
salmon filet 🌊  
or  
½ lb atlantic live lobster 🌊  
( add 10.00 )  
+  
3 oz filet mignon  
2 tiger prawns 🌊  
1 jumbo scallop  
2 oz teriyaki free range chicken  
1 oz shiitake mushrooms  
51.00 | 61.00

## add ons

ONLY FOR TEPPANYAKI ENTRÉES + SIGNATURE DINNERS

### 3 oz WILD PACIFIC SALMON 🌊

10.25

### 4 oz TERIYAKI CHICKEN

9.50

### ½ lb ATLANTIC LIVE LOBSTER 🌊

20.00

### 3 JUMBO SCALLOPS

13.50

### SHIITAKE MUSHROOMS ♡

8.75

### 4 TIGER PRAWNS 🌊

9.50

### ROASTED GARLIC ♡

3.00

### GARLIC OR SPICY SAUCE ♡

1.50



# Teppan Village

## beer

### JAPANESE

ASAHI SUPER DRY  
330 ml 6.50 | 630 ml 9.75



SAPPORO PREMIUM  
600 ml | 9.75

### INTERNATIONAL

PERONI NASTRO AZZURRO  
*italy*  
7.75

MODELO ESPECIAL  
*mexico*  
7.00

BUD LIGHT  
*usa*  
6.50

### BC + CRAFT + CIDER

KOKANEE LAGER  
6.50

WHISTLER HONEY LAGER  
6.75

WHISTLER BLACK TUSK ALE  
650 ml | 9.75

STEAMWORKS PALE ALE  
6.75

PHILLIPS SLIPSTREAM ALE  
6.75

LIGHTHOUSE SHIPWRECK IPA  
6.75

RED ROOF APPLE CIDER  
7.25

### ALCOHOL FREE

KROMBACHER PILSNER  
*germany*  
5.00

## white wines

MISCONDUCT WINE CO.  
PINOT GRIGIO VQA  
*naramata, bc*  
6 oz | 8.00 9 oz | 13.00  
bottle | 34.00

MT. BOUCHERIE  
PINOT GRIS VQA  
*similkameen valley, bc*  
6 oz | 9.00 9 oz | 14.00  
bottle | 38.00

BERINGER FOUNDERS  
ESTATE CHARDONNAY  
*california*  
bottle | 42.00

QUAILS GATE  
CHARDONNAY VQA  
*kelowna, bc*  
bottle | 52.00

BURROWING OWL ESTATE  
PINOT GRIS VQA  
*oliver, bc*  
bottle | 48.00

BONAMICI  
CHARDONNAY VQA  
*naramata, bc*  
6 oz | 11.00 9 oz | 16.00  
bottle | 45.00

FAIRVIEW CELLARS  
SAUVIGNON BLANC VQA  
*oliver, bc*  
6 oz | 12.00 9 oz | 18.00  
bottle | 50.00

SANTA RITA  
SAUVIGNON BLANC  
*chile*  
bottle | 32.00

YALUMBA Y SERIES  
VOIGNIER  
*australia*  
bottle | 45.00

KIM CRAWFORD  
MARLBOROUGH SAUV BLANC  
*new zealand*  
bottle | 48.00

## sake cocktails + martinis (2 oz.)

STRAWBERRY  
SAKE MARGARITA  
*sake + vodka*  
*+ strawberries + lime*  
glass 7.25 | jug 23.00

RUSSIAN PEAR  
*nashi sake*  
*+ stolichnaya vodka*  
12.00

SCOTTISH GEISHA  
*yuzu-shu sake + hendricks*  
*gin + soda*  
13.00

STRAWBERRY + MELON  
SAKE MARGARITA  
*sake + vodka + strawberries*  
*+ lime + melon liqueur*  
glass 7.75 | jug 25.00

TOKYO HAZE  
*sake + stoli razberi*  
*+ a splash of cranberry juice*  
12.00

PINEAPPLE SAKE SANGRIA  
*momokawa sake + pineapple*  
*+ house made jalapeño syrup*  
13.00

## red wines

JEAN BOUSQUET  
MALBEC (ORGANIC)  
*argentina*  
6 oz | 9.00 9 oz | 14.00  
bottle | 38.00

MT. BOUCHERIE  
PINOT NOIR VQA  
*similkameen valley, bc*  
6 oz | 12.00 9 oz | 18.00  
bottle | 50.00

BURROWING OWL ESTATE  
MERLOT VQA  
*oliver, bc*  
bottle | 78.00

CHABERTON AC 100  
MERLOT VQA  
*okanagan, bc*  
bottle | 108.00

MISSION HILL 5 VINEYARDS  
CABERNET MERLOT VQA  
*kelowna, bc*  
bottle | 52.00

PACIFIC BREEZE KILLER CAB  
CABERNET SAUVIGNON  
*california*  
bottle | 54.00

MOON CURSOR BORDER  
VINES BORDEAUX BLEND VQA  
*osoyoos, bc*  
6 oz | 13.00 9 oz | 20.00  
bottle | 56.00

BONAMICI MERLOT /  
CABERNET FRANC VQA  
*naramata, bc*  
6 oz | 11.00 9 oz | 16.00  
bottle | 45.00

FAIRVIEW CELLARS CABERNET  
SAUVIGNON RESERVE VQA  
*oliver, bc*  
bottle | 102.00

ANTINORI SANTA  
CRISTINA TOSCANA  
*italy*  
bottle | 38.00

RAVENSWOOD VINTNERS  
BLEND ZINFANDEL  
*california*  
bottle | 42.00

QUAILS GATE  
PINOT NOIR VQA  
*kelowna, bc*  
bottle | 58.00

## chilled sake + plum wine

HAKUTSURU DRAFT SAKE  
*dry + light + hints of*  
*caramel + fruit*  
2 oz | 5.25 bottle | 26.00

HAKUTSURU JUNMAI GINJO  
*medium + smooth + silky*  
*+ flowery aromas*  
2 oz | 5.75 bottle | 28.00

YOSHI NO GAWA  
*dry + light + crisp pear*  
*+ spice flavours*  
2 oz | 7.50 bottle | 36.00

MOMOKAWA PEARL  
*sweet + milky + hints*  
*of fruit + coconut*  
2 oz | 7.25 bottle | 34.00

MOMOKAWA DIAMOND  
*mildly dry + ripe cantaloupe*  
*+ light honey*  
750 ml | 65.00

OBAACHAN'S YUZU-CHU  
*refreshing + natural*  
*acidity + lemon citrus*  
2 oz | 7.50 bottle | 36.00

NASHI NO OSAKE  
*intense + natural pear*  
*+ semi sweet*  
2 oz | 5.75 bottle | 28.00

GEKKEIKAN PLUM WINE  
*slightly tart + sweet plum*  
*+ rice aroma*  
2 oz | 7.25

## hot sake - gekkeikan

5 oz | 6.25  
9 oz | 9.75  
26 oz | 26.00

PURPLE HAZE  
*hot sake + chambord liqueur*  
9 oz | 9.75

## sparkling + champagne

IL FOLLO  
PROSECCO  
*italy*  
bottle | 45.00

MOET & CHANDON  
BRUT IMPERIAL  
*france*  
bottle | 165.00