

# DONBURI

Ingredients displayed over rice, in a bowl.

## SALMON DON

Sliced sockeye salmon with local ikura over rice - 35.00

## TEKKA DON

Sliced albacore tuna with avocado over rice - 35.00

## MISO POKE DON

Diced local tuna sashimi, house made miso dressing with spinach, quinoa over rice - 35.00

## CHIRACHI

Chef's Selection of artfully displayed Sashimi over rice - 40.00



## MAKI SUSHI

traditional rolls with simple ingredients

10.00 YAM TEMPURA ROLL Yam with daikon, cucumber, mayo, avocado

9.00 BC ROLL BBQ'd salmon skin, vegetables, topped with tobiko

8.00 CALIFORNIA ROLL Avocado and crab stick

12.00 KANI CALIFORNIA ROLL Avocado and fresh crab

12.00 UNA-AVO ROLL Unagi and avocado

12.00 UNA-KYU ROLL Unagi and cucumber

6.00 KAPPA MAKI Sliced cucumber

7.50 NEGITORO ROLL Chopped tuna with green onion

7.50 SALMON MAKI Wild sockeye salmon

7.50 TEKKA MAKI Albacore tuna

12.00 DYNAMITE ROLL Prawn tempura, avocado, cucumber, tobiko, daikon

12.00 SPICY SCALLOP ROLL Scallop and cucumber

11.00 SPICY TUNA ROLL Tuna with spicy mayo, daikon and cucumber

8.00 BBQ SALMON ROLL BBQ salmon, avocado

6.50 AVOCADO ROLL

## SASHIMI

29.00 HALF ASSORTED 7 pc

55.00 ASSORTED 14 pc

45.00 HAMACHI 9 pc

45.00 LOCAL TUNA 9 pc

45.00 SOCKEYE SALMON 9 pc

49.00 LOCAL TUNA & SALMON 10 pc

35.00 SEARED HAWAIIAN TUNA - tataki 7 pc

35.00 SEARED LOCAL TUNA - tataki 7 pc

50.00 TORO LOCAL TUNA 9 pc

45.00 HAWAIIAN TUNA SASHIMI 9 pc

20.00 AHI-POKE regular or spicy

21.00 ASSORTED-POKE regular or spicy

## JAPANESE BEER

ASAHI Tall Can 9.50

ASAHI Party-Sized 2 litres 35.75

SAPPORO Bottle 8.00

SAPPORO Tall Can 9.50

## WE love BC CRAFT BEER

Ask your server about current selections from our favourite BC breweries

COAST MOUNTAIN  
Whistler, BC

STEAMWORKS BREWING  
Vancouver, BC

BACKCOUNTRY BREWING  
Squamish, BC

## SAKE HOT

SMALL 1 150 mL 6.50

LARGE 2 270 mL 10.50

JUMBO 3 750 mL 28.75

DUMBO 4 1.8 Litre 60.00



## HOUSE SPECIAL ROLLS

creative, unique rolls with special ingredients and preparations

14.75 MANGO CATERPILLAR ROLL Mango, prawn tempura, mayo, unagi sauce, wrapped with thinly sliced avocado

14.00 KFC ROLL Marinated and deep fried chicken wrapped in thinly sliced avocado

14.00 TUNA KFC ROLL Inspired by the above, marinated and fully cooked tuna, wrapped in thinly sliced avocado

16.75 NOT SO SECRET ROLL Formally known as Nicole Roll

17.00 DOUBLE HAWAIIAN ROLL Hawaiian tuna, crunchy tempura bits, cucumber, spicy mayo, wrapped with thinly sliced Hawaiian tuna

14.75 SUPER HIRO ROLL Spicy tuna roll wrapped with thinly sliced avocado on a bed of tempura bits

16.50 BEAUTIFUL ROLL A scallop centre, beautifully wrapped with salmon and avocado

16.00 BEAUTIFUL TEMPURA ROLL Prawn tempura centre, beautifully wrapped with salmon and avocado

24.00 RAINBOW ROLL Prawn tempura rolled with soya bean sheet, wrapped with our chefs choice of 7 different thinly sliced fish

