

# COMBOS

**\$32**

## SALMON COMBO

Sass Roll, Spicy Salmon Roll,  
Salmon Maki,  
4-piece Local Salmon Sashimi

## TUNA COMBO

Negitoro Roll, Super Hiro Roll,  
4-Piece Seared Local Tuna Sashimi,  
Mini Ahi Poke

## CRAB COMBO

Spider Roll, Kani California Roll,  
2 Kani Nigiri,  
Mini Mama Kani Salad



## MAKI SUSHI

- \$6.25 YAM TEMPURA ROLL Yam tempura, avocado, cucumber, daikon
- \$5.75 BC ROLL BBQ'd salmon skin, vegetables and topped with tobiko
- \$4.75 CALIFORNIA ROLL Avocado and crab stick
- \$9.50 KANI CALIFORNIA ROLL Avocado and fresh crab
- \$8.00 UNA-AVO ROLL Unagi and avocado
- \$7.75 UNA-KYU ROLL Unagi and cucumber
- \$6.50 FUTO-MAKI Shiitake mushrooms, crab, spinach, kampo (gourd), tamago
- \$3.50 KAPPA MAKI Sliced cucumber
- \$5.25 NEGITORO ROLL Chopped tuna with green onion
- \$5.25 SALMON MAKI Wild sockeye salmon
- \$5.00 TEKKA MAKI Albacore tuna
- \$6.75 TEMPURA ROLL Prawn tempura, avocado, cucumber, daikon
- \$7.00 SPICY SCALLOP ROLL Scallop and cucumber
- \$6.00 SPICY TUNA ROLL Tuna with spicy mayo, daikon and cucumber
- \$5.00 BBQ SALMON ROLL BBQ salmon, avocado

## SASHIMI

- \$17.00 HALF ASSORTED 7 pc
- \$34.00 ASSORTED 14 pc
- \$28.00 HAMACHI 9 pc
- \$25.00 LOCAL TUNA 9 pc
- \$28.50 SOCKEYE SALMON 9 pc
- \$29.50 LOCAL TUNA & SALMON 10 pc
- \$23.00 SEARED HAWAIIAN TUNA - tataki 7 pc
- \$16.50 SEARED LOCAL TUNA - tataki 7 pc
- \$29.00 TORO LOCAL TUNA 9 pc
- \$30.00 HAWAIIAN TUNA SASHIMI 9 pc
- \$14.00 AHI-POKE regular or spicy
- \$14.50 MIXED-POKE regular or spicy
- \$15.50 MISO POKE

## BEER JAPANESE

- ASAHI Tall Can \$9.25
- ASAHI Party-Sized 2 litres \$28.50
- KIRIN Reg Bottle \$6.25
- KIRIN Giant Bottle \$9.50
- SAPPORO Reg Bottle \$6.25
- SAPPORO Tall Bottle \$9.50

## BEER DOMESTIC

- Miller Light \$5.75
- OK Springs 1516 Lager \$5.75
- Kokanee \$5.75
- Moosehead \$5.75
- Stella Artois \$6.25
- Blanche de Chambly \$6.25
- Smirnoff Ice \$5.75
- Strongbow Cider \$5.75
- Lonetree Ginger Apple Cider \$5.75

## WHISTLER BREWING

- Mountain Lager \$5.50
- Lost Lake IPA \$5.50
- Forager Gluten-Free Lager \$6.00

## SAKE HOT

- SMALL 1 150 mL \$5.25
- LARGE 2 270 mL \$9.25
- JUMBO 3 750 mL \$25
- DUMBO 4 1.8 Litre \$54



## SAKE MARGARITAS

- Strawberry Sake \$6.00 Glass \$19.50 Jug
- Lime Sake \$6.00 Glass \$19.50 Jug
- Strawberry Melon \$7.50 Glass \$23.00 Jug
- Strawberry Banana \$7.50 Glass \$23.00 Jug



100% Canadian Wine Selection

## WHITE WINE

House White Blend // crisp, cool, fun  
\$5 Glass \$15 Half Litre \$21 Bottle

Jackson Triggs Sauv. Blanc // smooth, grassy, citrus  
\$6.50 Glass \$19.50 Half Litre \$30 Bottle

See Ya Later Gewurtztraminer  
\$7 Glass \$21 Half Litre \$34 Bottle // grapefruit, ripe, lychee

Sushi Village's Exclusive Pinot Gris  
\$7 Glass \$21 Half Litre \$34 Bottle // made by Kanazawa Wines

Kanazawa Sakura Rose // bright, mineral, berries  
\$8.50 Glass \$25 Half Litre \$40 Bottle

NkMip Winemakers Series Chardonnay  
\$9.50 Glass \$28 Half Litre \$44 Bottle // soft, warm, buttery

Kanazawa Nomu White // floral, crisp, peachy  
\$9.50 Glass \$28 Half Litre \$44 Bottle

