JAPANESE RESTAURANT

KAMEI

JAPANESE WAGYU BEEF & PREMIUM WATER EEL

Grilled using Japanese imported binchotan charcoal for amazing umami flavour!



Golden Wagyu Beef Sushi — $28 / 2 pcs

Torched A5 Wagyu beef topped with ito togarashi seasoned with sea salt & crushed black pepper



Unagi Kabayaki — $18

Deeply flavored grilled eel glazed in a sweet kabayaki sauce



Unagi Wagyu Combo — $49

Best surf & turf box! Delectable pairing of grilled freshwater eel and A5 Miyazaki Wagyu beef on rice



Unagi Bliss Box — $39

Whole BBQ eel served on homemade fluffy egg omelette and steamed rice

STONE BOWL



Ultimate Unagi Rock — $28

Grilled fresh water eel glazed with sweet kabayaki sauce in our molten hot stone bowl



Wagyu Wonder Bowl — $36

Sautéed ground wagyu beef, onion, pepper, foie gras & soft egg on rice with kabayaki steak sauce in a hot stone bowl

Dinner Sets

~~$152~~ 35% OFF

ROYALE LOVE BOAT

$98

GOOD FOR 2-3 PEOPLE

Miso Soup (2) +$2 Extra Soup
Garden Salad (2) +$3 Extra Salad
BC Blazer Signature Roll
Salmon, Tuna & Sockeye Sashimi
Assorted Sushi
(Unagi, Hamachi,
Chopped Scallop, Tobiko)
Takoyaki
Pork Gyoza
Tiger Ebi Mayo
Chicken Karaage
Oyster Motoyaki
Ice Cream (2) +$2 Extra Scoop
Japanese Cheesecake (2)



PARTY DINNER SET

35% OFF

12-COURSE MEAL

~~$290~~

$188

GOOD FOR 4-6 PEOPLE



Miso Soup (4) +$2 Extra Soup
Avocado Garden Salad
Sockeye, Atlantic Salmon and
Tuna, Yellowtail Sashimi (8pc)
Happy Sushi Boat (12pc)

- *Salmon, Tuna, Hamachi, Tamago and Salmon Inferno*

Lobster Blossom Roll (8pc)
Deluxe Assorted Tempura
Chicken Karaage (6pc)
Takoyaki (6pc) & Pork Gyoza (6pc)
BBQ Pork Belly Skewers (6pc)
Grilled Unagi on rice
Ice Cream (4) +$2 Extra Scoop

Teishoku Dinner Set

<u>TEISHOKU SET INCLUDES:</u> MISO SOUP, SIDE SALAD, DAILY APPETIZER & STEAMED RICE



SASHIMI VANCOUVER | 28
Teishoku | 33
Sockeye Salmon, Atlantic Salmon, Hamachi & Albacore Tuna Sashimi (2pc each)



ALASKAN SABLEFISH | 25
Teishoku | 30
BBQ black cod marinated in miso saikyo sauce cooked a beautiful golden brown with seasonal vegetables



CHICKEN TERIYAKI | 20
Teishoku | 25
Grilled chicken thigh served with sweet garlic teriyaki sauce on seasonal vegetables

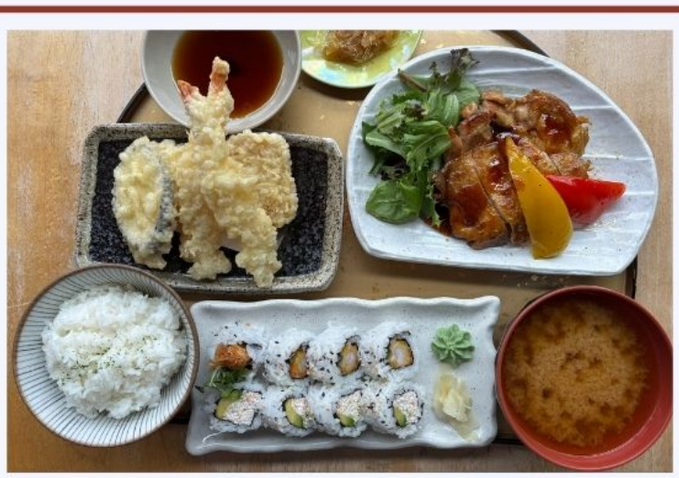
BEEF TERIYAKI | 22
Teishoku | 27
Thinly sliced beef served with seasonal vegetables on our original teriyaki sauce



