



OYA JAPANESE CUISINE
SUN PEAKS

YOUR DINING GUIDE: NOTES & NOTICES

1

Allergy Alert: Please Inform Server

Note that not all ingredients are listed and we may not be able to accommodate all type of allergy issues as we share kitchen facilities. But we promise we do our best!

2

18% Gratuity for Groups of 6+

For groups of 6 or more, an 18% gratuity will be automatically added to ensure consistent and exceptional service for our valued guests. We appreciate your understanding and thank you for dining with us.

3

Seating Time Notice: Ensuring Quality for All

Due to limited dining options in Sun Peaks and our intimate restaurant size, we have seating time limits based on group size. While we aim for prompt service, our capacity for quick preparation is constrained. If any part of your experience falls short, please inform us. We value feedback and hope to enhance your next visit. We apologize for any inconvenience and deeply appreciate your patience

4

Price subject to change without notice.

Prices for Japanese seafood products can vary greatly due to demand, supply, and regional factors. Due to their highly fluctuating nature, it's difficult to predict prices. Please be advised that prices may change without prior notice.



B E E R



Bottle 355ml \$10



Bottle 630ml \$17



Bottle 633ml \$17

NEW FEATURES



Shikoku Black
Lager 5%
Bottle 330ml \$14



Marihana IPA 5%
Bottle 330ml \$14



Yuzu Japan
Pale Ale 5%
Bottle 330ml \$14

SAKE

HOUSE SAKE

Gekkeikan house sake 6oz / 10oz (hot) \$16 / \$25
Seisen house sake 10oz (cold) \$40

PREMIUM SAKE

Kubota Manjyu JDG 300ml \$85
#flagship #floral #silky #clean #harmonious
Otokoyama DG 720ml \$155
#fromsnowycity #elegant #mildflavour #slightly-sweet

GOOD VALUE

Suigei Tokubetsu Junmai 720ml \$75
#pairwithanyfood #moderatearoma #55%polishingrate
Yoshi No Gawa Brewmaster's choice 720ml \$65
#everydaychoice #nametellseverything

TED'S CHOICE

Kubota Ginjo Senjyu 300ml \$60
#refreshing #gentlearoma #smooth #dry
Kubota Yamahai Heikijyu JDG 720ml \$150
#boldflavour #lightfinish #full-bodytaste
Kubota Daiginjo Genshu 720ml \$250
#international-limited #onlytwiceayear

FLAVOURED SAKE

Choya Greentea umeshu 10oz \$45
#greentea #Fruity #originalchoya #rich #smooth #sweet #umeshu
#plumwine
Tatenokawa Yuzu 10oz \$45
#8%alcohol #goodwithsoda #japanesecitrus #balancedtangy #sweet
#bestseller



WINE

WHITE

	6OZ	BTL
Babish – Sauvignon Blanc 2021, New Zealand	\$18	\$70
Hillside – Pinot gris (un-oaked) 2022, Naramata BC	\$18	\$70

ROSE

Fernwalk – Rose 2022, Okanagan valley BC	\$18	\$70
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RED

GrayMonk – Pinot noir 2020, Okanagan valley BC	\$18	\$70
Coppola Black Label Claret 2019, Cabernet Sauvignon, California	\$18	\$70

WHISKEY

Suntory Toki	\$15
Suntory AO	\$18
Suntory Hibiki	\$23
Mars Iwai	\$17
Masahiro Pure malt	\$17
Nikka Days blended	\$15
Nikka 'From the Barrel'	\$15
Nikka Taketsuru Pure malt	\$16
Nikka Miyagikyo Single malt	\$16
Nikka Yoichi Single malt	\$16
The Shinobu Mizunara Oak	\$17
Matsui Single malt Mizunara Cast	\$18



COCKTAILS



SMOKEY TOKI

Whisky fan? This ones for you. With just a touch of simple syrup and a smoked glass you will get the best out this top shelf Japanese whiskey.

\$ 18.00



HAPPY DAYS

Made with yogurt soju, ginger infused gin, cloves, passionfruit, lemon and with a touch of soda, this cocktail is exactly how it sounds...happy in a glass.

\$ 18.00

TOKYO BREEZE HIGHBALL

Experience the allure of Japan, one sip at a time. Join us and discover the essence of the "Tokyo Breeze Highball" choice of Yuzu or Greentea Ume

\$ 18.00



PINK FLOWERS

This floral forward cocktail is made with a Haskap berry gin, which is both local to Sun Peaks and Japan. With Lychee Soho, sake, and lavender this cocktail is a sip of spring.

