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## RAW BAR A LA CARTE

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### TWO-TIER SEAFOOD TOWER

10 oysters on the half shell, 6 chilled prawns, albacore tuna tataki, salmon battera  
marinated seaweed and ahi tuna poke, smoked wild sockeye salmon 139

#### JUMBO PRAWN COCKTAIL

house prepared cocktail sauce

4 pieces 22.5    6 pieces 29.5

#### CAVIAR FROM SUSTAINABLY-FARMED STURGEON

beluga, oscietra, bc northern divine (12g & 30g sizes available)

served with blinis, creme fraiche, free-range chopped egg, snipped chives

### OYSTER BAR

*please ask your server for our daily selection*

**ROYAL MIYAGI** sunshine coast, smooth, clean finish 5

**FANNY BAY** okeover inlet, sweet, fresh finish 5

**CHEF CREEK** baynes bay, creamy, sweet briny flavour 5

**EVENING COVE** sooke basin, plump, rich briny flavour 5

**STELLAR BAY GOLD** barkley sound, deep cup, buttery 5

**KUSSHI** deep bay, plump, buttery, sweet fruity finish 6

*the consumption of raw oysters poses an increased risk of foodborne illness.*

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## 3-COURSE PRIX FIXE MENU

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CELEBRATING 44 YEARS OF SERVICE IN WHISTLER

\$49 PER GUEST | WINE PAIRINGS \$44

### STARTER

#### SMOKED ROMA TOMATO SOUP

prosciutto crisp, herb crouton, bc goat cheese 19.5

#### BC ALBACORE TUNA TATAKI

lightly seared tuna, ponzu pearls, shiso leaf, shaved daikon radish 22.5

#### LOBSTER + MATANE SHRIMP ROLL 24.5

nova scotia lobster and quebec shrimp in a classic sushi roll, citrus soya

#### JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

#### ALBERTA ANGUS RESERVE BEEF TARTARE (\$12 supplement)

chopped beef tenderloin, egg yolk jam, pickled red onion, mustard aioli, grilled house bread 26.5

#### ROOTDOWN ORGANIC FARM MIXED GREENS

fresh mixed spring greens, grana padano, toasted marcona almonds, buttermilk onion ring 22.5

#### QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

house baked brioche, ruby port gel, okanagan apple and pear chutney  
candied orange zest, toasted pistachio 29.5

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## MAIN

*all large plates can be gluten-free*

### ANGUS RESERVE BEEF TENDERLOIN 6oz (\$25 supplement)

crispy parmesan potato millefeuille, glazed rootdown farm baby carrots  
charred spring onion, ruby port glaze 64.5  
(larger sizes available for a la carte)

### ROASTED YARROW MEADOW DUCK BREAST

duck fat spaetzle, black olive caramel, north arm farm lightly pickled beets, red wine cherry jus 48.5

### NORTH ARM FARM STINGING NETTLE RISOTTO

wild and cultivated mushrooms, toasted hazelnuts, grana padano 36.5  
(add scallops 8 ea)

### PAN SEARED BC WILD LINGCOD

saffron cauliflower puree, chimichurri, snap peas, hakurei turnips, pickled mustard seeds 48.5

### MISO MARINATED BC SABLEFISH (\$14 supplement)

shiitake mushrooms, braised daikon radish, edamame, shaved radish  
lemongrass ginger dashi broth, green onion 58.5

### HOUSEMADE RIGATONI 'POMODORO' PASTA

slow roasted heirloom tomatoes, toasted pine nuts, crisp garlic chips  
shaved pecorino, smoked tomato butter 37.5

### *accompaniments for the table*

PACIFIC PRAWN 6 ea	SEARED SCALLOP 8 ea
GRILLED ASPARAGUS 16.5	TRUFFLE FRIES 12.5    HOUSE FRIES 10.5

## DESSERT

### VALRHONA CHOCOLATE 'SACHERTORTE'

dark chocolate ganache with flourless chocolate brownie and apricot syrup  
candied almonds, chantilly cream and semisweet chocolate sauce 16.5

### STRAWBERRY RHUBARB BOMBE

white chocolate mousse with vanilla chiffon and rhubarb strawberry confit  
vanilla poached rhubarb and fresh strawberries 16.5

### PASSIONFRUIT + YUZU GATEAU

passionfruit bavaris layered with yuzu sponge cake, fresh seasonal berries  
preserved raspberry coulis and candied citrus 16.5

### HOUSEMADE PETIT FOURS

featuring araxi signature chocolate bar, pate de fruit, marshmallow, almond financier 14.5

### CHEF CURATED ARTISAN CHEESE SELECTION (\$7 supplement)

house selection of three cheeses, fig + apple jam, sourdough crostini 23.5

**James Walt**, culinary director *joined araxi in 1997*

**Ying Gao**, executive chef *joined araxi in 2024*

**Aaron Heath**, pastry chef *joined araxi in 1996*

**Masato Onishi**, raw bar chef *joined araxi in 2012*

**Darin Newton**, director of operations *joined araxi in 2015*

**Jiri Duras**, restaurant director *joined araxi in 2024*

**Jason Kawaguchi**, wine director *joined araxi in 2009*

**Rene Wuethrich**, bar manager *joined araxi in 2000*