BRANDY BEEF SHORT RIBS | 24
Teishoku | 29
Finger lickin' thick cut beef short rib marinated in homemade BBQ sauce flambeed with VSOP Brandy

TOKYO GOZEN 32

Tofu Miso Soup
Chefs Daily Appetizer
Chicken Teriyaki with Rice
California & Dynamite Roll
Prawn & Vegetable Tempura
Ice Cream











Starters 前菜

TOFU MISO SOUP | 3

RAW OYSTERS | 2.75 (MIN 3 PCS)

Fresh daily local oysters served with a variety of condiments
** The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination*
*- **Vancouver Coastal Health Advisory***

EDAMAME BEANS | 6
Boiled Japanese soybeans sprinkled in sea salt

SPINACH GOMA-AE | 7
Spinach with lotus chip, tomato, in our sesame and balsamic sauce

VEGETABLE CROQUETTE | 7.5
Panko fried potato stuffed with corn, peas and onions served with our homemade red wine sauce

PORK GYOZA | 8
Japanese dumplings stuffed with pork and vegetables pan-fried for a light and crispy skin

TAKOYAKI BALLS | 8
Battered octopus topped with red ginger, bonito flakes, Japanese mayo and takoyaki sauce

TRUFFLE FRIES | 9
Russet potatoes infused with white truffle oil
+ Upgrade to Spicy Frites for $1

SPICY BEEF GYOZA | 9.5
Homemade chili ground beef, onion and cheese in crispy gyoza

Salad サラダ

AVOCADO GARDEN SALAD | 16
Mountain of crisp iceberg lettuce, seasonal greens and avocado served with house ginger dressing

SUPREME SASHIMI SALAD | 22
Choice of CREAMY or GINGER dressing.
Chef's selection of market fresh sashimi on a bed of organic mixed spring greens

Service charge of 18% will be added to parties of 6 or more









Appetizer 前菜

STEAMED CHAWANMUSHI | 8
+ Add Ikura for $2
+ Add Uni for $4
Prawn, mushroom and ginkgo nuts in steamed egg custard

CHIKUWA CHEESE | 9
Deep fried fish cake stuffed with melted seasonal cheese

AGEDASHI NASU TOFU | 10
Marinated eggplant & mushrooms on fried tofu in sweet dashi sauce

OYSTER MOTOYAKI | 11
Beach Oysters baked with spinach, onion and white mushrooms

CHICKEN KARAAGE | 15
Our famous deep fried boneless chicken served with spicy mayo dip
+ Upgrade to Spicy Cajun for $1

TIGER EBI MAYO | 16
Deep fried plump Black Tiger prawns with our chefs spicy mayo

FOIE GRAS SUSHI | 18 (2PCS)
Sautéed duck liver lightly torched then brushed with homemade sweet teriyaki sauce topped with wasabi diced scallions



BBQ CUTTLEFISH | 19
Grilled Japanese Surume ika served with shio dare garlic onion sauce, Japanese mayonnaise and Togarashi spice blend

Tempura 天ぷら

VEGETABLE TEMPURA | 12
Vibrant assortment of vegetables deep fried in a light batter

WILD PRAWN TEMPURA | 16
Pacific wild white shrimp deep fried in a light batter

ASSORTED TEMPURA | 18
Mix of select fresh vegetables and Pacific wild white shrimp deep fried in a light batter









Sashimi & Carpaccio 刺身

Ocean Wise

SASHIMI OMAKASE | 55 (16PCS)
Stunning selection of assorted fresh seafood beautifully presented by our master sushi chefs

SALMON CARPACCIO | 23
Atlantic salmon drizzled with yuzu ponzu, truffle mayo, purple onion and fried garlic chips

BEEF CARPACCIO | 22
Roast beef thinly sliced and seasoned with garlic aioli, ginger ponzu, purple onion and fried garlic chips

ABURI SHIME SABA | 16
Smoked cured mackerel served on a bed of red onions with sea salt, togarashi and ponzu dip

BONSAI BEEF | 21
Butter seared slices of rare premium beef in Japanese soy vinegar topped with a garden of cilantro, green onions and garlic chips

