

ROLLS

TAMAGO ROLL egg	5
YAM TEMPURA ROLL	5
YAM + AVO ROLL	6
AVOCADO ROLL	6
DYNAMITE ROLL Prawn tempura + Imitation crab	6
SALMON + AVO ROLL	6
SOCKEYE SALMON + AVO ROLL	6.5
HOUSE ROLL Salmon, tuna, real crab, scallop, tamago, tobiko, cucumber.	11
 NO. 5 ROLL Peanut & wasabi sauce. Sweet potato fritter, deep fried smoked salmon, cream cheese	12
MANGO SCALLOP ROLL Mango, scallop, avocado, puree, wasabi aioli, crispy caper	13
 CRUNCH CRISPY [Deep fried] Spicy mayo, soy glaze & wasabi sauce. Spicy tuna, asparagus, crabmeat.	15
 OMG [Deep fried] Soy glaze, wasabi sauce & spicy mayo, Deep fried prawn & salmon, crabmeat	15

GREEN LEAF SPECIAL COMBO

"No substitution Thank you"

DYNA + GYOZA Dynamite Roll, 4pcs pork gyoza	12
SALMON OSHI + PRAWN TEMPURA Salmon oshi, 3pc prawn tempura	15
GREEN LEAF-ER Snapper fritter 3pc, daily appetizer sashimi 6pc, daily oshi 6pc	21
GREEN LEAF-RIEND (for 2) Snapper fritter 6pc, garden salad, daily appetizer sashimi 6pc, temari 4pc, daily oshi 6pc, OMG 4pc	50
GREEN LEAF-AMILY (for 3) Snapper fritter 6pc, garden salad, daily sashimi 9pc, temari 6pc, daily oshi 6pc, OMG 8pc	69
PARTY TRAY A (for 2-3) Yam tempura roll 12pc, Dynamite roll 12pc, Spicy tuna oshi 6pc	33
PARTY TRAY B (for 2-3) OMG 8pc, Crunch crispy 6pc, Yam tempura roll 6pc	33
PARTY TRAY C (for 2-3) Yam tempura roll 12pc, Dynamite roll 12pc, Chashu oshi 6pc, Unagi oshi 6pc.	50
What we are famous for.	
GREEN LEAF SIGNATURE "ABURI" PLATTER 6 kinds signature aburi oshi. Salmon oshi 6pc, Basil prawn oshi 6pc, Yukke tuna oshi 6pc, Mackerel oshi 6pc, Scallop oshi 6pc, Aburi tobiko 8pc.	65

OMELLETTE RICE

HOUSE OMELETTE RICE Sweet & savory demiglace, garlic flake	14
TORNADO OMELETTE RICE Sweet & savory demiglace, garlic flake	16

RICE HOUSE

 KIMCHI + BACON RICE Pan fried Kimchi and bacon in hot stone bowl with egg	13
"CHA SHU" RICE BOWL Melt-in-mouth braised pork belly with half boiled egg.	13
"BIBIMBAB" MUSHROOM RICE Shiitake, king oyster, enoki, mushroom with seasoned seaweed sauce feat. Sesame oil.	13
 "UNAGI RICE BOWL BBQ eel "Unagi", greens with unagi sauce.	18

PASTA + UDON

VEGGIE UDON SOUP Udon with seasonal vegetable in "dashi" broth	12
BEEF "YAKI UDON" Pan fried beef udon	12.5
"KIMCHI + CHEESE" LINGUINE DINE IN ONLY Linguine, pan fried Kimchi, bacon and mozzarella cheese in hot stone bowl	15
YUZU CHASHU LINGUINE SOUP Linguine, slow cooked pork belly in yuzu "dashi" broth	14
"MENTAIKO" CREAMY LINGUINE Linguine, shrimp, creamy sauce with cod roe.	15
LINGUINE ALLE VONGOLE BIANCO Linguine, garlic, "Asari clam"	15

SWEETS

TAIYAKI [2pc] Red bean filled mochi-sticky rice cake.	5
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 Spicy  Vegetarian  Peanut

Please advise your server of any food allergies before ordering.
Green Leaf Sushi always keeps quality. Thank you for waiting.



GREEN LEAF CAFE

☐ BUSINESS HOUR ☐

MONDAY ~ SUNDAY | 11:30am~10:00pm
(*TUESDAY CLOSED)

9604 Cameron St.
Burnaby, BC V3J1M2

604.444.9802

Prices may subject change without prior notice.