\$ 18.00



NON-ALCOHOLIC

Genmai Tea	\$4
Pops - coke / sprite / gingerale / iced tea zero coke	\$5
Ramune - Japanese carbonated drink, original	\$7

K O B A C H I

S T A R T E R

MISO 4

Soft tofu, dashi, wakame, green onion

*contains fish

SPRING ROLL 9

Southeast Asian dumplings, 6pcs

EDAMAME 9

Soybeans, sea salt

+ 3 add spicy stir-fry

AGEDASHI TOFU 10

Potato starched soft tofu, sweet tentsuyu sauce, onion flakes

+ 3 add spicy

KABOCHA KOROKKE 10

Japanese sweet potato croquette

SUNOMONO SALAD 10

Harusame noodle (Japanese glass noodle) with sweet tangy rice vinegar cold broth, cucumber, organic greens, avocado

+ 6 add ebi (shrimp) / + 7 add tako (octopus)

TAKOYAKI PUFF 10

Osaka's known street food- octopus puff with mayo, kabayaki sauce, Katsuobushi flake

BUTA CHIVE GYOZA 10

Pork and chive dumplings, 5pc - fried

GOMAE SALAD 10

Nanohana (なのはな, Rapeseed plant) with sesame base Goma-dare sauce. can be substituted with spinach seasonally.

KAISO 10

Seaweed salad

OTSUMAMI

TAPAS · IZAKAYA BITES

JALAPENO BOMB 17

A crispy jalapeno stuffed with cream cheese and spicy tuna

BROCCOLINI 17

Fresh fried broccolini, Vietnamese vinaigrette, chilli flake, onion flakes

CRISPY TEMPURA 19

Choice of Vegetable, Prawn, or mixed

CHICKEN KARA-AGE 19

Oya's original spice rubbed fried boneless chicken thigh, Japanese spiced butter mayo

IKA KARA-AGE 20

Deep fried calamari

YAKITORI 20

Charcoal grilled chicken thigh skewers with kabayaki sauce

BEEF TARTARE 25

Fresh raw AAA beef tenderloin, mustard seed relish, quail eggs, cilantro, sesame-soy, nacho chips

TUNA/BEEF TATAKI 25

Seared Albacore tuna or AAA beef tenderloin with Goma-dare sauce, ponzu, arare rice crispy

SOFT SHELL CRAB 25

Crispy soft shell crab with ponzu

EXPLOSION TEMPURA 26

Oya's specialty prawn tempura

BIGEYE TUNA TARTARE 27

Yellowfin tuna, avocado, green onion, mustard seed relish, sesame-soy sauce, nacho chips

CLASSIC MAKI

SALMON MAKI 7

TUNA MAKI 7

Raw, cooked available

AVOCADO MAKI  7

CUCUMBER MAKI  7

NEGI-HAMACHI MAKI 8

Green onion, yellowtail

NEGI-TORO MAKI 8

Green onion, tuna belly fillet

WILD SALMON AVOCADO ROLL 13

TUNA AVOCADO ROLL 13

YAM TEMPURA ROLL  11

SPICY TUNA ROLL 13

SPICY SALMON ROLL 13

CHICKEN TERIYAKI ROLL 17

BEEF TERIYAKI ROLL 17

CALIFORNIA ROLL 10

crab meat, avocado, cucumber

DYNAMITE ROLL 14

Prawn tempura, avocado, cucumber, crab meat, tempura crumbs

BC ROLL 12

Grilled salmon skin, avocado, cucumber, Unagi sauce

PHILLY ROLL 16

Smoked salmon, cream cheese, asparagus, cucumber

SPIDER ROLL 17

Soft shell crab, avocado

RAINBOW ROLL 20

Chef's choice of fish fillets on top, crabmeat, avocado, cucumber

DRAGON ROLL 22

Unagi, prawn tempura, avocado, cucumber, unagi sauce

CATERPILLAR ROLL 20

Unagi, cucumber, avocado layers on top

SIGNATURE ROLL

MR. GREEN 20

Mango, spinach, asparagus, avocado, shiitake mushroom, goma-dare aioli

YAKI YASAI 20

Grilled zucchini, asparagus, bell pepper, tempura crumbs, wrapped in soy bean paper with spicy aioli

