OYSTER BAR

please ask your server for our daily selection

ROYAL MIYAGI sunshine coast, smooth, mild clean finish 5
ATLANTIC GEM bideford river, pei, crisp and briny 5
SAN MATEO BAY barkley sound, cucumber finish 5
KUSSHI deep bay, plump, buttery, sweet fruity finish 5
BAY BREEZE pei, clean, crisp, hint of sweetness 5
ISLAND TIDE ritherdon bay, medium deep, firm 5
SUNSEEKER baynes bay, firm, sweet and salty 5
EVENING COVE sooke basin, plump, rich briny flavour 5

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

SEAFOOD PLATTER

five assorted oysters on the half shell, four chilled prawns, hamachi sashimi 72

SEAFOOD TOWER

two tiers of oysters from pristine waters, chilled jumbo prawns, albacore tuna tataki
sockeye salmon battera sushi, red tuna poke, smoked wild sockeye salmon 149

ARAXI SEAFOOD TOWER

three tiers of oysters from pristine waters, chilled jumbo prawns, albacore tuna tataki
sockeye salmon battera sushi, hamachi sashimi, red tuna poke, smoked wild sockeye salmon
chilled 1lb nova scotia lobster 225

JUMBO PRAWN COCKTAIL

house prepared cocktail sauce
four pieces 21.5 six pieces 28.5

NOVA SCOTIA LOBSTER COCKTAIL

house prepared cocktail sauce
½ lb AQ 1 lb AQ

CHILLED SEAFOOD

CAVIAR FROM SUSTAINABLY FARMED STURGEON

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

oscietra
10g 69 or 30g 175

bc northern divine
12g 79 or 30g 185

beluga
10g 89 or 30g 295

WILD HAMACHI SASHIMI

citrus soy glaze, dashi gel, shaved radish, compressed okanagan apple, sesame seed crunch 29.5

DAILY SUSHI FEATURE

seasonal seafood and pemberton produce with japanese technique AQ

NOVA SCOTIA LOBSTER + MATANE SHRIMP EGG CREPE ROLL

poached lobster, quebec shrimp, cold smoked bc salmon, yuzu mayonnaise, avocado, yuzu gel 28.5

BC ALBACORE TUNA TATAKI

lightly seared tuna, ponzu pearls, shiso leaf, daikon radish, ponzu sauce 24.5

BC WILD SOCKEYE SALMON BATTERA

'box style' sushi, salmon sashimi, avocado, oba, lemon, gluten free soya 24.5

SMALL PLATES

PEMBERTON BUTTERNUT SQUASH SOUP
apple curry oil, pumpkin seed granola, spiced creme fraiche 19.5

BEETS + BLUE CHEESE + ENDIVE SALAD
assorted local beets, crumbled blue cheese, rootdown farm endive and radicchio
candied pecans, quince and olive oil dressing 24.5

GOLDEN EARS CHEDDAR SOUFFLE
twice baked souffle, three cheese and toasted almond fonduta
baby arugula and shaved okanagan apple 23.5

QUEBEC FOIE GRAS PARFAIT
house baked brioche, ruby port gel, spiced raisin and pear chutney
grilled pear, candied orange zest 32.5

ANGUS RESERVE BEEF TARTARE
handcut fillet of beef, egg yolk jam, mustard-garlic aioli
gherkins, capers, sourdough flatbread crackers 32.5

ARAXI SMALL PLATE TRIO FOR TWO
wild scallop crudo, avocado salsa verde, citrus gel
bc albacore tuna tataki, ponzu pearls, shiso
angus reserve beef tartare, sourdough flatbread crackers 28.5 pp

COLD SMOKED BC SOCKEYE SALMON ROLL
wild salmon on a crispy vegetable sushi roll, soya and hoisin glaze
salmon caviar, herb salad, shaved radish 22.5

WILD SCALLOP CRUDO
avocado and tomatillo salsa verde, compressed baby cucumber
sweet corn tortilla crunch, cilantro and citrus 26.5

Culinary Director James Walt - Restaurant Director Jiri Duras
Wine Director Jason Kawaguchi

LARGE PLATES *all large plates can be gluten free*

STEAK SELECTION

'AAA' NORTHERN GOLD BEEF TENDERLOIN 6 oz 72.5 (larger sizes available)

CERTIFIED ANGUS PRIME BEEF NEW YORK STEAK 14 oz 96.5

A5 MIYAZAKI WAGYU RIBEYE 36.5 per ounce (2 oz minimum)
pemberton potato puree, rootdown farm heritage carrots, crispy shallots, ruby port jus
add bernaise sauce 7
add black truffle butter 9

SLOW COOKED WAGYU BEEF CHEEKS
braised in red wine and aromatics, crisp parmesan polenta
brussels sprouts, pickled shimeji mushrooms 73.5

YARROW MEADOW DUCK BREAST
three cheese and chive tortelloni, rootdown farm carrots, duck apple jus 53.5

PEPPER CRUSTED VENISON LOIN
wild mushroom and taleggio rotolo pasta, local savoy cabbage leaves
green peppercorn sauce, sunchoke chips 58.5

BC WILD + CULTIVATED MUSHROOM RISOTTO
arborio rice, roasted mushrooms, grana padano, mushroom and parsley gremolata 39.5

HOUSE MADE CASARECCE 'POMODORO' PASTA
slow roasted tomato sauce, toasted pine nuts, crispy garlic chips, smoked tomato butter 39.5

MISO MARINATED BC SABLEFISH
shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion 62.5

GRILLED RED TUNA + OCTOPUS
grilled rare, slow cooked octopus, 'nduja and calabrian chili sofrito
red pepper, gigante beans, rapini leaves 54.5

BC STEELHEAD SALMON
lightly citrus cured, glazed pemberton beets, yukon gold potato and herb croquette
saffron, lemon and maple beurre blanc 53.5

accompaniments for the table

PACIFIC PRAWN 6 ea SEARED SCALLOP 9 ea ROASTED LOCAL MUSHROOMS 16.5
GLAZED BABY CARROTS 16.5 TRUFFLE FRIES 14.5 HOUSE FRIES 11.5
CRISPY BRUSSELS SPROUTS 16.5