



CHIBA

Koji Chiba entered the world of hospitality and the food and beverage industry at a 5 star hotel in Tokyo, Japan in 2003. While there he had the pleasure of serving the Emperor of Japan, the King of Sweden, Prime Ministers and other world leaders, including the G8 summit. Ever since then, his pleasure and his passion has been preparing the finest foods for his guests.

Sample Menu

[Omakase Sushi Course]

Today's Sashimi Platter

e.g. Sockeye Salmon (BC), Hamachi (Japan), Albacore Tuna (BC) & Hokki (Japan)

Today's Soup

e.g. Steamed Egg Custard with Dungeness Crab (BC) Sauce, Chawan-mushi

Today's Meat

e.g. Simmered 5 hours Pork Belly, Kaku-ni

Today's Cooked Seafood

e.g. Steamed Black Cod (BC) with Black Bean Sauce

3 Kinds of Japanese Pickles CHIBA Style

e.g. Sweet and Sour Assorted Veg, Spicy Snaked Cucumber & Ginger

Nigiri Sushi

e.g. Mungo Ika (Japanese Cuttlefish) with Sea Urchin Salt

Spot Prawn (BC)

Hamachi (Japan) with Yuzu Pepper

Uni (BC)

Hotate (Japanese Scallop)

Sockeye Salmon (BC)

Saba (Japanese Mackerel) with ginger and Green Onion

Zuke Maguro (Marinated Bluefin Tuna)

Today's Ramen

Today's Dessert

Omakase Course Pricing

2p / \$599
3p / \$750
4p / \$900
5p / \$1050
6p / \$1200
7p / \$1350
8p / \$1500
9p / \$1650
10p / \$1800
20p / \$3300

Prices start at \$150/person depending on the size of the group.

Or tell us your budget we will make it fit your party.

Bring your on booze or Japanese drink menu available.

※ Please tell me what you like and what you don't like/
allergies.

※ Some +\$\$ supplemental
e.g. Sukiyaki + \$50/person with A5 grade Wagyu beef

※ Kids menu available please tell me what they like!
e.g. Chicken kara-age, Teriyaki dish, Udon noodle,
Ramen noodle, Roll sushi etc.

※ Insight fee \$150/per Servers and Chefs
depending on the size of the group.
GST Tax 5 %

Tips is not included

Family Style or Standing Party menu available

