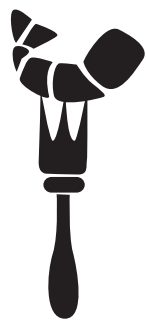


since 1985

EPIC HISTORY, FOOD, PARTIES

Sushi Village  
JAPANESE CUISINE



SOUPS  
SALADS  
—  
APPIES

- 3.00 MISO SOUP Soya bean paste soup
- 16.00 BEEF TATAKI Thinly sliced seared blue rare beef served with ponzu sauce
- 5.00 EDAMAME Green soya beans served chilled
- SUNOMONO SALAD Ebi - Prawn 5.50  
Tako - Octopus 5.75  
Yam noodles in a sweet vinegar sauce Kani - Crab 5.75
- 8.00 SEAWEED SALAD Four different kinds of seaweed topped with cucumber and apple slaw - regular or spicy
- 7.00 GREEN SALAD with our sesame house dressing
- 6.00 SPINACH GOMAE Blanched spinach with sesame sauce
- 6.00 KINPIRA GOBO Burdock root and carrot cooked in sesame sauce
- 15.00 MAMA'S KANI SALAD Avocado, red pepper, yellow pepper, cucumber, tomato, mango, spring mix lettuce Dungeness crab with Mama's Dressing
- 11.00 SALMON SKIN SALAD Leaf lettuce, takuwan (pickled radish), kaiware, jalapeno bits and BBQ salmon skin on top, served with garlic vinaigrette
- 16.00 HAMACHI SASHIMI SALAD Hamachi sashimi on a bed of greens with jalapenos, cilantro and our special dressing



## TERIYAKI DINNERS

Served with vegetables and bean sprouts.

- 23.00 CHICKEN - chicken thigh
- 23.00 SALMON
- 23.00 TOKYO CUT BEEF - thinly sliced
- 7.00 ADD MISO, SALAD & RICE

## AGEMONO

- 12.50 CHICKEN KARAAGE Boneless chopped chicken marinated in rice wine soya sauce and deep fried - regular or spicy
- 15.00 TUNA KARAAGE Deep Fried Tuna - regular or spicy
- 12.00 JAPANESE CALAMARI Ika Karaage
- 16.00 SOFT SHELL CRAB KARAAGE Deep Fried soft shell crab served with ponzu sauce
- 8.50 TAKO YAKI 6 Pieces of Octopus Balls of Pleasure



- 6.50 AGEDASHI TOFU Deep Fried tofu served with special sauce and grated radish
- 7.50 SPICY AGEDASHI TOFU Deep fried tofu and fresh shiitake mushroom with our legendary spicy sauce
- 8.00 TANGY AGEDASHI TOFU Deep fried tofu on a bed of bean sprouts with a tangy soya based sauce
- 8.00 MAMA'S TOFU Lightly fried spiced tofu with green onions, jalapenos, Japanese hot peppers, cilantro



## UDON NOODLE SOUP

- 7.00 PLAIN Noodle soup with tempura bits on the side
- 16.00 NABEYAKI Prawn tempura, diced chicken, egg & vegetables
- 13.50 TEMPURA Prawn and vegetable tempura
- 14.00 BEEF Pan-Fried thinly sliced beef
- 13.50 MAMA'S SPICY Jalapenos, bean sprouts, green onions, cilantro in a spicy broth

## TEMPURAS

- 7.50 HALF ASSORTED 2 Prawns - 3 Vegetables
- 15.00 ASSORTED 4 Prawns - 6 Vegetables
- 17.00 PACIFIC PRAWN 7 Prawns
- 13.50 BEEF 5 thinly sliced Beef rolls with green onion inside
- 11.00 VEGETABLE 7 or 8 Assorted Vegetables
- 11.00 YAM / SWEET POTATO (orange) 5 - 7 pieces