Fizzio Therapy Sparkling Wine \$40 Bottle

## RED WINE

House Red Merlot Cabernet Blend  
\$5 Glass \$15 Half Litre \$21 Bottle // juicy, light, mellow

Jackson Triggs Cab Sauv // oaky, balanced, blackcurrent  
\$6.50 Glass \$19.50 Half Litre \$30 Bottle

Sushi Village's Exclusive Merlot  
\$7.50 Glass \$23 Half Litre \$38 Bottle // made by Kanazawa Wines

Vintage Ink Rebel Red Blend // big, bold, round  
\$7.50 Glass \$23 Half Litre \$38 Bottle

See Ya Later Pinot Noir // delicious, creamy, cherry  
\$8.50 Glass \$25 Half Litre \$40 Bottle



## HOUSE SPECIAL ROLLS

- \$14.00 MANGO CATERPILLAR ROLL Mango, prawn tempura, unagi, wrapped with thinly sliced avocado
- \$11.00 KFC ROLL Marinated and deep fried chicken wrapped in thinly sliced avocado
- \$11.50 TUNA KFC ROLL Inspired by the above, marinated and fully cooked tuna, wrapped in thinly sliced avocado
- \$9.00 CRUNCHY SMOKED SALMON Mango, smoked salmon, cucumber, coated with tempura bits
- \$14.00 DOUBLE HAWAIIAN ROLL Hawaiian tuna, crunchy tempura bits, cucumber, spicy mayo, wrapped with thinly sliced Hawaiian tuna
- \$10.50 SUPER HIRO ROLL Spicy tuna roll wrapped with thinly sliced avocado on a bed of tempura bits
- \$11.50 BEAUTIFUL ROLL A scallop centre, beautifully wrapped with salmon and avocado
- \$12.00 BEAUTIFUL TEMPURA ROLL Prawn tempura centre, beautifully wrapped with salmon and avocado
- \$17.75 RAINBOW ROLL Prawn tempura rolled with soya bean sheet, wrapped with our chefs choice of 7 different thinly sliced fish
- \$7.50 VEGGIE DELIGHT Asparagus tempura, carrot, avocado, cucumber, radish, spicy mayo with soya bean sheet
- \$10.50 SASS ROLL Prawn tempura, avocado, scallop and salmon rolled with soya bean sheet
- \$10.50 SPIDER ROLL Deep fried soft shell crab, avocado and cucumber
- \$8.00 CRUNCHY PS ROLL Prawn, salmon and cucumber coated with tempura bits
- \$15.00 HOT VOLCANO ROLL Seared Hawaiian tuna, mango, jalapenos, topped with tobiko - a taste eruption!
- \$8.50 SPICY SALMON ROLL Spicy oil heats this roll up! Salmon, tempura asparagus, avocado rolled in black sesame seeds
- \$12.50 BOX SUSHI Salmon, prawn, avocado, and scallop, thinly sliced lemon, box shaped
- \$16.00 SEARED SALMON BOX Box shaped sushi topped with flame-licked salmon, lemon and rare black tobiko
- \$11.00 PUMPKIN DELIGHT ROLL Takuwan, cilantro, enoki mushrooms, beets, sesame mayo, pumpkin tempura and balsamic reduction



## NIGIRI SUSHI

prices listed are per single piece

### CHEF'S SELECTION OF ASSORTED NIGIRI

10 PIECES: \$30.00 with miso soup

CHIRASHI SUSHI - \$30.00 with miso soup

- |                                 |   |                                    |
|---------------------------------|---|------------------------------------|
| \$4.00 AMAEBI - fresh BC shrimp | \$3.00 IKA - squid                                      | \$3.50 WILD SOCKEYE SALMON         |
| \$3.25 BEEF NIGIRI              | \$3.50 KANI - snow crab                                 | \$3.00 TAKO - boiled octopus       |
| \$2.75 EBI - boiled shrimp      | \$3.25 LOCAL TUNA - albacore                            | \$2.75 TOBIKO - flying fish roe    |
| \$4.00 HAMACHI - yellow tail    | \$3.00 SABA - mackerel                                  | \$3.50 TOBIKO & QUAIL EGG          |
| \$4.00 HAWAIIAN TUNA            | \$4.00 SEARED HAWAIIAN TUNA                             | \$4.00 TORO - tuna belly           |
| \$3.00 HOKKI - surf clam        | \$3.25 SEARED LOCAL TUNA                                | \$2.50 TAMAGO - egg omelet         |
| \$4.00 HOTATE - scallop         | \$MP SEASONAL WHITE FISH <small>ask your server</small> | \$4.00 UNAGI - bbq fresh water eel |
| \$4.25 IKURA - salmon roe       | \$3.75 SCALLOP NORI                                     | \$ .75 UDAMA - raw quail egg       |
| \$2.75 INARI                    | \$3.75 SALMON TORO                                      | \$4.50 UNI - sea urchin seasonal   |
|                                 | \$2.25 SMOKED SALMON                                    |                                    |



JAPANESE CUISINE

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