

SOUPS & SALADS

MISO SOUP 3.50

TOFU, WAKAME, AND GREEN ONION IN A MISO AND FISH BROTH

GOMA-AE 6.00

BLANCHED SPINACH WITH SESAME DRESSING, TOPPED WITH SESAME

SHIRA-AE TOFU SALAD 8.00

CREAMY DRESSING OF MASHED TOFU MIXED WITH BLANCHED SEASONAL VEGETABLES

HOUSE SALAD 5.25

SPRING MIX, CARROT, AND CUCUMBER WITH HOUSEMADE ONION DRESSING

APPETIZERS

KINPIRA 8.00

BURDOCK ROOT, CARROT, AND LOTUS ROOT SAUTEED WITH SWEET SOY

NASU AGE-BITASHI (COLD) 8.00

FRIED EGGPLANT MARINATED IN DASHI AND SWEET SOY, SERVED CHILLED

NASU DENGAKU 12.00

GRILLED EGGPLANT WITH SWEET MISO AND GROUND PORK SAUCE

CATCH AND POTATO 7.00

HOUSE MADE POTATO WEDGES TOSSED WITH NORI-SHIO

MEAT

GYU-TAN SHIO YAKI 20.00

GRILLED SALTED BEEF TONGUE, SERVED WITH TSUKEMONO (SALTED VEGETABLES), LOCALLY SOURCED GRASS FED ALBERTA BEEF

TORI TSUKUNE 9.50

CHICKEN MEATBALLS SERVED WITH SWEET SOY GLAZE

TORI KARAAGE 9.50

JAPANESE STYLE FRIED CHICKEN (5 PIECES)

BEEF TATAKI 18.00

THINLY SLICED SEARED ALBERTA BEEF STRIPLOIN, SERVED WITH PONZU

TETSU'S LAMB CHOPS 20.00

GRILLED LAMB CHOPS MARINATED IN OLIVE OIL AND HERBS (2 PIECES)
• ADD 1 PIECE \$10.00

WAFU SAIKORO STEAK 26.00

CUBED 6 OZ ALBERTA BEEF STRIPLOIN, SERVED WITH A JAPANESE STYLE STEAK SAUCE

GYU-TAN CURRY 17.00

JAPANESE STYLE BEEF TONGUE CURRY SERVED OVER RICE

DISHES MARKED WITH FLIES ARE THE OWNERS RECOMENDATIONS

NIGIRI (1 PIECE)

AKA MAGURO (RED TUNA)	4.50
SAKE (BC ATLANTIC SALMON)	4.25
SOCKEYE SALMON (WILD SALMON)	4.25
SMOKED SALMON	4.25
EBI (STEAMED SHRIMP)	3.45
BOTAN EBI (SPOT PRAWN)	8.50
HAMACHI (YELLOWTAIL)	4.45
SHIME SABA (MACKEREL)	3.60
HOTATE (HOKKAIDO SCALLOP)	5.50
IKA (SQUID)	3.50
TAKO (OCTOPUS)	3.85
BBQ UNAGI (FRESHWATER EEL)	4.25
TOBIKO (FLYING FISH ROE)	3.00
KANI (STEAMED CRAB)	4.60
EBI MAYO (SHICHIMI MAYO)	3.80
HOTATE MAYO	5.50
IKURA (MARINATED SALMON ROE)	5.00
TAMAGO (SWEET OMELETTE)	3.25
INARI (DEEP FRIED SWEET TOFU)	3.00
SHIITAKE	2.50
AVOCADO	3.00

SASHIMI

AKA MAGURO (RED TUNA)	9.00
SAKE (BC ATLANTIC SALMON)	8.50
SOCKEYE SALMON (WILD SALMON)	8.50
SMOKED SALMON	8.50
EBI (STEAMED SHRIMP)	6.90
BOTAN EBI (SPOT PRAWN)	17.00
HAMACHI (YELLOWTAIL)	8.90
SHIME SABA (MACKEREL)	7.20
HOTATE (HOKKAIDO SCALLOP)	11.00
IKA (SQUID)	7.00
TAKO (OCTOPUS)	7.70
BBQ UNAGI (FRESHWATER EEL)	8.50
TAMAGO (SWEET OMELETTE)	6.50

SPECIAL ROLLS

CURTIS ROLL (10 PCS) 	20.00
• EBI SHICHIMI MAYO WITH GINGER TEMPURA, BBQ UNAGI, GREEN ONION, AND CHILI GARLIC SAUCE, ROLLED IN SOYBEAN SHEETS	
BROOK ROLL (8 PCS)	16.00
• BBQ UNAGI, AVOCADO, CUCUMBER, SHIITAKE, INARI, TOPPED WITH UNAGI SAUCE	
CUTTHROAT ROLL (8 PCS) - GF	18.00
• KANI (STEAMED CRAB) MIXED WITH MAYO, CUCUMBER, AND AVOCADO	
BROWN ROLL (8 PCS)	16.00
• ATLANTIC SALMON, AVOCADO, JALAPENO, WITH SPICY CHILI SAUCE/SPICY MAYO, TOPPED WITH ITO-TOGARASHI (CHILI PEPPER THREADS)	
RAINBOW ROLL (8 PCS) - GF	16.00
• ATLANTIC SALMON, TUNA, HAMACHI, EBI, AVOCADO	
BULL ROLL (8 PCS) - GF	18.00
• AKA MAGURO, CUCUMBER, AVOCADO, WITH SPICY MAYO, TOPPED WITH ITO-TOGARASHI (CHILI PEPPER THREADS)	

HOSO MAKI (6 PIECES)

