MENU メニュー
Collingwood

STARTER 前菜



MISO SOUP 2.75
RICE 3
EDAMAME 6
TAKO WASABI 6.5
Marinated raw octopus in wasabi sauce.

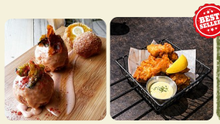
MUST TRY

GOMA AVO 8
Avocado with sesame peanut sauce.
TOMATO KIMCHI 6
Sweet and spicy tomato salad.





TAKO YAKI 4pc 7
YAM FRIES 7.5
Deep fried yam sticks with spicy aioli.
AGE DASHI TOFU 7pc — Regular 8 / Spicy 9
Deep fried tofu in "dashi" broth.
AGE DASHI MOZZA CHEESE 7pc 10
Deep fried mozzarella cheese in "yuzu dashi".



MUST TRY
KABOCHA KOROKKE 3pc 8
Deep fried mashed squash and quail egg.
CHICKEN KARAAGE 5pc 9.5
Deep fried soy garlic seasoned chicken.

PORK GYOZA 5pc (Deep fried) 9.5
BIBIM GYOZA 5pc 12
Deep fried gyoza, greens, korean spicy sauce.



ABURI HAMACHI CARPPACCIO 15
Lightly seared yellow tail, greens, basil dressing.



BEEF TATAKI 16
Lightly seared tenderloin, yuzu ponzu & garlic sauce.



SIME SABA YAKI 14
Lightly seared cured mackeral, greens, yuzu ponzu dressing.



TEMPURA 天ぷら



YAM TEMPURA 5pc 10
Deep fried battered yam.
VEGETABLE TEMPURA 7pc 11
Deep fried battered seasonal vegetable.
SNAPPER TEMPURA 6pc 13
Deep fried battered snapper, soy glaze & wasabi.



PRAWN TEMPURA 6pc 14
Deep fried battered prawn.



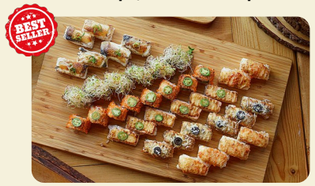
EBI MAYO 5pc 15
Deep fried spicy battered tiger prawn, spicy mayo.
OMG Roll 8pc 20
Spicy mayo & wasabi sauce. Deep fried spicy battered roll, prawm & salmon tempura.



What we are famous for.

"GREEN LEAF SIGNATURE"
6 kinds of signature Aburi oshi.

ABURI PLATTER ~~82~~ → 69
Atlantic salmon oshi 6pc, ebi oshi 6pc, saba oshi 6pc, yukke tuna oshi 6pc, hotate oshi 6pc, tobiko roll 8pc.



NEW
LOLO PLATTER ~~90~~ → 78
Sockeye salmon oshi 6pc, spicy tuna oshi 6pc, tofu oshi 6pc, truffle avocado oshi 6pc, kani oshi 6pc, tobiko roll 8pc.





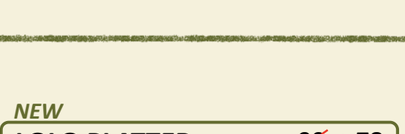
Fresh & Aburi OSHI 押し

SALMON OSHI 13
Double layered atlantic salmon, oshi sauce, serrano.
SOCKEYE SALMON OSHI 14
Double layered wild salmon, oshi sauce, serrano.
YUKKE TUNA OSHI 13
Soy marinated tuna, sweet onion, alfalfa.
HOTATE OSHI 14
Scallop, tobiko, oshi sauce.
EBI OSHI 14
Tiger prawn, basil pesto sauce, olive, parmesan cheese.
SABA OSHI 13
Seasoned mackerel, miso sauce, green onion.
ABURI TOBIKO ROLL 15
Salmon, cucumber, crab meat, tobiko, oshi sauce, serrano

NEGI TORO OSHI 14
Chopped tuna belly, green onion.
MANGO SCALLOP OSHI 15
Sweet mango, scallop on sushi rice, creamy avocado puree and crispy capers.