## YAKIMONO

- 7.00 CHICKEN YAKITORI Grilled chicken on skewers with teriyaki sauce (2 skewers)
- 8.00 OYSTER MOTOYAKI Baked Oyster with spinach and motoyaki sauce
- 15.00 PAN FRIED WHOLE SQUID Whole squid sauteed in soya sauce and butter
- 16.00 GARLIC BEEF Pan seared beef with rich sesame garlic sauce
- 7.00 TRADITIONAL JAPANESE GYOZA Pan seared and steamed dumplings - Pork OR Vegetable
- 19.00 BLACK COD SAIKYOYAKI Black cod marinated with our homemade Saikyo Miso
- 18.00 SALMON SHIOYAKI Grilled and salted Wild Pacific Salmon served with grated radish and ginger
- 8.00 SALMON BELLY SHIOYAKI Tender wild salmon belly grilled with rock salt
- MP HAMACHI KAMA Yellowtail cheek (teriyaki or with salt)
- 18.00 SHIITAKE & SCALLOPS Shiitake mushrooms and scallops sauteed in soya sauce and butter

## HOT POT DINNERS available dinner ONLY



### VILLAGE SUKIYAKI

The best thinly sliced tender sirloin cooked to your taste in our special Sukiyaki sauce with fresh vegetables, tofu, yam noodle. Served with a raw egg to enhance flavour.

48.00 per person - minimum 2 person order - available until 9:00pm

# DONBURI

meaning "bowl" in Japanese, ingredients displayed over rice in a bowl

## SALMON DON

Sliced sockeye salmon  
with local ikura  
over rice - 27.00

## TEKKA DON

Sliced albacore tuna  
with avocado  
over rice - 24.00

## MISO POKE DON

Diced local tuna sashimi  
in house made miso dressing  
with spinach, quinoa and rice - 24.00

## CHIRACHI

Chef's Selection of  
artfully displayed Sashimi  
over rice - 35.00



## MAKI SUSHI

traditional rolls with simple ingredients

- 7.50 YAM TEMPURA ROLL Yam with daikon, cucumber, mayo
- 6.75 BC ROLL BBQ'd salmon skin, vegetables and topped with tobiko
- 5.00 CALIFORNIA ROLL Avocado and crab stick
- 8.00 KANI CALIFORNIA ROLL Avocado and fresh crab
- 8.00 UNA-AVO ROLL Unagi and avocado
- 7.75 UNA-KYU ROLL Unagi and cucumber
- 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
- 9.50 DYNAMITE ROLL Prawn tempura, avocado, cucumber, tobiko
- 9.50 SPICY SCALLOP ROLL Scallop and cucumber
- 8.00 SPICY TUNA ROLL Tuna with spicy mayo, daikon and cucumber
- 6.00 BBQ SALMON ROLL BBQ salmon, avocado

## SASHIMI

- 18.00 HALF ASSORTED 7 pc
- 36.00 ASSORTED 14 pc
- 32.00 HAMACHI 9 pc
- 29.00 LOCAL TUNA 9 pc
- 31.00 SOCKEYE SALMON 9 pc
- 32.00 LOCAL TUNA & SALMON 10 pc
- 28.00 SEARED HAWAIIAN TUNA - tataki 7 pc
- 23.00 SEARED LOCAL TUNA - tataki 7 pc
- 32.00 TORO LOCAL TUNA 9 pc
- 33.00 HAWAIIAN TUNA SASHIMI 9 pc
- 16.00 AHI-POKE regular or spicy
- 17.00 ASSORTED-POKE regular or spicy

## JAPANESE BEER

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

## WE love BC CRAFT BEER

Ask your server about current selections  
from our favourite BC breweries

### COAST MOUNTAIN

Whistler, BC

### 49th PARALLEL

East Vancouver, BC

### STEAMWORKS BREWING

Vancouver, BC

### MAIN STREET BREWING

Vancouver, BC

### PHILLIPS BREWERY

Victoria, BC

### FOUR WINDS

Delta, BC

### HOWE SOUND

Squamish, BC

## SAKE HOT

- SMALL ① 150 mL 5.25
- LARGE ② 270 mL 9.25
- JUMBO ③ 750 mL 25.00
- DUMBO ④ 1.8 Litre 54.00



## 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

Ask your server about current selections  
from our favourite BC wineries

Our wine list is curated by  
our brilliant friend **Samantha Rahn**  
2013 Sommelier of the Year

## MIKITO "MIKI" HOMMA 1947 - 2017

The word "legend" gets overused these days,  
especially in Whistler, but in the case of Miki,  
the title is fitting, in every sense of the word.

