

STARTERS

Tofu Miso Soup 豆腐味增汤 \$2.99

Change to Clam Miso Soup 蛤蜊味增汤 + \$3.99

Wakame Tobiko 裙带菜飞鱼籽 \$6.99

Seaweed salad with tobiko and sesame

 **Edamame Beans** 毛豆 \$6.99

Boiled Japanese soybeans sprinkled in sea salt

Tobiko Takowasa 飞鱼籽芥末腌章鱼 \$7.99

Wasabi marinated octopus served with tobiko & seaweed

Supreme Sashimi Salad 至尊生鱼片沙拉 \$13.99/\$22.99
personal size/regular size

Fresh top quality sashimi on a bed of organic mixed spring greens with your choice of **creamy** or **spicy** dressing

 **Avocado Garden Salad** 牛油果田园沙拉 \$9.99/\$15.99
personal size/regular size

Heaping mountain of fresh iceberg lettuce, seasonal greens & avocado served with house ginger dressing

 **Spinach Goma-ae** 芝麻酱菠菜 \$8.99

Fresh baby spinach in homemade creamy sesame sauce

 **Truffle Fries** 松露炸薯条 \$12.99

Local russet potatoes deep fried and infused with rich white Truffle Oil dusted with parmesan cheese

Oyster Blowout 新鲜活生蚝 \$3.50/pc
minimum 3 pc

Royal Miyagi Northern Gulf Island, BC - Smooth and creamy texture with mild sweetness

*The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

A service charge of 18% will be added to parties of 6 or more
Pictures provided are for reference only, actual dishes may not be exactly as shown

EBISU
ON ROBSON



Takoyaki Balls \$9.99

炸章鱼烧

Spicy Tuna Bites

\$12.99

+\$1 to change to Atlantic Salmon

辣金枪鱼刺身



Salmon Carpaccio

秘制生三文鱼片

\$13.99/\$23.99

Personal Size/Regular Size

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APPETIZERS

Pork Gyoza (6pc) 猪肉煎饺 \$9.99

Our famous hand-made dumplings stuffed with pork & vegetables pan-fried to ensure a light & crispy skin

Takoyaki Balls 炸章鱼烧 \$9.99

Deep fried octopus balls topped with ginger, bonito flakes, and house sauces

Agedashi Mochi Tofu 炸麻糬豆腐 \$9.99

Deep fried tofu and rice cake cubes served in our daikon seasoned mushroom tempura sauce

Spicy Tuna Bites 辣金枪鱼刺身 \$12.99

Fresh Albacore tuna sashimi cubes marinated in our aromatic homemade spicy sauce & green onions

+\$1 to change to Atlantic Salmon

 Brussel Sprouts 香炸孢子甘蓝 \$9.99

Locally farmed roasted in garlic butter and balsamic apple vinegar with cheese

 Yam Fries 炸甜薯 \$12.99

Deep fried yam sticks served with our popular house cajun

 Cajun Tuna Tacos 金枪鱼玉米饼 \$13.99

Seared fresh tuna & shredded mixed salad dressed with our tantalizing house ginger sauce

Iceblast Sashimi (50pcs) (approx. 1 hr)

\$199

刺身总汇

Fresh Sashimi: Japanese Scallops (6), Sweet Amaebi Prawns (6), Wild Sockeye Salmon (6), Hamachi Yellowtail (6), Atlantic Salmon (6), Saba Mackerel (4), Tuna Belly Toro (4), Spicy Tuna Sashimi (6), Tobiko and Fresh Oysters (6) with homemade cocktail sauce.



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Sashimi & Sushi

West Coast Express Sashimi Platter

\$26.99 (8 pcs) \$47.99 (16 pcs)

西海岸刺身拼盘

Albacore Tuna, Hamachi, Sockeye & Atlantic Salmon.

Salmon Carpaccio

\$13.99 / \$23.99

秘制生三文鱼片

Personal Size/Regular Size

Atlantic salmon marinated in our soy based olive oil topped with citrus white wine mayo & flavoured with crispy garlic chips.

Tuna Tataki Delight

\$16.99

秘制金枪鱼刺身

Seared fresh tuna sashimi complimented with crushed radish topped in our own special sweet ponzu sauce

Bluefin Tuna Sashimi

蓝鳍金枪鱼

Super fresh melt-in-your-mouth Bluefin Tuna Belly. Very limited while supplies last!

