
RAW BAR A LA CARTE

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 (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.

4-COURSE PRIX FIXE MENU

CELEBRATING 44 YEARS OF SERVICE IN WHISTLER

\$44 PER GUEST | WINE PAIRINGS \$44

FIRST

CARROT + PARSNIP SOUP

apple curry oil, parsnip crisp, creme fraiche, roasted apple 19.5

SECOND

WILD BC SOCKEYE SALMON BATTERA

box style sushi, salmon sashimi, avocado, citrus soy, salsa verde 22.5

NORTH ARM FARM BEET + CHICORY SALAD

ricotta salata, pistachios, yogurt tahini dressing 21.5

JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

ALBERTA ANGUS RESERVE BEEF TARTARE (\$7 supplement)

chopped beef filet, shallot, red onion, mustard aioli, egg yolk jam, 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

MAIN

all large plates can be gluten-free

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

herb roasted nugget potatoes, grilled asparagus, ruby port glaze 64.5
(larger sizes available for a la carte)

ROSSDOWN ORGANIC GRILLED CHICKEN BREAST

housemade ricotta gnocchi, north arm farm carrot terrine, charred corn salad 48.5

BC WILD AND CULTIVATED MUSHROOM RISOTTO

arborio rice, rootdown farm arugula pesto, black garlic, grana padano, roasted local sunchoke 36.5
(add scallops 8 ea)

HERB + LEMON CRUSTED BC HALIBUT

saffron halibut nage, north arm farm root vegetables, almond and garlic gremolata 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 CASSARECCE PASTA

ragout of nduja sausage, basil, chiles, cherry tomatoes, pecorino romano, rootdown farm spinach 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 GANACHE TART

dark chocolate ganache in a sweet pastry crust
candied almonds, milk chocolate whipped ganache and dulce de leche 16.5

TROPICAL FRUIT BAVAROIS

passionfruit mousse layered with yuzu sponge and mango confit
coconut sorbet and fresh pineapple salad 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*