





don@ kitsilano

yoshoku 洋食

mint salad   12.5
fresh herbs, pickled carrot, crispy shallots, and viet crack sauce

salmon tartare  22
overnight-cured salmon, raw egg yolk, crispy rice crisps

thai pork jowl   18
thai inspired sliced roast pork jowl

tornado prawn (2pc) 19
king prawn wrapped in crispy pastry,
served over umeshu wasabi sauce

potato & leek soup 8
creamy. rich. flavorful. cozy. aromatics


foie gras smoked duck donburi  53
koji-aged canadian rougie fois gras, smoked duck breast

dino ribs  68
slow-cooked Flintstone-sized
black garlic glazed short ribs

wafu 和風

tuna tataki  20
lightly torched slices of albacore tuna

roast salmon collar  14
koji-marinated salmon collar

sablefish donburi  39
koji-marinated sablefish, slow roasted

roast chicken  18
roasted chicken with sliced shallots and fresh
herbs, dressed in our signature crack sauce

truffle cream karaage 28
crispy fried chicken in rich truffle cream sauce

tako wasa  9
marinated octopus with wasabi and herbs

chūka 中華

black vinegar cucumber salad ✓ 8

japanese cucumbers, chinese black vinegar, garlic, sesame oil, crispy chili oil

black garlic quail egg (2pc) ✓ 9

kataifi nest, black garlic glazed, pickled radish pedal

mabo tofu 17

two bowls of mabo tofu inspired with silky steamed egg

beef siu mai (3pc) 8

classic beef siu mai topped with black kombu caviar

veggie spring rolls (5pc) ✓ 8.5

crispy vegetable spring rolls served with dipping sauce

savory mochi (2pc) 8.5

crispy fried mochi with savory pork filling

sticky rice balls (2pc) 11

lightly fried savory sticky rice ball

truffle dumplings (3pc) ✓ 8

truffle crystal dumplings filled with shiitake mushrooms

XLB soup dumplings (3pc) 10.5

delicate steamed pork dumplings filled with hot soup

sweet 甘

white rabbit creme brulee ✓ 12

classic brulee with a white rabbit candy cream base

osmanthus milk skin pudding ✓ 11

silky milk-infused custard scented with osmanthus blossoms