3pc Sashimi 1pc Sushi

O-Toro	\$25.99	\$8.99
Chu-Toro	\$20.99	\$6.99
Akami	\$17.99	\$5.99

Bluefin Trio (6pcs) \$39.99
2pc of each type of Sashimi

Iceblast Sashimi(50pcs) (approx. 1hr)

\$199

刺身总汇

Fresh Sashimi: Japanese Scallops (6), Sweet Amaebi Prawns (6), Wild Sockeye Salmon (6), Hamachi Yellowtail (6), Atlantic Salmon (6), Saba Mackerel (4), Tuna Belly Toro (4), Spicy Tuna Sashimi (6), Tobiko and Fresh Oysters (6)with homemade cocktail sauce.

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Sashimi & Sushi



Top (Left to Right): Inari, Tamago, Unagi, Sockeye Salmon, Hamachi, Atlantic Salmon, Tuna

Middle: Amaebi, Saba, Toro, Hotate

Bottom: Foie Gras Sushi (2pc)

Sashimi & Sushi

A La Carte	sushi 1pc	sashimi	
		4pcs	8pcs
Hokkigai (Surf Clam) 北极贝	\$2.99	\$12.99	\$23.99
Saba (Mackerel) 鲭鱼	\$2.99	\$12.99	\$23.99
Albacore Tuna 长鳍金枪鱼	\$3.99	\$15.99	\$25.99
Atlantic Salmon 大西洋三文鱼	\$3.99	\$15.99	\$25.99
Sockeye Salmon (Wild) 野生三文鱼	\$4.99	\$18.99	\$29.99
Hamachi (Yellowtail) 黄尾鱼	\$4.99	\$19.99	\$31.99
Hotate(Hokkaido Scallop) 扇贝	\$4.99	\$19.99	\$31.99
Bincho Toro (Tuna Belly) 金枪鱼腩	\$5.49	\$21.99	\$33.99
Amaebi (Sweet Shrimp) 甜虾	\$5.99	\$22.99	\$34.99
Uni (Sea Urchin) 海胆		market price	

Inari (Sweet Tofu Wrap) 甜豆腐皮	\$2.49	Tamago (Sweet Egg) 甜蛋	\$2.49
Chopped Scallop 碎带子	\$3.49	Ebi (Poached Prawn) 熟虾	\$3.49
Unagi (BBQ Fresh Eel) 鳗鱼	\$4.99	Ikura (Salmon Roe) 三文鱼籽	\$4.99
Masago (Flying Fish Roe) 飞鱼籽	\$4.99	Foie Gras Sushi 鹅肝寿司	\$17.99(2pc)

Salmon Pepper Popper

\$19.99

火焰三文鱼

Atlantic Salmon, prawn tempura and fresh cut jalapeno peppers prepared battera-style then layered in special motoyaki sauce, seared right at your table!



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お寿司一筋35年 自慢のお寿司をご用意しました。

ABURI

The first original version created in Vancouver!

Fresh box-pressed in shiso, burdock, shiitake, sesame and sushi rice then seared at your table.

Saba Inferno	鯖魚	\$18.99 (8 pcs)
Hamachi Inferno	黃尾魚	\$19.99 (8 pcs)
Toro Inferno	金槍魚腩	\$21.99 (8 pcs)

Salmon Pepper Popper 火焰三文魚 \$19.99 (8 pcs)

Atlantic Salmon, prawn tempura and fresh cut jalapeno peppers prepared battera-style then layered in special motoyaki sauce, seared right at your table!

Tempura

Wild Prawn Tempura 野生炸蝦 \$ 17.99

Pacific Wild White Shrimp deep fried in a light batter served with tempura sauce.

Deluxe Tempura 豪華天婦羅總匯 \$ 24.99

Elegant assortment of premium mixed seafood and fresh vegetables



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BC Blazer

\$11.99(4pcs)/\$18.99(8pcs)

大不列颠的戎装

Crab and avocado wrapped with seared atlantic salmon & green onions on spicy Japanese mayo & sweet teriyaki sauce with dancing bonito flakes.



