TAKE OUT MENU メニュー Kitsilano

STARTER 前菜

EDAMAME 6
TAKO WASABI 6.5
Marinated raw octopus in wasabi sauce.



MISO SOUP 2.75
RICE 3



TAKO YAKI 4pc 7
YAM FRIES 7.5
Deep fried yam sticks with spicy aioli.
AGE DASHI TOFU 7pc
Deep fried tofu in "dashi" broth.
Regular 8
Spicy 9



VEGGIE SUNOMONO 6.75
EBI SUNOMONO 7.75

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.

SALAD

WAKAME SALAD 6
Seaweed with yuzu ponzu dressing.
GOMA AE 7
Spinach with sesame peanut sauce.







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





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.



TATAKI SALAD
Flame seared, yuzu ponzu dressing.
Tuna 19
Salmon 20
Wild salmon +1



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

TEMPURA 天ぷら

APPETIZER TEMPURA 5pc 9
Prawn 2pc, vege 4pc



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.

Rice bowl DONBURI 丼

KINOKO ISHIYAKI 16
Mushrooms, nori sauce 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.
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.













SASHIMI DONBURI

Raw fish on rice greens on seasoned sushi rice.



Tuna	20	Atlantic salmon	21
Hamachi	25	Sockeye salmon	23

UDON うどん

VEGETABLE UDON 12
Seasonal vegetable in "dashi" broth.



TEMPURA UDON 16
Prawn 2pc, vege 3pc



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



TOMATO KIMCHI TOFU UDON 18
Kimchi, bacon, tofu in tomato broth.
BEEF SUKIYAKI UDON 19
Sukiyaki style beef with tofu and vegie.
SPICY SEAFOOD UDON 20
Prawn, scallop, ika, mussel in spicy miso broth.

SASHIMI 刺身



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

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	
Chopped sacllop Spicy +0.5	3.5	

SPECIAL ROLL

CRISPY ROLL 14
Peanut & wasabi sauce
Prawn tempura, crab meat, avocado, spicy tempura bit



NO. 5 ROLL 15
Peanut & wasabi sauce
Yam tempura, cream cheese, smoked salmon tempura.

HOT NIGHT ROLL 15
Spicy mayo.
Prawn tempura, crab meat, avocado, spicy tuna.
RED DRAGON ROLL 16
Spicy mayo.
Prawn tempura, crab meat, avocado, spicy tuna, spicy tempura bit.

RED LEAF ROLL 17
Peanut & wasabi sauce
Wild Salmon, avo-puree, crab meat, cucumber, tobiko

WILD SMOKEY ROLL 17
Peanut & wasabi sauce
Wild Smoked Salmon, avo puree, crab meat, cucumber, smoked paprika.





MANGO SCALLOP ROLL 18
Wasabi sauce
Avocado puree, mango, scallop, crispy caper

TAMANAGI ROLL 20
Unagi Sauce
Tamago, cucumber, unagi on top.



AVO TORO ROLL 20
Peanut & wasabi sauce
Tuna belly, avo-puree, crab meat, cucumber.

OMG Roll 8pc 20
Spicy mayo & wasabi sauce.
Deep fried spicy battered roll, prawm & salmon tempura.



MAKI Seaweed outside

HOUSE 15
Salmon, tuna, kani, scallop, tobiko, tamago, cucumber.
Tamago 6
Negitoro 7

Kapppa Cucumber 5
Tuna 5.5
Atlantic salmon 5.5
Sockeye salmon 6

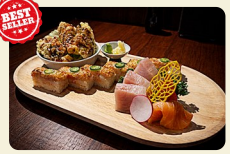
ROLL Seaweed inside

California 5.5
Yam 7
Add avocado +1
Avocado 7.5
Tuna & Avo 8
Salmon & Avo 8
Wild salmon +0.5
Chopped scallop 8
Deep fried california 12

Vegetable 7.5
Seasonal greens.
Mango 8.5
Peanut & wasabi sauce.
Dynamite 8
Prawn tempura, imitation crabmeat
Spicy tuna 8
Spicy salmon 8
Spicy scallop 8.5

Ichiban value COMBO セット

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



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



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





OSHI & TEMPURA ~~19~~ → 18
Salmon oshi 6pc, yam tempura 3pc.



DYNA & GYOZA ~~15.5~~ → 14.5
Dynamite roll 6pc, gyoza 4pc.

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



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, kani oshi 6pc, tofu oshi 6pc, truffle avocado oshi 6pc, spicy tuna 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.

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

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

PARTY TRAY

TRAY A 43
(Roll 28pcs, oshi 6pcs)
- Spicy tuna oshi 6pcs
- California roll 16pcs
- Dynamite roll 12pcs





TRAY B 40
(Roll 22pcs)
- Deep fried cali roll 8pcs
- Dynamite roll 6pcs
- OMG roll 8pc

TRAY C 56
(Maki 18pcs, Roll 22pcs, oshi 12pcs)
- Salmon maki 6pcs
- Tuna maki 6pcs
- Kappa maki 6pcs
- Salmon oshi 6pcs
- Yukke tuna oshi 6pcs
- California roll 8pcs
- Dynamite roll 6pcs





TRAY D 82
(Roll 56pcs)
- Tamanagi roll 8pcs
- Red leaf roll 8pcs
- OMG roll 8pcs
- California roll 24pcs
- Dynamite roll 6pcs

TRAY E 105
(Roll 26pcs, nigiri 20pcs)
- California roll 8pcs
- Dynamite roll 12pcs
- House roll 6pcs
- Salmon nigiri 6pcs
- Tuna nigiri 6pcs
- Ebi nigiri 6pcs
- Inari 2pcs



DRINK & DESSERT

Pops 3.5
Coke, diet coke, sprite, ginger ale, nestea.



Taiyaki 5.5
Red bean filled mozzi-sticky rice cake.



Juice 4
Orange, apple.

