

SOUPS + SALADS + SIDES

GF V MISO SOUP	5
wakame seaweed, tofu, miso broth, green onions	
GF V EDAMAME	8.50
choice of flavour: spicy, truffle, or salt & pepper, or all three	
GF V CUCUMBER SUNOMONO	9.25
glass noodles, cucumber, rice vinegar	
1/2 DOZEN MIYAGI OYSTERS	13.75
quail egg yolks cured in smoked salt, shiro miso ponzu, togarashi, green onion	

RAMEN

V MISO	15.50
miso based broth, herb butter, tofu	
SPICY	15.50
chili and pork based broth, house-made kimchi	
TONKOTSU	16.50
pork and chicken based broth, Bear and the Flower pork belly	
TAN TAN	16.75
sesame and pork based broth, togarashi, Bear and the Flower pork belly	
BISON	17.00
shoyu based broth, koji-aged bison tenderloin	
RAMEN COMBO	23
choice of tonkotsu, spicy, or miso with a choice of California roll, shrimp tempura roll or gimbap	
ADD:	
AJITSUKE EGG	2.75
BEAR AND THE FLOWER PORK BELLY	3.25
HOUSE-MADE KIMCHI	3.00

NIGIRI with rice & wasabi

(ALL OF OUR SASHIMI & NIGIRI FISH IS FLOWN IN FROM VANCOUVER THREE TIMES WEEKLY)

GF SAKE (salmon)	6.75	GF HAMACHI (yellowtail)	9.75
GF MAGURO (ahi tuna)	7.75	GF AVOCADO	6.75
GF EBI (shrimp)	7.75	GF TAI (red snapper)	7.75
GF KOJI-AGED BISON	9.50	GF SMOKED SOCKEYE	7.75

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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CHISAI RAMEN (small ramen)

- \$10 -

TONKOTSU
tonkotsu broth, Bear and the Flower braised pork belly, scallions, corn, bamboo shoots, shitake, pea shoots

SPICY
sriracha tonkotsu broth, house-made kimchi, scallions, corn, bamboo shoots, shitake, pea shoots

V MISO
miso broth, scallions, daikon, wakame, shitake, nori, tofu, pea shoots, herb butter

TAN TAN
sesame broth, scallions, corn, bamboo shoots, shitake, togarashi, Bear and the Flower pork belly

APRES SKI MENU

- \$10 -

YAMA ROLL
tempura battered spicy salmon, crab, avocado

GYOZA (6)
kimchi, pork, green onion, sweet soy sauce

TEMPURA PLATE
nobashi shrimp, beans, yams, pepper

PORK BAO
steamed bun, pork belly, pickled vegetables, crushed peanuts, sweet soy, sriracha

APRÈS SPECIAL

\$7 Kokanee pints

4 menu items for the price of 3

V VEGETARIAN **GF** GLUTEN FRIENDLY

SASHIMI

GF SAKE (salmon)	8.75	GF HAMACHI (yellowtail)	11.50
GF KOJI-AGED BISON	12	GF MAGURO (ahi tuna)	9.25
tataki style aged bison, cracked pepper, green onion			

MAKI

GF CALIFORNIA	9.75
crab, cucumber, avocado	
SHRIMP TEMPURA	12.25
tempura shrimp, avocado, cucumber	
GF V VEGETABLE GIMBAP	11.25
sesame rice, carrot, cucumber, house-made kimchi, sweet soy glaze	

UNIQUE MAKI

MEADOWLARK	15.75
avocado, lobster, shrimp tempura, chili	
LSB (Locke, Stock, and Barrel)	15.75
lobster, koji-aged bison tenderloin, demi-glaze	
GF GRIZZLY BEAR	15.75
spicy salmon, avocado, salmon sashimi, ikura	
GF RAINBOW	15.75
crab, cucumber, assorted sashimi, avocado	
KUMA	15.75
crab, spicy tuna, tempura shrimp, avocado, cucumber	
MIZUUMI	15.75
spicy salmon, smoked salmon, red snapper, green onion, avocado	

DESSERT

DESSERT SAKE	11
seasonal rotating flavours - ask your server!	
MASCARPONE AND SESAME ICE CREAM PIE	8.50
chocolate bark, toasted sesame graham cracker crust	
BUMBLEBERRY CHEESECAKE	8.50
Japanese cheesecake, lime whipped cream, bumbleberry compote, berries	
GREEN TEA ICE CREAM	4.75

V VEGETARIAN
GF GLUTEN FRIENDLY



ALL PRICES IN CANADIAN DOLLARS (CDN). PRICES NOTED DO NOT INCLUDE APPLICABLE TAX OR GRATUITY

Après Ski



KUMA 熊山 YAMA

SUSHI + RAMEN | LAKE LOUISE, CANADA