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Original Creations

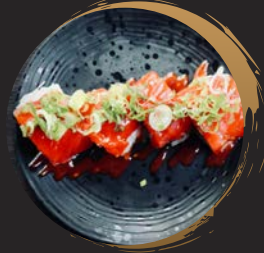


Mango Paradise

\$11.99 (4pc) / \$18.99 (8pc)

芒果天堂 マンゴーパラダイス

Crab & avocado wrapped with smoked salmon & fresh mango sprinkled with tobiko served in white wine citrus sauce.



Ocean Red

\$11.99 (4pc) / \$18.99 (8pc)

红色海洋 オーシャンレッド

Spicy tuna wrapped in wild sockeye salmon, topped with sweet chili sauce and green onion.



Samurai Power

\$11.99 (4pc) / \$18.99 (8pc)

武士力量 侍パワー

Crab & avocado wrapped with BBQ unagi, topped with red & black tobiko. Served with unagi & wasabi cream sauce.



BC Blazer

\$11.99 (4pc) / \$18.99 (8pc)

大不列颠的戎装 ビーシーブリザー

Crab and avocado wrapped with seared atlantic salmon & green onions on spicy Japanese mayo & sweet teriyaki sauce with dancing bonito flakes.



Volcano Roll

\$18.99 (8pc)

火山卷 ヴォルケーノ ロール

Spicy salmon roll topped with fried flakes, avocado, atlantic salmon strips & tobiko erupting with spicy sauce!



Double Dragon

\$18.99 (8pc)

双龙交汇 ダブルドラゴン

Two huge Jumbo Tiger tempura prawns wrapped in mayonnaise, tobiko & avocado!



EBISU Roll

\$18.99 (8pc)

惠比寿卷 エビスロール

Unagi tempura and cream cheese wrapped on top of mango, avocado, cucumber and salmon then torched.

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Yam Tempura Roll \$8.99

甜薯天妇罗卷



Double Dragon \$18.99

双龙交汇



Robson Roll \$12.99

罗布森卷

Sushi Rolls

California Roll \$7.99

加州卷

Yam Tempura Roll \$8.99

甜薯天妇罗卷

Dynamite Roll \$8.99

炸卷

Vancouver Roll \$12.99

温哥华卷

Chopped Scallop Mega Roll (6pcs) \$12.99

碎带子卷

Spicy Salmon Mega Roll (8pcs) \$12.99

辣三文鱼卷

Spicy Tuna Mega Roll (8pcs) \$12.99

辣金枪鱼卷

Robson Roll \$12.99

罗布森卷

Philly Roll \$12.99

费城卷



Mr. Green Roll \$15.99

蔬菜卷

Tiger Mayo \$18.99

酥炸老虎虾



BBQ Alaskan Black Cod

阿拉斯加黑鱼

\$29.99

Clam Sakamushi \$17.99

清酒黄油炒蛤蜊



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SEAFOOD

Hamachi Kama 烤黄尾鱼 \$12.99

Grilled yellowtail cheeks

Oyster Motoyaki 焗生蚝 \$18.99

Beach oysters, spinach & white mushrooms

Scallop Motoyaki 焗带子 \$16.99

Baby scallops, crab & mozzarella cheese both baked in Japanese motoyaki sauce

Tiger Mayo 酥炸老虎虾 \$18.99

Deep fried black Tiger prawns complete with our chefs sweet chili mayonnaise dip

Clam Sakamushi 清酒黄油炒蛤蜊 \$17.99

Manila clams sauteed in sake butter

BBQ Cuttlefish 烤鱿鱼 \$19.99

Surume squid grilled on open flame served with chili-powder Japanese mayo and spicy sauce

BBQ Alaskan Black Cod 阿拉斯加黑鱼 \$29.99

Savoury sablefish marinated in miso saikyo sauce cooked to a beautiful golden brown!

Wagyu Beef Sushi
招牌和牛寿司

\$12.99 (1pc)



BBQ Wagyu Beef \$39.99

+ 2pc Black Tiger Prawn \$6.99

+ 2 pc Sea Scallop \$7.99

招牌烧烤和牛

Brandy Beef
Short Ribs \$23.99

+ upgrade to Hennessy \$3

白兰地火焰牛仔骨



WAGYU

Wagyu Beef Sushi 招牌和牛寿司 \$12.99

Tender Wagyu beef torched and seasoned with sea salt and crushed black pepper.

