

Aura is a globally-inspired share plates restaurant. Our dishes are designed to be shared family style + will come to the table as they are ready from the kitchen, similar to tapas. Please notify your server of any allergies as not all ingredients are listed.

SNACKS

Fresh Shucked Oysters sake + yuzu mignonette	4 per
Warm Parkerhouse Roll sake kasu butter	8
Lamb Tartare sunchoke, egg yolk, sichuan aioli lavash crackers	16

VEGETABLES

Winter Green Salad poached apple, chèvre, hazelnut	16
Roasted Carrot Salad koji butter, tenkasu, pickled carrot + shallot	15
Celeriac + Potato Soup mustard greens, apple vinegar	14
Fingerling Potatoes bonito salt, togarashi aioli	8
Kabocha Squash Risotto slow poached egg, pumpkin seed gremolata	18

FISH

Charred Octopus chickpea, rouille, chimichurri crispy coppa	23
Seared Hokkaido Scallop XO, grilled onion, citrus Add Extra Scallop	31 9
Kasu Broiled Sablefish shiitake broth, turnip, kelp oil	32

CHEF'S SPECIAL

Discover the thrill of surprise on select nights as our Chef crafts exclusive dishes. Simply inquire with your server about tonight's feature. TBD

Our commitment is to transform each of your visits into a cherished culinary memory.

MEAT

Smoked Lamb Loin kabocha squash, dashi, leek	35
Farmhouse Chicken Breast wheat berries, sour cherry, beets	30
Kimchi Braised Beef Shin charred cabbage, carrot confit	28

DESSERT

Pot de Crème bourbon dark chocolate, feuilletine crunch tonka nib caramel	8
Mille Feuille tonka whip, milk cremeux, cocoa nib praline	9
Bon Bons Chef's choice of three chocolates + truffles	9
Inn Made Ice Cream or Sorbet ask your server for flavours	9
Sliced Fruit fresh selection of seasonal fruit + berries	7
Cheese Plate chef's selection	18

For parties of 8+, an 18% service charge will be added to the bill. Consuming raw seafood or shellfish may increase your risk of foodborne illness. Most of our dishes can be made gluten free with a simple modification.