

PRESSED SUSHI

Lumina	\$8.50
salmon, avocado, jalapeno mayo with eel sauce	
Spicy Yam	\$7.95
yam, avocado with jalapeno mayo sauce	
Green Garden	\$7.95
yam, avocado with Sesame & Spinach sauce	

SIGNITURE ROLL

Super Hero	\$7.95
inside: tuna, crunchy bits, chili mayo top: avocado, crunchy bits, Eel sauce	
Volcano	\$7.70
inside: spicy tuna, cucumber top: crunchy bits, red hot lava sauce	
Mickey	\$8.50
inside: salmon, avocado, scallop, prawn tempura, chili mayo outside: soy sheet	
Dragon	\$9.50
inside: prawn tempura, avocado, cucumber, mayo top: BBQ eel with Oryzae BBQ sauce	
Lobster Dynamite	half \$8.50 full \$15.95
inside: lobster tempura, avocado top: tobiko roe, sweet miso mayo sauce	
Thai Crab Roll	\$9.50
inside: real crab meat, avocado and mayo top: beet tip and cilantro with thai chili sauce	
Crab Tempura Roll	\$9.50
inside: real crab meat, cucumber, mayo top: Karashi Mayo, Eel sauce	
Mango Magic Roll	\$9.50
inside: Avocado top: Mango Puree, Cilantro, Salmon marinated with Kozo plum dressing.	

VEGETABLE ROLL

Yam	\$4.95
inside: avocado, cucumber, yam, mayo top: crunchy bits	
Purple V.	\$6.50
inside: avocado, cucumber, yam, mayo top: beet	
Veggie Delight	\$5.50
Vegetable	\$4.30
Avocado	\$3.90
Cucumber	\$2.90

BASIC ROLL

Eel and Cucumber	\$5.95
Eel and Avocado	\$6.75
Chopped Scallop	\$7.50
Scallop , Tobiko (flying fish roe), mayo	
Negitoro	\$3.95
California	\$3.95
Real Crab California	\$6.95
Tuna	\$3.50
Spicy Tuna	\$4.50
Salmon	\$3.95
BBQ Salmon	\$4.95
Salmon and Avocado	\$6.25
Dynamite	\$5.50
tempura prawn, cucumber, avocado, tobiko (flying fish roe)	

NIGIRI

Chopped Scallop with Tobiko	\$3.25
Salmon	\$2.50
Tuna	\$2.25
EEL <Unagi>	\$2.80
Toro	\$2.90
Tobiko	\$2.50
Mackerel <Saba>	\$2.75



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ORYZAEFOURSEASONS.COM**

Prices and menu items subject
to change without notice

A LA CARTE

Edamame	\$3.50
Gomaae	\$5.25
seasonal vegetable with house made sesame sauce	
Agedashi Tofu	\$5.75
deep fried tofu with sweet dashi stock	
Spicy Agedashi Tofu	\$6.25
deep fried tofu with sweet dashi stock	
Deep Fried Gyoza	\$5.00 / vegetable \$6.00 / pork
deep fried pork or vegetable dumplings (5pc)	
Prawn Sunomono	\$3.95
rice noodles with prawn on top	
Seaweed Sunomono	\$3.50
rice noodles with seaweed on top	
Chicken Karaage	\$5.50 / 4pc \$9.50 / 8pc
soy ginger marinade deep fried chicken	
Aburi Saba (torched)	half \$5.50 full \$9.50
salt and vinegar cured mackerel sashimi	
Tuna Poke	\$8.50
sweet and spicy sauce, avocado, chopped tuna	
Gomaae Chicken	\$7.25
saus-vidе chicken on salad with sweet sesame dressing	
Seaweed Tofu	\$4.50
diced tofu and seaweed with sesame oil dressing	

SALAD

Chicken Salad	\$8.00 / small	\$14.00 / large
Beets Salad	\$7.50 / small	\$12.00 / large
Roasted Salad	\$8.00 / small	\$14.00 / large
Seaweed Salad	\$6.50 / small	\$11.50 / large
Seaweed only Salad	\$5.00 / small	

