

SHARES | IZAKAYA

EDAMAME

steamed soybeans, matcha salt [9]

POPCORN PRAWN TEMPURA

crispy prawns, togarashi, Okanagan peaches, Kewpie mayo [19]

SHAKA SHAKA WEDGES

crispy potato wedges in a bag, signature 'shakin' a shaka' spice, wasabi ketchup [10]

DEVILED TAMAGO

miso soy marinated eggs, black tobiko, jalapeños, sriracha, green onion, crispy taro [12½]

GYOZA

chicken dumplings, serrano chiles black vinegar, sesame [15]

SHISHITO PEPPER 'ROULETTE'

crispy tempura shishitos, lemon, Japanese 7 spice, tentsuyu dip [19]

OYSTERS

market fresh, ponzu sauce, citrus, green onion, hot sauce [25 per ½ doz]

HANABI

albacore tuna, spicy mayo, jalapeño, crispy sushi rice [21]

WINGS + WAFFLES

crispy fried chicken wings, bubble waffle, yuzu Kewpie mayo, blueberry sake honey compote [17]

BEEF TATAKI

seared Certified Angus Beef, ponzu sauce, citrus, mustard seed caviar, fried garlic, green onion [18½]

BROCCOLINI TEMPURA

crispy broccolini, lemon, matcha salt, tentsuyu dip [16½]

YAKI QUINOA ONIGIRI

grilled rice balls, quinoa, nori, furikake seasoning [10]

SOUP + SALAD

MISO SOUP

white miso, tofu, green onions, shiitake mushrooms, seaweed [5]

STINGRAY

HARAJUKU SALAD

twice cooked heirloom beets, baby greens, avocado, quinoa, yuzu, sesame, gochujang vinaigrette [17]

SUMMER SALAD

rocket greens, cucumber, avocado, edamame, grilled Okanagan peaches, peppers, sesame dressing [18]

SASHIMI SALAD

salmon & tuna sashimi, baby greens, cucumber, red onion, crispy taro, ponzu vinaigrette [26]

Add grilled yakitori chicken [7] | garlic shrimp skewer [8]

KUSHIYAKI

Doesn't everything taste better grilled on a stick?

2 sticks per order

TOGARASHI BUTTER CORN

corn on the cobb, togarashi butter [10]

GARDEN 'RAINBOW'

a variety of grilled seasonal vegetables, yakiniku sauce [12]

'UNDECIDED'

Want it all — a collection of all the sticks x 2 off the grill [69]

YAKITORI CHICKEN

grilled chicken, sea salt, green onion, yakiniku sauce [14]

MISO SHRIMP

grilled garlic tiger prawns, soy, sesame, miso butter [16]

BEEF

Certified Angus Beef, shiitake mushrooms, sesame steak sauce [18]

— looking for a bit more —

make it a meal with seasonal vegetables + steamed rice [6]

SUSHI

HAND ROLLS

TEMAKI

— individual —

no chopsticks required, it's the Japanese version of a taco

DYNAMITE

smoked salmon, crispy prawn, tobiko mayo [7]

SALMON

Atlantic salmon, scallions, sesame [6½]

CUCUMBER

English cucumber, sesame, flaky sea salt [5]

CALIFORNIA LOVE

dungeness crab, avocado, Kewpie mayo [7]

SPICY TUNA

ahi tuna, gochujang, sriracha, jalapeño [7½]

BLACK & BLUE

seared Certified Angus Beef, togarashi, sesame sauce, green onion [8]

'CHOP CHOP' SCALLOP

scallops, black tobiko, Kewpie mayo [9]

TEMPURA PRAWN

crispy prawn, avocado, Kewpie mayo [6½]

PRESSED SUSHI

OSHIZUSHI

— for sharing —

'old school' — originating 400 years ago; boxed, stacked, pressed & cut

TUNA

torched ahi tuna, avocado, spicy mayo, jalapeño [20]