10.25 VEGGIE DELIGHT Asparagus tempura, carrot, avocado, cucumber, radish, spicy mayo with soya bean sheet

15.00 SASS ROLL Prawn tempura, avocado, scallop and salmon rolled with soya bean sheet

14.00 SPIDER ROLL Deep fried soft shell crab, avocado, daikon and cucumber

11.75 CRUNCHY PS ROLL Prawn, salmon and cucumber coated with tempura bits

22.00 HOT VOLCANO ROLL Seared Hawaiian tuna, mango, jalapenos, topped with tobiko - a taste eruption!

13.00 SPICY SALMON ROLL Spicy oil heats this roll up! Salmon, tempura asparagus, avocado rolled in black sesame seeds

18.50 BOX SUSHI Salmon, prawn, avocado, and scallop, thinly sliced lemon. box shaped

25.00 SEARED SALMON BOX Box shaped sushi topped with flame-licked salmon, lemon, jalapenos and rare black tobiko

11.50 PETE'S BEET ROLL Beets, mango, cilantro, sushi ginger, avocado wrapped in soy sheet, topped with housemade chili oil

## World Famous SAKE MARGARITAS

Strawberry Sake 8.00 Glass 24.00 Jug

Lime Sake 8.00 Glass 24.00 Jug

Strawberry Melon 8.75 Glass 25.25 Jug

Strawberry Banana 8.75 Glass 25.25 Jug

## 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, 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 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.



## NIGIRI SUSHI

prices listed are per single piece

### CHEF'S SELECTION OF ASSORTED NIGIRI

10 PIECES: 45.00 with miso soup

6.25 AMAEBI - fresh BC shrimp

5.00 BEEF NIGIRI

5.00 EBI - boiled shrimp

5.50 HAMACHI - yellow tail

5.50 HAWAIIAN TUNA

4.50 HOKKI - surf clam

5.75 HOTATE - scallop

6.00 IKURA - salmon roe

5.00 INARI

5.00 IKA - squid

5.75 KANI - snow crab

5.50 LOCAL TUNA - albacore

5.00 SABA - mackerel

5.50 SEARED HAWAIIAN TUNA

5.75 SEARED LOCAL TUNA

5.75 SCALLOP NORI

6.00 SALMON TORO

5.50 WILD SOCKEYE SALMON

4.50 TAKO - boiled octopus

4.50 TOBIKO - flying fish roe

6.00 TOBIKO & QUAIL EGG

6.25 TORO - albacore tuna belly

4.00 TAMAGO - egg omelet

5.75 UNAGI - bbq fresh water eel

2.50 UDAMA - raw quail egg

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

# Sushi Village

JAPANESE CUISINE

WWW.SUSHIVILLAGE.COM

f @SUSHIVILLAGEWHISTLER

since 1985

EPIC HISTORY, FOOD, PARTIES

- 3.75 MISO SOUP Soya bean paste soup
- 19.00 BEEF TATAKI Thinly sliced seared blue rare beef served with ponzu sauce
- 7.00 EDAMAME Green soya beans served chilled
- SUNOMONO SALAD Ebi - Prawn 8.75  
Yam noodles in a sweet vinegar sauce Tako - Octopus 9.00  
Kani - Crab 10.00
- 9.50 SEAWEED SALAD Four different kinds of seaweed topped with cucumber and apple slaw - regular or spicy
- 9.50 GREEN SALAD With our sesame house dressing
- 7.50 SPINACH GOMAE Blanched spinach with sesame sauce
- 7.50 KINPIRA GOBO Burdock root and carrot cooked in sesame sauce
- 18.00 MAMA'S KANI SALAD Avocado, red pepper, yellow pepper, cucumber, tomato, mango, spring mix lettuce Dungeness crab with Mama's Dressing
- 13.75 SALMON SKIN SALAD Leaf lettuce, takuwan (pickled radish), kaiware, jalapeno bits and BBQ salmon skin on top and served with garlic vinaigrette
- 23.00 HAMACHI SASHIMI SALAD Hamachi sashimi on a bed of greens with jalapenos, cilantro and our special dressing
- 4.00 RICE

## SOUPS SALADS APPIES



## TERIYAKI DINNERS

Served with vegetables and bean sprouts.