BLUEFIN TUNA

	SASHIMI (4PC)	SUSHI (1PC)
Akami	$23	$6
Chutoro	$27	$7
Otoro	$35	$9

Sashimi Trio $40
2pc each of Akami, Chutoro, Otoro

BEST DEAL

Sushi Combo

HAPPY SUSHI BOAT | 35 (12PCS)
Salmon, Tuna, Hamachi, Tamago & Salmon Aburi Battera

A LA CARTE	SASHIMI (4PC)	SUSHI (1PC)
Albacore Tuna	12	3.50
Atlantic Salmon	12	3.50
Sockeye Salmon (Wild)	16	4
Hamachi (Yellowtail)	17	4.50
Hotate (Hokkaido Scallop)	17	4.50
Bincho Toro (Tuna Belly)	19	4.75
Aka Ebi (Red Shrimp)	22	6
Uni (Sea Urchin)	MP	MP

NIGIRI & GUNKAN SUSHI	(1PC)
Inari (Tofu Pouch)	3.50
Tamago (Sweet Egg)	3.50
Chopped Scallop	4
Saba (Cured Mackerel)	4
Ebi (Poached Shrimp)	4
Tobiko (Flying Fish Roe)	4.50
Ikura (Salmon Roe)	5
Unagi (BBQ Fresh Eel)	5

KAMEI SUPREME ROLL

2種の特選ロール　$17.50/8pcs



Fresh mango, avocado, & cucumber sushi roll with choices of TWO from the following toppings

A) CHOPPED SCALLOP
B) SPICY SALMON
C) SPICY TUNA
D) CRUNCHY PRAWN
E) CRISPY EGGPLANT

Aburi Sushi 炙り寿司



Salmon Inferno
炙りサーモン押しずし　18.50

Torched Salmon & Salmon roe on our fresh oshi sushi rice. With our original sauce.



Toro Inferno
炙りツナトロ押しずし　18.50

Albacore tuna belly topped with scallions, tobiko, fried onion, mayo on prawn tempura, shiso, kampyo sesame & sushi rice



Hamachi Inferno
炙りハマチ押しずし　18.50

Yellowtail, truffle mayonnaise, shiso, mango. topped with frie onion & jalapeno,

Signature Rolls シグニチャーロール



Double Dragon Roll
ダブルドラゴンロール　$17.00

Double prawn tempura, avocado, tobiko with unagi sauce.



Lobster Blossom Roll
ロブスターブロッサムロール　$28.00

Nova Scotia lobster, avocado, asparagus, tobiko the flying fish roe, truffle mayonnaise sauce.



BC Blazer
BCブレイザー　$17.00

Crab, avocado wrapped in seared atlantic salmon topped with green onions, spicy Japanese mayo & bonito flakes



Samurai Power
サムライパワー　$17.50

Crab & avocado wrapped with BBQ unagi, topped with red & black tobiko, served with kabayaki sauce & wasabi mayo



Crunch & Much Roll
クランチマンチロール　$17.50

Prawn tempura, cucumber, tobiko, Unagi water eel, avocado with wasabi unagi sauce.



Popcorn Scallop Roll
ポップコーンスカロップロール　$17.00

Panko fried Bay scallop, mango cucumber, avocado & bell pepper on homemade tar tar sauce.



Unagi Cheese Roll
ウナギチーズロール　$18.00

Unagi tempura and cream cheese wrapped on top mango, avocado & cucumber then torched tableside



Spider Roll
スパイダーロール　$18.50

Crispy deep fried soft shell crab, avocado, kaiware & tobiko with unagi sauce & jalapeno mayo

TEMAKI HAND ROLLS



Salmon & Ikura Temaki Cone
サーモンいくら手巻き寿司 ~~$7.00~~ $4.99
Salmon & salmon roe wrapped in a cone seaweed sushi roll.



Unagi & Cucumber Temaki Cone
うなぎキュウリ手巻き寿司 ~~$7.00~~ $4.99
Unagi fresh water eel & cucumber wrapped in a cone shaped sushi roll.