EGGPLANT OSHI 15
Soy seasoned eggplant, miso oshi sauce, okra.
TOFU OSHI 13
Seasoned tofu, soy paper, sweet onion, alfalfa.

NEW
TRUFFLE AVOCADO OSHI 15
Fresh avocado, oshi sauce, truffle, himalayan salt.
SPICY TUNA OSHI 15
Gochujang marinated tuna, spicy oshi sauce, serrano.



YUZU CHASHU OSHI 16
Chashu pork, green onion, yuzu-kosho oshi sauce.
UNAGI OSHI 18
BBQ eel, sweet spicy miso, garlic chip, green onion.
KANI OSHI 18
Real crab, tiger prawn, ume oshi sauce, crispy caper.



Mild spicy · Spicy · Vegeterian · Spicy-wasbi · Gluten free option · Peanut

SASHIMI 刺身



	M/P	
Uni		
Hamachi	5pc 18	9pc 24
Toro	5pc 17	9pc 23
Wild salmon	5pc 16	9pc 22
Salmon	5pc 14	9pc 20
Tuna	5pc 13	9pc 19
Tuna & Salmon	5pc 14	9pc 20

NIGIRI にぎり

Raw fish on sushi rice

	M/P
Uni Sea urchin	
Unagi BBQ eel	5.5
Yellow tail	5.5
Tuna belly	5.5
Sockeye salmon	4.5
Atlantic salmon	3.75
Albacore tuna	3.5
Inari	2.75
Tamago	3.25
Ebi Prawn	3.5
Tobiko	3.5

SASHIMI DONBURI

Raw fish on rice greens on seasoned sushi rice.



Tuna	20	Atlantic salmon	21
Hamachi	25	Sockeye salmon	23

SOUFFLE SPECIAL

Our new soufflé series combines delicate texture with bold flavors — light, creamy, and irresistibly soft. From bold kimchi flavors to rich truffle aroma, each dish is made fresh and served hot.

TROUFFLE SOUFFLE RISOTTO 29.5
Creamy mushroom risotto enriched with truffle flavors, topped with a delicate soufflé-style omelette— rich, savory, and deeply comforting.





KANI SOUFFLE RISOTTO 28
Fluffy soufflé omelette over creamy seaweed risotto, topped with shrimp, crispy onions, arugula, and savory nori sauce for layered texture and umami depth.





KIMCHI SOUFFLE OMURICE 26.5
Cloud-like soufflé omelette served over savory kimchi tomato rice, balancing bright acidity, gentle spice, and deep umami flavors.





Prices and menu items are subject to change without prior noticer waiting.
Please advise your Server of any food allergies before ordering.

SALAD

WAKAME SALAD 6
Seaweed with yuzu ponzu dressing.



GOMA AE 7
Spinach with sesame peanut sauce.







GARDEN SALAD 12
Green leaf signature house dressing.

TOFU SALAD 15
Yuzu ponzu & sesame dressing.

AVOCADO SALAD 16
Wasabi mayo &
wasabi soy dressing.

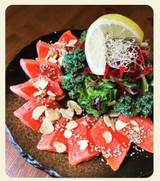




JELLY FISH SALAD 18
Yuzu ponzu &
sesame dressing.

TUNA TATAKI SALAD 19
Flame seared,
yuzu ponzu dressing.





SALMON TATAKI SALAD 20
Flame seared,
yuzu ponzu dressing.
Wild salmon +1

SEAFOOD SALAD
Fresh sashimi, greens,
house dressing.
Regular 21
Spicy 22



RAMEN ラーメン



TOMATO KIMCHI TOFU RAMEN 17
Kimchi, bacon, tofu in tomato broth.

YUZU CHA-SHU RAMEN 18
Chashu pork belly in yuzu dashi broth.

SPICY SEAFOOD RAMEN 19
Prawn, scallop, ika, mussel in spicy miso broth.

