

# SHARES | IZAKAYA

**TORO TARTARE**  
albacore tuna, green onion, black tobiko, sesame, soy, egg yolk, rice paper chips [20]

**OYSTERS**   
market fresh, ponzu sauce, citrus, green onion, hot sauce, matcha salt [25 per 1/2 doz]

**BROCCOLINI TEMPURA**  
crispy broccolini, lemon, matcha salt, tentsuyu dip [16 1/2]

**POPCORN PRAWN TEMPURA**   
crispy prawns, togarashi, Okanagan peaches, Kewpie mayo [19]

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

**BEEF TATAKI**   
seared Certified Angus Beef, ponzu sauce, mustard seed caviar, citrus, fried garlic, green onion [18 1/2]

**SHAKA SHAKA WEDGES**   
crispy potato wedges in a bag, signature 'shakin' a shaka' spice, wasabi ketchup [11]

**GYOZA**  
chicken dumplings, serrano chilies, black vinegar dip, sesame [15]

**SHISHITO PEPPER 'ROULETTE'**  
crispy tempura shishitos, lemon, Japanese 7 spice, tentsuyu dip [16]

**CHICKEN + WAFFLES**  
karaage fried boneless chicken, kewpie mayo, black sesame sauce, lemon, bubble waffle [17]

**ROCKFISH CRUDO**  
sliced pacific red snapper, chili, scallion oil, lime, togarashi, tamari [15]

**DEVILED TAMAGO**   
miso soy marinated eggs, black tobiko, jalapeños, sriracha, green onion, crispy taro [12 1/2]

**EDAMAME**   
steamed soybeans, matcha salt [9]

## SOUP + SALAD

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

**TOKYO CAESAR**  
sesame grilled romaine, toasted panko crumbs, aged cheddar, bacon, bonito flakes, miso yuzu dressing [14]

**STINGRAY COBB**   
grilled chicken breast, miso tamago, avocado, romaine lettuce, baby green, bacon, nori, rice paper chips, gochujang vinaigrette [24]

**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

**GARDEN RAINBOW**  
shishito pepper, shiitake mushroom, red onion, bell pepper [11]

**YAKITORI CHICKEN**  
sea salt, green onion, yakiniku sauce [14]

**MISO SHRIMP**  
soy, sesame, miso butter [15]

**YAKI-TOMOROKOSHI**  
corn on the cob, togarashi butter [10]

**HOTATE**  
grilled scallops, miso butter, lemon [16]

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

**'UNDECIDED'**  
Want it all – a collection of all the sticks x 2 off the grill [69]

# SUSHI

## HAND ROLLS TEMAKI

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

**YELLOWTAIL**  
hamachi, yakiniku sauce, scallions, sesame oil [9]

**'ROCK & ROLL'**  
tempura rockfish, scallions, black sesame sauce [6]

**SALMON**   
Atlantic salmon, avocado, tobiko mayo [7 1/2]

**TEMPURA PRAWN**  
crispy prawn, avocado, Kewpie mayo [6 1/2]

**CUCUMBER**   
English cucumber, sesame, flaky sea salt [5]

**CALIFORNIA LOVE**   
lobster, Alaska pollack, avocado, Kewpie mayo [7]

**SPICY TUNA**   
ahi tuna, gochujang, sriracha, jalapeño [7 1/2]

**AGEDASHI DŌ FU**  
crispy tofu, sesame, soy, togarashi, scallions [6]

**BLACK & BLUE**  
seared Certified Angus Beef, togarashi, sesame sauce, green onion [8]

**'CHOP CHOP' SCALLOP**   
scallops, black tobiko, Kewpie mayo [8]

## PRESSED SUSHI OSHIZUSHI

– for sharing –  
'old school' – originating 400 years ago; boxed, stacked, pressed & cut

**PRAWN + AVOCADO**  
poached tiger prawns, avocado, spicy mayo [18]

**SCALLOP**  
torched scallops, ginger, scallions [19]

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

**WHITE LOTUS**   
torched snapper, scallion oil, togarashi [16]

**SPAM MUSUBI**   
grilled spam, yakiniku sauce, nori, furikake seasoning [15]

**AVOCADO**   
fresh avocado, sesame, Kewpie mayo [14]

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

**ANGRY HAMACHI**   
yellowtail, jalapeño, togarashi mayo, fried garlic [21]

**SALMON**   
torched Atlantic salmon, black tobiko, cucumber [18 1/2]

**CALIFORNICATION**   
lobster, Alaska pollack, avocado, Kewpie mayo [16]

## 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]

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

**CHEF'S COMBO**   
'Dealer's Choice'  
8pc [29] 16pc [56]

**RED SNAPPER**  
6pc [16] 12pc [30]

## 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** [24]

**BEEF + BROCCOLI** [28]

**SPICY SHRIMP** [26]

**SESAME SALMON** [27]

**GRILLED 'GARDEN'** [22]

**AGEDASHI DŌ FU** [21]

## PLATES & BOWLS

**'NO.88' BEEF + BROCCOLI**   
braised Certified Angus Beef, broccolini, sesame steak sauce, crispy onions, steamed rice [32]

**'NOODLE THEORY'**  
gochujang butter Udon noodles, egg, bacon, spring onions, togarashi [23]  
add grilled chicken or shrimp 7 1/2

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

**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, brioche bun, with crispy potato wedges & wasabi ketchup [22 1/2]

**SPICY MISO UDON**  
fragrant miso broth, Udon noodles, spicy soy egg, spring onion, chilies, roasted shiitake mushrooms [22]  
add grilled chicken or shrimp 7 1/2

**'CRAZY RICH' FRIED RICE**   
garlic fried rice, Certified Angus Beef, egg, chilies, green peas, shallots, sesame, Singapore spices [25]  
add grilled chicken or shrimp 7 1/2

**S X S**  
Steak by Stingray, only the top 3% of Certified Angus Beef, 10oz Prime striploin, grilled vegetables, steamed rice, our signature sesame steak sauce [59]

**ROCKFISH + CHIPS**  
panko breaded Pacific Snapper, pickled ginger tartar sauce, lemon, potato wedges, togarashi [27]

## 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

**APPLE GALETTE**  
roasted fuji apples, flaky pastry, Japanese whisky caramel, vanilla ice cream [13]

**STINGRAY MATCHA CAKE**   
buttercream frosting, matcha dust [11]

**UMAI SUNDAE**  
black sesame ice cream, ginger cookie crumble, caramel drizzle, whipped cream [12]  
Crafted exclusively for Stingray by Pinocchio Ice Cream

GLUTEN FRIENDLY FOOD OPTIONS AVAILABLE | STINGRAY SIGNATURE  
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

a century hospitality group restaurant

STINGRAYBAR.CA