

snack + share

dorinku appetizer platter 16.30
7 kinds of daily chef's selection
(limited quantity)

tako wasabi 4.80
chopped octopus with wasabi
dressing

tomato kimchi 5.80
house-made fresh tomato kimchi

edamame 4.30
Himalayan pink salt

shaka shaka fries 7.80
umami-powdered, bagged &
shaken

corn & kale kakiage 8.80
corn and kale tempura, butter soy
sauce

tuna tataki 9.80
lightly seared tuna sashimi, onions,
citrus sesame soy sauce, house-
made chili oil

chicken karaage 10.80
crispy fried chicken, green tea salt,
chili mayo

tuna avocado 9.30
thin sliced tuna & avocado, dorinku
citrus seaweed sauce

agedashi tofu 7.80
deep-fried tofu, seasonal
vegetables, mushroom vegetable
broth, scallions

beef tataki 13.30
lightly seared and sliced AAA
tenderloin, oriental chili dressing

hamachi carpaccio 14.80
seared, parmesan, organic spring
mix, sesame soy dressing

bloody hell chicken 12.30
deep-fried chicken, house-made
hot sauce

salad

smoking sashimi salad 14.30
daily sashimi selection served with
organic spring mix, black olive
dressing. *This salad served with
smoke to add a lightly smoked
flavour to the sashimi!*

ramen salad 11.80
organic spring mix, egg noodle,
pork chashu, poached eggs,
onions, Japanese mayo,
sweet soy dressing

pork shabu salad 10.80
sliced pork belly, fresh tofu,
organic spring mix, creamy
sesame dressing, chili oil

dorinku

Tokyo street food

sashimi

served with real sashimi

3 kinds sashimi 9pc. 17.80

5 kinds sashimi 15pc. 28.80

wild sockeye salmon 5pc. 10.80

albacore tuna 5pc. 10.80

yellowtail 5pc. 11.80

octopus 5pc. 11.80

scallop 5pc. 11.80

aburi shime saba 14.80
whole fillet of cured mackerel,
seared in front of you

seafood

ebimayo 11.80
deep-fried tiger prawns, spicy
mayonnaise

Japanese style calamari 11.80
deep-fried surume squid, dorinku
tartar sauce, special salsa

asari cilantro sakamushi 14.80
asari clams steamed with sake,
cilantro, garlic butter

tuna tatsuta 8.30
deep-fried soy ginger marinated
tuna, side of tartar sauce

meat

**Mt. Fuji Volcano
Alberta AAA steak** 24.80
AAA tenderloin steak, fried onions,
grated wasabi & daikon radish,
dorinku steak sauce, dorinku fresh
spice mix. *This dish is served on a
hot stone plate made of rocks from
the world famous volcano, Mount
Fuji. * Please be mindful of the hot
plate! **

torokeru chashu 9.80
slow-braised pork cheek, dorinku
steak sauce

The Yakiniku 16.30
Japanese style bbq beef on hot
lava stone

beef short rib 24.80
braised AAA beef short rib, sweet
balsamic sauce

sushi

pressed wild salmon 14.80
wild sockeye salmon, avocado,
japanese mint, seared with creamy
soy sauce

pressed wild saba 14.80
cured wild mackerel, seared
and topped with Japanese mint
dressing, green onions

pressed avocado 12.80
avocado, dorinku citrus seaweed
sauce

rice

seafood ishiyaki fried rice 15.80
seafood garlic fried rice, egg,
green onions, garlic chip, served in
a hot stone bowl

ishiyaki beef bibimbap 13.80
pulled beef, pickled daikon radish,
marinated sea kelp, green onions,
rice, dorinku citrus teriyaki sauce,
served in a hot stone bowl

jewelry bowl 14.80
diced sashimi, Japanese mint,
pickled daikon & salmon roe, sushi
rice

noodle

dorinku ramen 14.80
braised pork chashu, kaiware radish
sprouts, green onions, fried onion
chips, shredded spicy pepper
served in slow cooked pork and
chicken broth. (limited quantity)

chicken peperone udon 13.80
Japanese udon noodles, chicken,
chili garlic oil, green onion stem,
scallions

carbonara udon 14.80
Japanese udon noodles, creamy
carbonara sauce, bacon, grated
parmesan, poached egg, scallion,
served in a hot stone bowl

dessert

maple coffee jelly tiramisu 6.30

**almond tofu pudding
with daily fruit purée** 6.30