House made dressing

- Wasabi (wasabi soy dressing. gluten free)
- Thai chilli (mint, thai chilli pepper, soy, carrot, onion. gluten free)
- Goma (sesame, soy, onion and soy. gluten free)
- Kozo plum (beet, onion, carrot, soy, rice vinegar, olive oil, juice and plum paste)

DONBURI (RICE BOWL)

Beef Teriyaki Don	\$8.50
Chicken Teriyaki Don	\$8.50
Salmon Don	\$14.50
Tuna Don	\$13.00
Spicy Tuna Don	\$14.00

MAIN(DINNER ONLY)

Maple Pork	\$9.50
Roasted pork marinated in maple syrup and soysauce.	
Topped with Balsamic vinaigrette	
Yuzu Sable Fish	\$14.50
Yuzu soy marinated Sable Fish. Soft texture, mildly flavoured, contain lots of Omega3.	

SASHIMI

Smoking Saba	\$8.50
Salmon Sashimi	4pc \$7.50 8pc \$12.00
Tuna Sashimi	4pc \$7.25 8pc \$11.00
Tuna&Salmon	2pc each \$7.25 4pc each \$12.50
(add spicy sauce \$1.00)	

CHIEF DON

First Peak (Donburi)	\$21.00
Salmon, Tuna, Toro, Saba, Wagyu Beef and Prawn Tempura with Ricce	
Second Peak(Salad)	\$22.00
Salmon, Tuna, Ahi Tuna, Saba, Katsuo Tataki and Salad with Kozo Plum Dressing	
Third Peak(Sashimi)	\$23.00
Salmon, Tuna, Ahi, Toro, Katsuo Tataki and Saba	

TEMPURA

Prawn Tempura	\$11.50
prawn 6pc	
Prawn & Yam Tempura	\$8.25
prawn 3pc and yam 3pc	
Yam Tempura	\$6.25
yam 6pc	

Party Tray

Veggie	\$41
(Total 46pc Good for 3 -4 People)	
Veggie Roll, Yam Roll, Avocado Roll, Purple V, Spicy Yam Roll, Kappa Roll, Vegetable Delight Roll)	
Variety	\$45
(Total 47pc Good for 3 -4 People)	
(California Roll, Dynamite Roll, Super Hero, Mango Magic, Spicy Yam Roll, Lumina, Tuna Roll)	
Appetizer	\$38
(Good for 3 -4 People)	
(Chicken Kagaage, Agedashi Tofu, Age Gyoza, Edamame and Taoyaki)	

ORYZAE LUNCH COMBO available at Lunch Time

Comes with miso soup. Choose main, salad topping, dressing, and sushi

add gomaae or prawn sunomono salad +\$2
add spicy sauce +\$1

MAIN

SASHIMI	\$14.50
4pc salmon + 4pc tuna with rice	
PORK CUTLET	
Deep fried breaded pork with Japanese worcestershire sauce and rice	
BEEF OR CHICKEN TERIYAKI	\$13.75
Sliced beef or grilled chicken on rice	
TEMPURA	
2pc prawn + 3pc Yam tempura with rice	
SALMON TACO	
BBQ salmon, avocado, greens + mango sauce in a hard shell.	
TOFU TERIYAKI	\$12.50
Deep fried tofu with teriyaki sauce	
AGEDASHI TOFU	
Deep fried tofu with sweet dashi stock	

ORGANIC MIXED GREENS

With your preference of topping + dressing

Choose one topping:

- Roasted beef
- Chicken
- Tofu
- Seaweed

Choose house dressing:

- Wasabi (wasabi + soy) *GF*
- Thai chili (thai chili pepper, mint, soy, carrot, onion) *GF*
- Goma (sesame, soy, onion oil, soy) *GF*
- Kozo plum (beet, onion, carrot, soy, rice vinegar, olive oil, juice and plum paste)

SUSHI

Choose one:

- Avocado roll
- California roll
- Spicy Yam pressed sushi
- Super hero roll (+\$1)
- Spicy tuna roll (+\$1)
- Salmon avocado (+\$1)
- Lumina pressed sushi (+\$1)