MAGIC MUSHROOM 20

Shiitake mushroom, asparagus, cucumber, avocado, inari, goma-dare aioli

+ 3 add cream cheese

OYA ROCKS 21

Prawn tempura, avocado, salmon and tuna, tobiko, spicy aioli

GOLDEN DRAGON 21

Prawn tempura, crab meat, avocado, salmon on top

CRAZY BOY ROLL 21

Crispy California roll base + cream cheese, jalapeño, house aioli

MANGO TANGO 22

Asparagus, pickled jalapeno, avocado, salmon, mango on top

COWBOY 22

Seared AAA beef tenderloin, crispy yam, avocado, bulgogi sauce

BLACK PEARL 23

Deep fried smoked salmon, cream cheese, jalapeño, cucumber, tuna belly, black tobiko

SCORPION 23

Spicy tuna, prawn tempura, cucumber, smoked salmon, seared tuna

R2D2 23

Crab meat, avocado, scallop, tobiko, green onion, oven baked

MT. FUJI 24

Salmon, spicy tuna, crab meat, avocado, tobiko, tempura crumbs, oven baked

WASABI WALA 24

Crispy scallop, avocado, ahi tuna, crispy onion, wasabi mayo

MAGMA DIP 24

Spicy tuna, crab meat, pickled jalapeño, avocado with wasabi mayo

POKÉ POKÉ 25

Diced tuna, salmon, hamachi, avocado, asparagus, cucumber, tobiko, poke sauce

SASHIMI/NIGIRI

- MINIMUM ORDER : 3PC (SASHIMI), 1PC (NIGIRI)
- PLEASE NOTE THAT SOME MENU ITEMS MAY ONLY BE AVAILABLE IN NIGIRI FORM.

1pc 3pc 6pc

Winter only Special - seasonal

Hirame _ Japanese Fluke	7	21	42
Kanpachi _ Amberjack	8	24	48
Black Caviar 30g			200

Salmon _ Sockeye Salmon	4	12	24
Salmon _ Atlantic Salmon	6	18	36
Tuna _ Albacore Tuna	4	12	24
Toro _ Albacore Tuna Belly	5	15	30
Mebachi Tuna_ Big Eye Tuna	12	36	72
Chu toro _ Bluefin Tuna belly	13	39	78
O toro_ Bluefin Tuna belly (fattiest)	14	42	84
Saba _ Mackerel	4	12	24
Tako _ Octopus	5	15	30
Hotate _ Sea Scallop	6	18	36
Ama ebi _ Spot prawn	7	21	42
Uni _ Sea urchin	12	36	72
Hamachi _ Yellowtail	6	18	36
Tamago _ Japanese egg Omelette	4	12	24
Inari _ Bean curd	4	12	24
Ika _ Squid	4	12	24
Ebi _ Shrimp	4	12	24
Unagi _ Fresh water eel	6	18	36
Tobiko _ Flying fish roe	5	15	30
Ikura _ Salmon roe	6	18	36
Bay Scallop _ baby scallop	6	18	36

CHEF'S SPECIAL

Moriawase Sashimi - 24pcs of chef's choice sashimi	150
12pc Oysters + Black Caviar 30g	250

DONBURI

TERIYAKI DONBURI

27

Stir-fried choice of tofu, chicken or beef with teriyaki sauce over rice

NOODLE / SOUP

MISO- TONKOTSU RAMEN

25

Braised pork belly, Naruto, aji-tamago, seaweed, green onion in shiro miso and pork broth

TAN TAN MEN

26

Spicy ground pork, bean sprout, green onion, aji-tamago, seaweed in tonkotsu pork bone broth

SANUKI UDON

24

Basic udon, denkatsu, abura-age, aji-tamago, seasonal veggies in Udon dashi

SUKIYAKI

28

Sliced beef, assorted mushroom, Bok-choi in Udon dashi

NABEYAKI

28

Local mussels, squid, Spot prawn, prawn tempura in Udon dashi

YAKI UDON

28

Stir-fried udon with seasonal veggie. Choice of chicken, beef or seafood

OSHIZUSHI

Torched pressed sushi

SALMON OSHIZUSHI

18

TUNA OSHIZUSHI

18

SABA OSHIZUSHI

18

HAMACHI OSHIZUSHI

19

UNAGI OSHIZUSHI

19

KYU OSHIZUSHI

19