

## Shareables

### COLD

**Yuzu Truffle Guac** ..... 19  
plantain chips, truffle relish, micro cilantro

**Moroccan Dip & Burrata** ..... 18  
confit tomatoes & red peppers spread, sourdough crostini

**Wagyu Tostada** ..... 33  
crispy nori sesame tostada, sushi rice, A5 wagyu tableside torched

**Spicy Tuna Crispy Rice** ..... 26  
crispy rice cake, chili oil, jalapeno spicy mayo

### HOT

**Popcorn Shrimp** ..... 28  
rock shrimp tempura, yuzu kosho aioli, and sambal sauce

**Mushroom Dumplings** ..... 28  
wild mushrooms, yuzu truffle ponzu, and chives

**Wagyu Gyoza** ..... 33  
spring onion, garlic, and sesame oil served with smoked aioli

**Cauliflower** ..... 23  
gluten-free battered florets, pumpkin sauce, parmesan sour cream

## Raw Bar & Sushi

### Oysters MP

Half / Full Dozen

### Surf & Turf Roll 42

crispy panko shrimp, A5 Japanese wagyu, asparagus, spicy mayo, soy glaze

### Sushi & Seafood Platter 155

sashimi, sushi rolls, shrimp, snow crab cocktail sauce, oysters

\*add caviar from Kaviari Paris Baeri Royal 20 grams - 110

**Hamachi Jalapeño** ..... 30  
jalapeño, edible flower, red onion, wasabi leaf, tableside yuzu ponzu, and cilantro oil

**Salmon Tataki** ..... 26  
citrus kosho sauce, mini Ontario herb salad, crispy quinoa

**Spicy Tuna Roll** ..... 26  
jalapeño yuzu tobiko, spicy mayo, charred scallions, tempura bite

**Avocado Truffle Roll** ..... 24  
shaved potato, avocado tartare, truffle relish

**Spicy Salmon Roll** ..... 26  
avocado, asparagus, tempura bites, yuzu mayo, crispy vermicelli, chili sauce

**Soluna Dragon Roll** ..... 28  
crispy panko jumbo shrimp, cucumber, avocado, spicy mayo, soy glaze

## Salads

**Caesar Salad** ..... 19  
baby gem lettuce, caesar dressing, serrano ham powder, parmesan cheese

**Moroccan Salad** ..... 18  
carrots, chickpeas, parsley, red onion, lemon vinaigrette

**Fattouch Salad** ..... 19  
romaine lettuce, cherry tomato, avocado, cotija cheese, radish, red onion, cucumber, crispy pita bread

## Mains

### Whole Fish 80

whole branzino grilled, fennel and herb salad, green harissa

### Prime Cowboy Steak 230

32oz Canadian cowboy steak, roasted tomatoes, jus, hen of the woods wild mushroom

### Soluna Platter 295

lamb, chicken, shrimp, tenderloin, wild mushrooms, fingerling potatoes roasted, truffle butter, jus

Add Truffles 28

**Lamb** ..... 80  
Ontario lamb grill, cannellini bean salad, garlic labneh, chermoula

**Gambas** ..... 70  
jumbo tiger shrimp, garlic diablo sauce, grilled lemon

**Tenderloin** ..... 75  
8oz Canadian AAA tenderloin, peppercorn sauce, truffle fingerling

**Roasted Chicken** ..... 50  
Ontario organic whole chicken, peri peri, grilled lemon

## Sides

**Truffles Fries** ..... 18

**Charred Broccolini** ..... 18

**Roasted Herb Potatoes** ..... 18

**Charred Maitake Mushroom** ..... 18

## Desserts

**Coconut Cheesecake** ..... 18  
dark chocolate, dacquoise, coconut cream, mango, passion fruit, pineapple compote

**Tres Leches** ..... 19  
sponge cake soaked in three types of milk, meringue, pineapple coulis, brandy

**Chocolate Lava Cake** ..... 19  
cookie crumble, chocolate cake, fudge, meringue, seasonal ice cream, berries

**Dessert Platter** ..... 60  
coconut cheesecake, tres leches, lava cake, seasonal ice cream

# SOLUNA

\*Please advise your server of any allergies

Executive Chef: **Olivier Le Calvez**

For parties of 6 and more, and/or bills exceeding \$300, a 20% gratuity will automatically be added

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