MAKI Seaweed outside

KANI Real crab 12

HOUSE 15
Salmon, tuna, kani, scallop,
tobiko, tamago, cucumber.





SALMON	7	TAMAGO	6
Sockeye salmon	+0.5	CUCUMBER	5.5
TUNA	6.5	INARI	6.5

ROLL Seaweed inside

SALMON & AVO	8	YAM	7
Sockeye salmon	+0.5	Avocado	+1
TUNA & AVO	8	AVOCADO	7.5
DYNAMITE	8		

PASTA + UDON うどん

VEGETABLE UDON 12
Seasonal vegetable in “dashi” broth.

BEEF YAKI UDON 15
Stir pan fried beef udon.

KIMCHI CHEESE UDON 18
Kimchi, bacon, cheddar mozza cheese.

MENTAIKO CREAM LINGUINE 19
Shrimp, mushroom, creamy sauce with cod roe.

ALLE VONGOLE 19
“Asari clam”, mushroom, dashi broth.

UNI AGLIO E OLIO Seasonal 26
“Sea urchin”, mushroom, dashi broth.


Vegetable udon


Beef yaki udon


Kimch cheese udon


Mentaiko cream linguine


Alle vongole


Uni aglio e olio

Rice bowl DONBURI 丼

KINOKO ISHIYAKI 16
Mushrooms, nori sauce, sesame oil in hot stone bowl.

BEEF TERIYAKI DON 17
Soy marinated beef, teriyaki sauce in hot stone bowl.

KIMCHI + BACON DON 17
Kimchi & bacon, tamago in hot stone bowl.

CHA SHU DON 18
Melt-in-mouth braised pork belly in hot stone bowl.


Kinoko ishiyaki


Beef teriyaki don


Kimchi & bacon

KARA AGE DON 18
Deep fried soy garlic chicken, in hot stone bowl.

UNAGI ISHIYAKI 23
BBQ eel, tamago, unagi sauce in hot stone bowl.

KANI ISHIYAKI 24
Real crab, tamago, nori sauce in hot stone bowl.

UNI ISHIYAKI Seasonal 26
Sea urchin, tamago, nori sauce in hot stone bowl.


Karaage don


Unagi don


Kani don


Uni don

KATSU カツ

KATSU DON 18
Crispy pork cutlet simmered
with egg and onions
over steamed rice.



TONKATSU 19.5
Golden crispy pork cutlet
with steamed rice, seasonal salad,
and house-made sauces.



Mild spicy
Spicy
Spicy-wasbi
Vegetable
Gluten free option
Peanut

Ichiban value COMBO セット

SASHIMI & SUSHI ~~32~~ → 26
Appetizer sashimi 5pc,
nigiri sushi 4pc.





KARAI SETTO ~~34~~ → 26
Tomato kimchi,
salmon oshi 6pc,
spicy tuna oshi 6pc.

GREEN LEAF-ER ~~35~~ → 28
Appetizer sashimi 5pc,
snapper tempura 3pc,
daily oshi 6pc.



GREEN LEAF-RIEND (For 2) ~~83~~ → 69
Appetizer sashimi 5pc, garden salad, nigiri 4pc,
OMG roll 4pc, daily oshi 6pc, snapper tempura 6pc.



GREEN LEAF-AMILY (For 3) ~~97~~ → 79
Appetizer sashimi 5pc, garden salad, nigiri 4pc,
snapper tempura 6pc, inari 2pc, tamago roll 6pc,
OMG roll 4pc, daily oshi 6pc.



Family size TEPPAN 鉄板

TEPPAN KATSU 40
A generous teppan-style pork cutlet platter perfect for sharing. Crispy tonkatsu served with sweet corn, melted cheese, yam fries, and garlic chips, finished with rich savory sauce.



KABAYAKI TEPPAN 48
Grilled eel glazed with house-made kabayaki sauce, served sizzling on a teppan, right at your table — crispy on the outside, rich and tender inside.



Since 2012


Kitsilano 2012
Lougheed 2018
Lonsdale 2021
Collingwood 2024