Chopped Scallop Temaki Cone
ホタテマヨ手巻き寿司 ~~$7.00~~ $4.99
Chopped scallop wrapped in cone shaped sushi roll

FAVOURITE ROLL



Tuna Avocado Roll
マグロとアボカドロール 7.95
Tuna and avocado in corn shaped sushi roll.



Salmon Avocado Roll
サーモンアボカドロール 7.95
Salmon and avocado sushi roll wrapped in uramaki style.



Chicken Teriyaki Roll
チキン照り焼きロール 8.95
Teriyaki chicken wrapped with sushi rice and nori seaweed.



Spicy Tuna Roll
スパイシーマグロロール 6.95
Tuna wrapped with sushi rice on the outside topped with spicy sauce
Add Extra Tuna +$2



Spicy Salmon Roll
スパイシーサーモンロール 6.95
Salmon, sushi rice and seaweed topped with Kamei spicy sauce.
Add Extra Salmon +$2



Chopped Scallop Roll
ホタテマヨロール 6.95
Scallop mixed with tobiko and mayonnaise.
Add Extra Scallop +$2

California Roll
カルフォルニアロール 6.50
Avocado and immitation crab meat with seaweed and sushi rice

Yam Tempura Roll
ヤム天ぷらロール 6.50
Yam potato tempura wrapped with sushi rice and nori seaweed

Dynamite Roll
ダイナマイトロール 7.50
Prawn tempura, kaiware, avocado, tobiko, sushi rice and seaweed.

Avocado Roll
アボカドロール 5.50
Hand picked avocado wrapped with sushi rice and nori seaweed

Hosomaki Rolls

Cucumber Maki	3.50
Tamago Maki Sweet Egg	3.50
Tuna Maki	4.50
Salmon Maki	4.50
Negitoro Maki Tuna Belly with Green Onion	5.50











Noodle & Rice 麺類

MENTAIKO YAKIUDON | 18

Japanese thick wheat noodle panfried in marinated Alaskan cod egg roe and shredded Shiso leaves

TEMPURA NABEYAKI UDON | 22

Sanuki Udon noodles in a light soy based broth with chicken and select vegetables in an earthen pot topped with deep fried prawns

A5 WAGYU BEEF SUKIYAKI UDON | 35

Japanese thick noodle in traditional Japanese Sukiyaki broth with sliced A5 Miyazaki wagyu beef, cabbage, assorted vegetables and poached egg

UNI CREAM UDON CARBONARA | 29

Japanese Sanuki Udon noodles cooked in creamy Uni sauce, salmon caviar, green onions topped with poached egg

SEAFOOD CREAM PASTA | 29

Salmon, bay scallops and tiger shrimp served with mushroom medley on spaghetti noodle

SALMON SYMPHONY KAISEN DON | 28

Fresh Salmon sashimi, seared tataki, salmon toro and salmon caviar served on a bed of sushi rice. Salmon lovers rejoice!

SEAFOOD FRIED RICE | 28

+ Add Uni for $20

Japanese wok-fried umami fried rice with shrimp, bay scallops, egg, green onion & tobiko

Daily Special

Kamei on Broadway

Limit 1 per customer while supplies!



Tuesday

Grilled Snow Crab legs served with lemon pepper butter (6pcs)

~~$54~~

$31



Wednesday

Pan-seared 5oz Miyazaki A5 Wagyu Steak served with salt trio

~~$137~~

$50



Thursday

Hokkaido Bafun Uni Sashimi Box (50g) direct from Japan (1 per table)

~~$96~~

$50



Friday

Live Nova Scotia whole Lobster Sashimi & Seafood Miso Soup (1 per table)

~~$98~~

$55



Saturday

Abalone sashimi or sauteed in lemon garlic butter (2pcs)

~~$40~~

$18



Sunday

Golden Treasure Box (Bluefin O-Toro, Hokkaido Uni & Salmon Caviar on rice)

~~$90~~

$68

Dessert デザート

ICE CREAM | 3.5
Please ask your server for our seasonal selection of flavours

JAPANESE CHEESECAKE | 6.5
Soft and Creamy!
Choice of: Black Sesame, Matcha or Yuzu

COFFEE JELLO | 7.5
Vanilla ice cream, honey and cream

OREO CHEESECAKE | 8
Made in-house by our pastry chef!
Oreo Cookies baked in our creamy cheesecake with layers of fudge