- 28.00 CHICKEN - chicken thigh
- 29.00 SALMON
- 30.00 TOKYO CUT BEEF - thinly sliced
- 8.50 ADD MISO, SALAD & RICE



## AGEMONO



Japanese term for delicious, deep fried dishes

- 16.00 IKA KAARAGE Japanese calamari dish served with toragashi spicy mayo
- 16.00 CHICKEN KARAAGE Boneless chopped chicken marinated in rice wine, soya sauce and deep fried - regular or spicy
- 18.00 TUNA KARAAGE Deep fried tuna - regular or spicy
- 19.00 SOFT SHELL CRAB KARAAGE Deep fried soft shell crab served with ponzu sauce
- 10.00 TAKO YAKI 6 pieces of octopus tempura balls



## TOFU

- 9.00 AGEDASHI TOFU Deep fried tofu served with special sauce and grated radish
- 9.50 SPICY AGEDASHI TOFU Deep fried tofu and fresh shiitake mushroom with our legendary spicy sauce
- 9.75 TANGY AGEDASHI TOFU Deep fried tofu on a bed of bean sprouts with a tangy soya based sauce
- 9.75 MAMA'S TOFU Lightly fried spiced tofu with green onions, jalapenos, spices and cilantro



## UDON NOODLE SOUP

- 10.00 PLAIN Noodle soup with tempura bits on the side
- 22.00 NABEYAKI Prawn tempura, diced chicken, egg and vegetables
- 18.00 TEMPURA Prawn and vegetable tempura
- 20.00 BEEF Pan-fried thinly sliced beef
- 18.00 MAMA'S SPICY Jalapenos, bean sprouts, green onions and cilantro

## TEMPURAS

- 12.00 HALF ASSORTED 2 Prawns - 3 Vegetables
- 20.00 ASSORTED 4 Prawns - 6 Vegetables
- 23.00 PACIFIC PRAWN 7 Prawns
- 18.00 BEEF 5 thinly sliced beef rolls with green onion inside
- 16.00 VEGETABLE 8 assorted vegetables
- 15.00 YAM / SWEET POTATO (orange) 6 pieces
- 18.00 CRAB CLAW TEMPURA 2 pieces

## YAKIMONO

Japanese term for grilled, pan-fried or baked dishes

- 9.25 CHICKEN YAKITORI Grilled chicken on skewers with teriyaki sauce (2 skewers)
- 12.00 OYSTER MOTOYAKI Baked Oyster with spinach and motoyaki sauce
- 23.00 GARLIC BEEF Pan seared beef with rich sesame garlic sauce
- 9.00 TRADITIONAL JAPANESE GYOZA Pan seared and steamed dumplings (pork or vegetable)
- 24.00 BLACK COD SAIKYOYAKI Black cod marinated with our homemade Saikyo Miso
- 22.00 SALMON SHIOYAKI Grilled and salted Wild Pacific Salmon served with grated radish and ginger
- 12.00 SALMON BELLY SHIOYAKI Tender wild salmon belly grilled with rock salt
- MP HAMACHI KAMA Yellowtail cheek (teriyaki or with salt)
- 22.00 SHIITAKE & SCALLOPS Shiitake mushrooms and scallops sauteed in soya sauce and butter
- 23.00 IKA YAKI Pan seared whole squid with butter and soy sauce

## EPIC HISTORY SINCE 1985

In December of 1985, Sushi Village opened and the dream that these three friends had - to open a world-class sushi restaurant in what would become one of the most popular ski resorts in the world

Read the full story > [www.sushivillage.com](http://www.sushivillage.com)

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