He opened Sushi Village Restaurant in 1985.  
Whistler was a developing ski resort in those  
days (there were only 5 other restaurants here,  
at that time!) but Miki instantly fell in love with  
the vibe, the people and beautiful mountains.

Miki had a flare for hospitality that was  
infectious. He was proud of his Japanese culture  
and food, always eager to share it with his  
friends and guests. And he LOVED to party!

Miki will be remembered for his wild laugh,  
his unique style, his crazy sense of humour,  
his generosity to this community and for  
providing all of us with this iconic restaurant  
which has been loved by many for over 30 years.

He is survived by his loving wife Naoko,  
his adoring staff, his friends and thousands of  
sushi lovers who return, year after year.

During your visit, please raise a glass and shout  
KANPAI! Nothing would please him more. xo



## HOUSE SPECIAL ROLLS

creative, unique rolls with special ingredients and preparations

- 12.00 MANGO CATERPILLAR ROLL Mango, prawn tempura, unagi sauce, 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
- 14.00 DOUBLE HAWAIIAN ROLL Hawaiian tuna, crunchy tempura bits, cucumber, spicy mayo, wrapped with thinly sliced Hawaiian tuna
- 12.00 SUPER HIRO ROLL Spicy tuna roll wrapped with thinly sliced avocado on a bed of tempura bits
- 14.00 BEAUTIFUL ROLL A scallop centre, beautifully wrapped with salmon and avocado
- 13.50 BEAUTIFUL TEMPURA ROLL Prawn tempura centre, beautifully wrapped with salmon and avocado
- 18.00 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
- 12.00 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
- 18.00 HOT VOLCANO ROLL Seared Hawaiian tuna, mango, jalapenos, topped with tobiko - a taste eruption!
- 9.50 SPICY SALMON ROLL Spicy oil heats this roll up! Salmon, tempura asparagus, avocado rolled in black sesame seeds
- 15.00 BOX SUSHI Salmon, prawn, avocado, and scallop, thinly sliced lemon. box shaped
- 21.00 SEARED SALMON BOX Box shaped sushi topped with flame-licked salmon, lemon, jalapenos and rare black tobiko
- 9.50 PETE ROLL Beets, mango, cilantro, sushi ginger, avocado wrapped in soy sheet, topped with housemade chili oil



## NIGIRI SUSHI

prices listed are per single piece

### CHEF'S SELECTION OF ASSORTED NIGIRI

10 PIECES: 35.00 with miso soup

- |                               |                            |                                  |
|-------------------------------|----------------------------|----------------------------------|
| 4.00 AMAEBI - fresh BC shrimp | 3.00 INARI                 | 4.00 WILD SOCKEYE SALMON         |
| 3.50 BEEF NIGIRI              | 3.50 IKA - squid           | 3.00 TAKO - boiled octopus       |
| 3.00 EBI - boiled shrimp      | 3.50 KANI - snow crab      | 3.00 TOBIKO - flying fish roe    |
| 4.00 HAMACHI - yellow tail    | 4.00 LOCAL TUNA - albacore | 4.00 TOBIKO & QUAIL EGG          |
| 4.00 HAWAIIAN TUNA            | 3.00 SABA - mackerel       | 4.50 TORO - albacore tuna belly  |
| 3.00 HOKKI - surf clam        | 4.00 SEARED HAWAIIAN TUNA  | 2.50 TAMAGO - egg omelet         |
| 4.00 HOTATE - scallop         | 4.00 SEARED LOCAL TUNA     | 4.00 UNAGI - bbq fresh water eel |
| 4.50 IKURA - salmon roe       | 4.00 SCALLOP NORI          | 1.00 UDAMA - raw quail egg       |
|                               | 4.50 SALMON TORO           |                                  |

+ Ask Your Server about seasonal selections : UNI - sea urchin / WAGYU - beef / BLUE FIN - tuna / WHITE FISH - seasonal +



JAPANESE CUISINE

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