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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, spicy tuna roll  
marinated seaweed and jellyfish salad, ceviche, 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 (30g)

beluga, oscietra, bc northern divine (12g size 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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## 4-COURSE PRIX FIXE MENU

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CELEBRATING 44 YEARS OF SERVICE IN WHISTLER

\$44 PER GUEST | WINE PAIRINGS \$44

### FIRST

#### SMOKED ROMA TOMATO SOUP

prosciutto crisp, chimichurri bread, goat cheese mousse 19.5

### SECOND

#### BC ALBACORE TUNA TATAKI

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

#### NORTH ARM FARM BEET + MIXED RADISH SALAD

lightly pickled assorted beets, salsa verde, citrus gel, blood orange, whipped ricotta with honey 21.5

#### JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

#### HOUSEMADE DUCK PROSCIUTTO CARPACCIO (\$7 supplement)

orange, compressed pear, garlic aioli, balsamic and fig reduction 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

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*all large plates can be gluten-free*

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

slow cooked wagyu beef cheek ravioli, grilled asparagus, ruby port glaze 64.5  
*(larger sizes available for a la carte)*

### DUO OF ORGANIC LAMB

roasted sirloin, slow cooked lamb + mushroom 'wellington', ratatouille of spring vegetables 48.5

### ROASTED CELERY ROOT RISOTTO

arborio rice, north arm farm celery root, toasted pumpkin seed gremolata 36.5  
*(add scallops 8 ea)*

### PAN SEARED BC WILD LINGCOD

ginger coconut and carrot veloute, brown butter glazed root vegetables, micro cilantro 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 PASTA

bc wild and cultivated mushroom ragu, rootdown farm spinach, tarragon, fontina sauce 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

### CITRUS + YOGURT MOUSSE

lemon chiffon sponge layered with vanilla yogurt mousse  
fresh citrus segments, blood orange confit, yuzu whipped ganache 16.5

### ARAXI BLACK FOREST CAKE

dark and white chocolate mousse layered with flourless chocolate cake  
brandied cherries, chantilly cream and semisweet chocolate sauce 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*