TEKKA MAKI - GF	6.50
• RED TUNA ROLL	
SAKE MAKI - GF	6.75
• ATLANTIC SALMON ROLL	
IKA-UME-SHISO MAKI	8.00
• SQUID, SALTED PLUM, AND SHISO ROLL	
KAPPA MAKI - GF	6.00
• CUCUMBER ROLL	
NATTO MAKI - GF	6.50
• FERMENTED SOYBEAN ROLL	
AVOCADO MAKI - GF	7.00
• AVOCADO ROLL	

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SEAFOOD

CURTIS ROCK PRAWN  16.50

TEMPURA PRAWN TOSSED IN MAYO
VINAIGRETTE (4 PIECES)
• ADD 1 PIECE \$4.15

WASABI-AE 16.00

TUNA AND AVOCADO MIXED WITH
WASABI AND SOY SAUCE

TUNA TATAKI 16.00

SEARED AHI TUNA WITH PONZU

HAMACHI CARPACCIO 18.00

SLICED YELLOWTAIL TOPPED WITH
FRIED GARLIC AND ONION

HOTATE CARPACCIO 18.00

SLICED SCALLOP TOPPED WITH FRIED
GARLIC AND ONION

CHAWAN MUSHI 9.00

STEAMED EGG SEASONED WITH SOY
SAUCE AND DASHI, WITH SCALLOPS,
SHRIMP, CRAB, CHICKEN, AND SHIITAKE


SABA MISO-NI  10.00

MACKEREL BRAISED IN A SWEET MISO
SAUCE, TOPPED WITH FINELY
SHREDDED GINGER

SUMISO-AE 20.00

CUBED ATLANTIC SALMON,
YELLOWTAIL, AND RED TUNA MIXED
WITH A MISO-VINEGAR SAUCE AND
SHISO.

SHI-ME (AFTER DINNER)

CURTIS' TANTAN-MEN  12.00

SPICY MISO BROTH NOODLES, SERVED
WITH GROUND PORK AND MIXED
VEGETABLES

DESSERT

CURTIS' HASKAP ICE CREAM 8.00

MADE FROM LOCALLY SOURCED
ALBERTA HASKAP BERRIES



ASK YOUR SERVER
FOR SEASONAL
FEATURES!



DISHES MARKED WITH FLIES ARE THE
OWNERS RECOMENDATIONS



DRINKS

ON TAP



- OLDMAN RIVER BREWING
- BLUE BRIDGE LAGER 16 OZ / \$8.50
 - ST. JOE’S ABBEY STYLE BROWN ALE 16 OZ / \$9.50

JAPANESE BEER

- ASAHI 330 ML / \$8
- SAPPORO 355 ML / \$8

WHITE WINE

- PINOT GRIGIO 6 OZ \$15 / 9 OZ \$22.50

RED WINE

- PINOT NOIR 6 OZ \$12 / 9 OZ \$18

COCKTAILS

- CAESAR \$9
- 1 OZ VODKA, CLAMATO JUICE, PICKLED ASPARAGUS
- HIGH BALL \$9
- 1 OZ WHISKEY, SODA WATER, LEMON JUICE

NON ALCOHOLICS

- COKE \$4
- DIET COKE \$4
- SPRITE \$4
- ICED TEA \$4
- ORANGE JUICE \$3
- APPLE JUICE \$3
- GREEN TEA \$2
- SPARKLING WATER \$2
- NON-ALCOHOLIC BEER \$6

HOUSE SAKE

- AIZU HOMARE 5 OZ \$9.50 / 10 OZ \$19
- PREMIUM HOT
 - PREMIUM CHILLED

SAKE

- KOKUSHI MUSO 5 OZ \$20.5 / 10 OZ \$40.5 / BT \$97
- JUNMAI DAIGINJO FROM TAKASAGO BREWERY (HOKKAIDO)
 - DRY, WITH FRUIT NOTES OF ASIAN PEAR
- TATENOKAWA 5 OZ \$17.5 / 10 OZ \$35 / BT \$84
- SEIRYU JUNMAI DAIGINJO FROM TATENOKAWA BREWERY (YAMAGATA)
 - LIGHT AND FRUITY, WITH A SLIGHTLY SWEET FINISH
- BREWMASTER’S CHOICE 5 OZ \$10 / 10 OZ \$21 / BT \$51
- HONJOZO FROM YOSHI NO GAWA BREWERY (NIIGATA)
 - MID-DRY, WELL-BALANCED, VERSATILE SAKE
- OKU NO MATSU BT (290 ML) \$35
- JUNMAI DAIGINJO SPARKLING FROM OKU NO MATSU BREWERY (FUKUSHIMA)
 - LIVELY BUBBLES, DELICATE FRUIT NOTES, AND A REFRESHING SWEETNESS
- FRUIT SAKE
- HOMARE YUZU GL (2 OZ) \$14 / BT \$65
- YUZU SAKE FROM HOMARE BREWERY (FUKUSHIMA)
 - MADE WITH JUNMAI SAKE, SERVED OVER ICE
- UME-SHU GL (3 OZ) \$9 / BT (300 ML) \$31
- PLUM SAKE FROM NAKANO SAKE BREWERY (AICHI)
 - SERVED OVER ICE OR WITH SPARKLING WATER (+\$2)
- MOMO NO OSAKE GL (3 OZ) \$14 / BT (300 ML) \$49
- JAPANESE WHITE PEACH SAKE FROM NAKANO SAKE BREWERY (AICHI)
 - SERVED OVER ICE

PARTIES WITH 6 OR MORE PEOPLE WILL BE CHARGED AN 18% GRATUITY