



\$40

-Appetizer-

Duck Tataki – Lightly seared sliced duck breast on a bed of vegetables topped with special tangy red miso sauce

*2014 Sumac Ridge Merlot \$6/gls
Vancouver Island Brewery Hermman's Dark Lager \$6/btl*

or

Kanpachi Carpaccio – Sliced amberjack on a bed of vegetables topped with Japanese Carpaccio sauce

*2015 Blue Grouse Ortega \$7.5/gls
Phillips Brewery Kolsch Analogue 78 \$6/btl*

or

Kani Su – Sunomono salad with real snow crab meat and avocado

*2015 Sumac Ridge Sauvignon Blanc \$6/gls
Phillips Brewery Blue Buck Ale \$6/btl*

-Main-

Carnivore Trio – “Wagyu” steak (Japanese premium beef), marinated calbi short ribs and tontoro skewers (grilled pork belly) with organic vegetables

*2014 Sandhill Syrah \$8 /gls
Vancouver Island Brewery Piper's Pale Ale \$6/btl*

or

Deluxe Assorted Tempura – Lobster tempura, whole Aanago (sea-water eel) and seasonal vegetables

*2014 Kanazawa Winery Rose “Sakura” \$7.5/gls
Phillips Brewery Ginger Beer \$5.25/sleeve*

-Dessert-

Mango Duet – Mango cheesecake with mango sorbet

*Rock Creek Winery Black Berry Dessert Wine \$8.5/3oz
Fuggles & Warlock Strawberry Wit (650ml) \$11.50/btl*

or

Anmitsu- Green tea ice cream with fruits and red bean paste

*2015 Synchronesh Riesling \$8.0/gls
Whistler Brewing Company Chestnut Ale \$6/btl*

Senzushi Japanese Restaurant and Sushi Bar

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