GREEN LEAF SUSHI Vancouver
3416 West Broadway, Vancouver, BC V6R 2B3
604.568.9406

CASUAL PLATES

 EDAMAME	4.5
TAKO WASABI	5
Wasabi seasoned baby octopus, served with seaweed	
 SEAWEED SALAD	5
GOMA AE	5
Spinach salad w/ sesame peanut sauce	
TAKO YAKI [4pc]	6
PORK GYOZA [5pc] [Deep fried]	7.5
DEEP FRIED "DASHI" TOFU [7pc] Regular 6.5 / Spicy 7.5	
Deep fried battered tofu in "dashi" broth	
CHICKEN KARAAGE [5pc] 9.5 / [10pc] 14.5	
Deep fried soy garlic seasoned chicken	
 SPICY "BIBIM" GYOZA [5pc] [Deep fried]	9.5
Deep fried gyoza mixed with greens feat Korean style spicy sauce	

SALAD

 GARDEN SALAD	11
Green leaf signature house dressing.	
 TOFU SALAD	13
Soy glaze & sesame dressing.	
 AVOCADO SALAD	14
Wasabi mayo & wasabi soy dressing.	
 JELLY FISH SALAD	15
Yuzu ponzu vinaigrette & sesame dressing.	
ABURI TUNA SALAD	16
Flame seared tuna, greens, garlic chips, Yuzu ponzu dressing.	
ABURI SALMON SALAD	16
Flame seared salmon, greens, garlic chips, yuzu ponzu dressing.	
SEAFOOD SALAD	17.5
Daily fresh diced sashimi, seasonal greens, green leaf signature dressing	
 SPICY SEAFOOD SALAD	17.5
Daily fresh diced sashimi, seasonal greens, korean style spicy sauce & yuzu ponzu vinaigrette	

SOUPS

 SEAFOOD SPICY MISO NABE	16
Seafood spicy soup in hot stone bowl	
 TOMATO + "KIMCHI" TOFU STEW	15
Spicy "Kimchi" stew in hot stone bowl	

TEMPURA

 YAM TEMPURA	8
Deep fried battered seasonal vegetable	
 VEGETABLE TEMPURA	9
Deep fried battered seasonal vegetable	
PRAWN TEMPURA [6pc]	10
Deep fried battered prawn	
 SPICY CRUNCH PRAWN [5pc]	11
Deep Fried spicy battered tiger prawn	
SNAPPER TEMPURA [6pc]	11
Deep fried battered snapper, soy glaze and wasabi mayo.	

GRILL Semi raw

SABA MISO YAKI	14
Grilled mackerel with house made miso sauce.	
AAA+ TENDERLOIN BEEF TATAKI	15
Lightly seared AAA tenderloin beef, yuzu ponzu vinaigrette & garlic sauce.	

RAW BAR Various on season

SASHIMI Fresh raw fish	5pc	9pc
Albacore Tuna	10	16
Atlantic Salmon	11	16.5
Wild Salmon (Sockeye)	12	19
Albacore Tuna Belly (Toro)	13	19.5
Yellow tail (Hamachi)	14	21.5

NIGIRI Round shaped raw fish on rice

Albacore Tuna	3
Atlantic Salmon	3
Wild Salmon (Sockeye)	3.5
Albacore Tuna Belly (Toro)	3.5
Hamachi (Yellow tail)	3.5

ABURI OSHI

ABURI "Flame seared" OSHI "pressed" Osaka style Serve with 6pcs

SALMON OSHI	12
Double layered Atlantic salmon, oshi sauce, jalapeno	
SOCKEYE SALMON OSHI	13
Double layered wild salmon, oshi sauce, jalapeno	
EGGPLANT OSHI Ovo-Vegetarian	12
Soy seasoned eggplant, house miso sauce, oshi sauce, okra	
BASIL EBI OSHI	12
Tiger prawn, basil pesto oshi sauce, black olive, parmesan cheese	
SIME SABA OSHI	12
Sweet vinegar seasoned mackerel, house-made miso sauce, green onion	
YUKKE TUNA OSHI	12
Soy marinated minced tuna, house-made sweet onion, alfalfa, sesame oil, Japanese spice.	
HOTATE OSHI Scallop, fish egg, oshi sauce.	12
ABURI TOBIKO ROLL	13
Salmon, crabmeat, cucumber, tobiko, oshi sauce, jalapeno.	
CHASHU OSHI	13
Double layer "Chashu" pork, yuzu jalapeno, oshi sauce, green onion.	
 UNAGI OSHI	16
Double layer BBQ eel, sweet spicy miso, garlic chip, green onion.	
KANI UME OSHI	16
Real crab, tiger prawn, oshi sauce, crispy capers.	

FRESH OSHI OSHI "pressed" Osaka style Serve with 6pcs

NEGITORO OSHI	11
Tuna belly, green onion	
 TOFU OSHI	12
Seasoned soft tofu, soy bean paper, sweet onion, red radish, sweet pea shoot, alfalfa, sesame oil.	
 SPICY TUNA CRISPY OSHI	13
Spicy minced tuna, crispy seasoned rice, spicy aioli	



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