



MAKI SUSHI

- \$6.25 YAM TEMPURA ROLL Yam Tempura, cucumber, avocado, daikon
- \$5.75 BC ROLL BBQ'd salmon skin, vegetables and topped with tobiko
- \$4.75 CALIFORNIA ROLL Avocado and crab stick
- \$5.00 CRUNCHY CALI ROLL See above - plus coated in tempura bits
- \$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, cucumber, avocado, 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



SAKE HOT

- ① SMALL 150 mL \$5.25
- ② LARGE 270 mL \$9.25
- ③ JUMBO 750 mL \$25
- ④ DUMBO 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 \$21.00 Jug
- Strawberry Banana \$7.50 Glass \$21.00 Jug

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

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 // warm, buttery, soft

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

- \$11.00 KFC ROLL Chicken karaage, wrapped with thinly sliced avocado
- \$11.50 TUNA KFC ROLL Tuna cooked karaage style, wrapped with thinly sliced avocado
- \$9.00 CRUNCHY SMOKED SALMON Mango, smoked salmon, cucumber, coated with tempura bits
- \$10.50 SUPER HIRO ROLL Spicy tuna roll wrapped with thinly sliced avocado on a bed of tempura bits
- \$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
- \$8.00 CRUNCHY PS ROLL Prawn, salmon and cucumber coated with tempura bits
- \$8.50 SPICY SALMON ROLL Salmon and tempura asparagus, with house-made chili oil



NIGIRI SUSHI

prices listed are per single piece

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|---------------------------------|---|---|
| \$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 <small>seasonal</small> |
| | \$3.25 SMOKED SALMON | |



The Legend of Sushi Village is whispered from ski town to ski town. Known for its incredibly fresh fish, hot sake, spicy tofu and vibrant atmosphere, Whistler's original sushi joint is always a party. Just try not to get lost en route to the restrooms.

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Sushi Village
JAPANESE CUISINE