



DINE OUT
Prince Rupert ²⁰/₂₄

MENU

A Taste of Prince Rupert
Fukasaku 10th Anniversary Omakase

\$80

per person/up to four people a table
by reservation only (preferably one day notice)

West Coast Sustainable Sashimi Appetizer

local albacore tuna, sockeye salmon, chinook salmon,
sidestripe shrimp, tamago

Appy-Petite

Sunomono

octopus, black cod, dungeness crab, wakame seaweed,
cucumber

Tuna Tataki

seared haidacore, grated radish, green onion, garlic chip,
house ginger infused soy

Skeena Goma-ae

Skeena sockeye, Farmer Cam beet, house goma-ae
sauce

The Dungy

Hecate Strait Dungeness Crab Cake

Cooked

Maple Miso Glazed Black Cod

marinated for 7 days, one of our best sellers

Crispy Spot Prawn

WoodGrain Farm garlic flower salt

Daily Special

chef's choice of daily cooked dish

Ramen

Award Winning Northwest Treasure Bowl

an aromatic/flavourful ramen bowl featuring pristine
NW seafood and produce: sidestripe shrimp, ginger tuna
flake, spot prawn heads, half boiled egg, green onion,
swimming scallop,

(winner Judges Award - Ocean Wise Chowder
Chowdown 2023, Vancouver)

DESSERT

spruce tip infused mini ginger creme brûlée



Don't Forget to Complete Your Restaurant Passport!

Collect at least 3 stamps to be entered to win.

Drop your completed passport at the Prince Rupert Visitor Information Centre at 100-215 Cow Bay Road by March 11th, 2024.



For information about Dine Out Prince Rupert, including participating restaurants, menus, and program dates, please scan the QR code.



PRINCE RUPERT
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Tourism Prince Rupert.

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