WHITE LOTUS

smoked salmon, cucumber, furikake [17]

SPAM MUSUBI

grilled spam, yakiniku sauce, nori, furikake seasoning [15]

AVOCADO

fresh avocado, sesame, Kewpie mayo [14]

CALIFORNICATION

dungeness crab, avocado, Kewpie mayo [16]

SALMON

torched Atlantic salmon, black tobiko, cucumber [18½]

UNAGI

bbq fresh water eel, sesame, nori, yakiniku sauce [19]

ANGRY HAMACHI

yellowtail, jalapeño, togarashi mayo, fried garlic [18]

SASHIMI

just the freshest of fish, hold the rice

SALMON

6pc [17] 12pc [32]

HAMACHI

YELLOWTAIL
6pc [19] 12pc [35]

AHI TUNA

6pc [22] 12pc [45]

TORO

ALBACORE TUNA
6pc [25] 12pc [48]

CHEF'S COMBO

'Dealer's Choice'
8pc [29] 16pc [56]

TAKO

OCTOPUS
6pc [18] 12pc [34]

SUSHI + SASHIMI COMBO

It's a bit of everything from our Culinary Team — Hand Rolls, Pressed Sushi, and Sashimi, so sit back and experience a myriad of flavours.

For Two [77] For Four [146]

CONSUMING RAW OR UNDERCOOKED MEATS, PROTEINS AND FISH MAY INCREASE THE RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BENTO

COMPARTMENTALIZING NEVER TASTED SO GOOD

All of our BOXES come with miso soup, garden salad, house made pickles, grilled seasonal vegetables, and steamed rice.

MOMO CHICKEN [26]

SPICY SHRIMP [27]

GRILLED 'GARDEN' [24]

BEEF + BROCCOLI [30]

SESAME SALMON [28]

AGADASHI TOFU [23]

PLATES & BOWLS

'NO.88' BEEF + BROCCOLI

braised Certified Angus Beef, broccolini, crispy onions, sesame steak sauce, steamed rice [32]

MOMO CHICKEN

grilled chicken breast, Okanagan peaches, teriyaki sauce, steamed rice [28]

'NOODLE THEORY'

gochujang butter Udon noodles, egg, bacon, spring onions, togarashi [23]
add grilled chicken or shrimp 7½

SALMON DONBURI

grilled miso salmon, seasonal vegetables, edamame, pickled onions, steamed rice [30]

STINGRAY 塚 STACK

of course we have a burger —

fresh ground short rib+chuck patty, aged cheddar, leaf lettuce, sweet pickles, spicy mayo, sesame bun, with crispy potato wedges & wasabi ketchup [22½]

SPICY MISO UDON

fragrant miso broth, Udon noodles, spicy soy egg, roasted shiitake mushrooms, spring onion, chiles [22]
add grilled chicken or shrimp 7½

'CRAZY RICH' FRIED RICE

garlic fried rice, Certified Angus Beef, egg, chiles, green peas, shallots, sesame, Singapore spices [25]
add grilled chicken or shrimp 7½

THEY SAY IT'S GOOD LUCK TO KISS A STINGRAY

for us, it's where Japanese cuisine meets Century Hospitality Group — it's the essence of traditional and modern influences coming together.

Our food + drink is carefully hand crafted with only the freshest and finest ingredients. Our dishes are meant to be shared and in doing so you'll best enjoy and appreciate the vision our team strives to deliver on.

Whether hot or cold, our chefs create your meal and it's brought to your table as it's ready. So don't worry about sushi etiquette here — grab a cocktail, get your chopsticks, and whatever the day or night is calling for —

let the good times roll.

HAPPY ENDINGS

MATCHA CAKE

buttercream frosting, matcha dust [10]

STINGRAY SUNDAE

black sesame ice cream, ginger snap crumble, whipped cream [12½]

SAKE + SORBET

sake-soaked blueberries, lemon sorbet [9]

STINGRAYBAR.CA

a century hospitality group restaurant