Wagyu Beef Don 招牌和牛盖饭 \$31.99

+ Foie Gras \$12

Sauteed foie gras lightly torched then brushed with homemade sweet teriyaki sauce enhanced with wasabi diced scallions.

BBQ Wagyu Beef 招牌烧烤和牛 \$39.99

+ 2pc Black Tiger Prawn \$6.99

+ 2 pc Sea Scallop \$7.99

Juicy Japanese Gold Grade Wagyu beef grilled tableside on sizzling Japanese lava rock heated on fruit wood charcoal served with seasalt and garlic miso dipping sauce.

Wagyu Carpaccio 和牛生牛肉片 \$37.99

Japanese Wagyu beef thinly sliced and topped with freshly grated parmesan cheese and roasted garlic.

MEAT

お肉は元気の源です。もりもり食べて明日も頑張りましょう！

Bonsai Beef 盆景牛肉 \$23.99

Butter seared slices of premium beef doused in Japanese vinegar topped with a garden of cilantro, garlic chips & green onions.

Brandy Beef Short Ribs 白兰地火焰牛仔骨 \$23.99

upgrade to Hennessy + \$3

Finger lickin' slices of thick & juicy beef short ribs marinated in Korean influenced homemade barbecue sauce flambeed with VSOP brandy!

Chicken Karaage 招牌炸鸡 \$12.99 / \$19.99

Our famous deep fried boneless chicken served with Sweet Honey- Personal / Regular
mustard & Cajun Mayonnaise. Crispy on the outside and oh so juicy on the inside!

Chicken Teriyaki 照烧鸡肉 \$19.99

Grilled chicken thigh in garlic teriyaki sauce served with French Rosemary fries and onions on a sizzling hot plate.

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Noodles

麵でちょっと腹ごしらえ。

寿 Mentaiko Yakiudon 明太子炒乌冬	\$16.99
+ Kimchi \$2	
Nabeyaki Udon/Ramen 锅烧汤面	\$19.99
+ Clam \$5.99 + Poached Salmon \$4.99	
Asari Clam Pasta 招牌活蚬意大利面	\$25.99
+ Tiger Prawn \$6.99 + Grilled Salmon \$7.99	

RICE

🍣にはやっぱりご飯物。

Loco Moco Chicken 鸡肉盖饭	\$18.99
Okinawa Taco Rice 冲绳石锅拌饭	\$21.99
+ Fried Egg \$1	
Unagi Rock 鳗鱼石锅饭	\$24.99
+ Foie Gras \$12	
Beef Gyudon 牛肉盖饭	\$18.99
Kimchi Pork Don 泡菜猪肉盖饭	\$18.99

Chicken Karaage Bento
\$23.99

- Chicken Karaage 3pc
- Assorted Tempura 4pc
- California Roll 3pc
- Dynamite Roll 3pc
- Side Green Salad
- Miso Soup

Assorted Sashimi Bento
\$26.99

- Wild Sockeye 2pc
- Atlantic Salmon 2pc
- Albacore Tuna 2pc
- Hamachi 2pc
- Assorted Tempura 4pc
- California Roll 3pc
- Side Green Salad
- Miso Soup

sweets

甘い物は、別腹！？甘い時間をお過ごしください

Super Moreo

超级炸奥利奥

\$13.99

Deep fried Oreos and Japanese mochi rice cake drizzled with honey on top of polar vanilla ice cream

Molten Matcha Lava Cake

抹茶熔岩蛋糕

\$12.99

Matcha dusted moist dark chocolate cake laced with rich chocolate sauce served with green tea or vanilla ice cream

Creme Brulee Cheese Cake

焦糖芝士蛋糕

\$12.99

Delicate Creme Brulee pie, straightforward & unpretentious creation that is so simple, so rich, so praised!

Mars Attack

油炸Mars巧克力棒

\$11.99

Featuring smooth nougat and creamy caramel coated in milk chocolate then deep fried served with 2 scoops of vanilla ice cream on cornflakes!

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Fresh Oysters

\$3.50 /pc

新鲜活生蚝

\$0.99/pc during happy hour 3pm-6pm everyday.

Royal Miyagi Northern Gulf Island, BC - Smooth and creamy texture with mild sweetness.



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