



DRINK MENU

Take your unfinished bottle home! Just ask your server

SPARKLING

Stellars Jay 2016 Bottle 50
BC VQA Okanagan Valley
Dry, crisp sparkling with long, clean finish

ROSE

Arrowleaf Rose 2020 Bottle 42
Lake Country, BC
Cranberry, strawberry and grapefruit. Vegan



RED

Inniskillin Cabernet Sauvignon 2019 6oz 10
1/2 litre 29
Bottle 43
Okanagan, BC
Full bodied with ripe current notes

Hester Creek Cab Merlot 2019 6oz 10
1/2 litre 29
Bottle 43
Okanagan, BC
Savory plum, current & spice

1884 Malbec 2019 6oz 10
1/2 litre 29
Bottle 43
Mendoza, Argentina
Ripe black fruit and red plum

Sandhill Syrah 2018 Bottle 42
Similkameen, BC
Deep plum, black pepper & leather

Cannonball Cabernet Sauvignon 2017 Bottle 60
Classic California. Black cherry, plum and vanilla

WHITE

Hester Creek Pinot Gris 2019 6oz 10
Okanagan, BC 1/2 litre 29
Green apple, peach & honey Bottle 43

Meyer Chardonnay 2020 6oz 10
Okanagan Falls, BC 1/2 litre 29
Oaked, creamy, pear and white blossom Bottle 43

Whitehaven Sauvignon Blanc 2019 Marlborough 6oz 12
New Zealand 1/2 litre 35
Gooseberry, white peach & citrus Bottle 52

Wild Goose Riesling 2019 Bottle 43
Okanagan Falls, BC
Aromatic floral & apple notes

Meyer Gewurztraminer 2017 Bottle 43
Okanagan Falls, BC
Fresh lychee & spice notes

Cannonball Chardonnay 2016 Bottle 55
Sonoma, California
Oaky, butter and vanilla flavours

MARTINIS

Blush 2oz 12
Lychee juice, vodka

Raspberrytini 2oz 12
Raspberry vodka, triple sec, lime, raspberries

Halo 2oz 12
Guava, mango, vodka, triple sec



Please inform your server of any food allergies. Please be aware however that Opa Sushi is not a gluten-free restaurant and cross-contact can occur between foods.

COCKTAILS

Mojito

1oz 10
2oz 12

Muddled mint, lime, rum, simple syrup, soda, Mint / Raspberry



Godfazza

1oz 10
2oz 12

Bulleit bourbon, mint, sweet-sour lemon, cherry

Samurai

1oz 10
2oz 12

Japanese Caesar -vodka, clamato, spices, pickled bean

Kyoto Lemonade

1oz 10
2oz 12

Blueberry vodka, sweet-sour lemon, mint

Sake Bomb

1oz 10
2oz 12

Sapporo beer 325 ml with 1 oz sake bomb

SAKE

Hakutsuru (chilled / heated) 150ml 7.5
300ml 14.75
750ml 37



Hakutsuru Draft

300ml 19

Light smooth taste with rice finish

Hakutsuru Junmai Ginjo

300ml 24

Impeccably smooth with floral notes

JAPANESE SPIRITS

Suntory Toki Whisky

1oz 9
2oz 14

Silky with a subtle sweet and spicy finish



Nikka Whisky

1oz 10
2oz 16

Super Rare Old
Subtle harmony of fruit with light peat and sherry cask notes

Haku Vodka

1oz 7
2oz 12

Clean, soft and smooth with sweet rice flavour

BEER (IMPORTS) 325ml 7.25

Sapporo
Asahi
Kirin
Corona
Heinekin



BEER (DOMESTICS) 325ml 6.75

Budweiser
Kokanee
Sleeman Honey
Okanagan Pale Ale

WHEELHOUSE 473ml 9

Gillnetter Golden Ale
Flagship Pale Ale
Foggy Harbour IPA
Blacksmith Brown Ale



CIDERS + COOLERS

Growers Dry Apple Cider 355ml 7
Whiteclaw Lime 355ml 7
Tempo Lemon Mint 475ml 7.75
Cranberry Gin Smash 473ml 7.75

NON ALCOHOLIC

Japanese tea 3.5
Soft drinks 4.25
Juice 4.25
Shirley Temple 4.75

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Dirty Martini

\$12.95

- 2 oz Port City Spirits Tidal Vodka
- Dash Dry Vermouth
- 1 oz Olive Brine
- 4 Stuffed Green Olives

Sexy and Suggestive.



G+T

\$12.95

- 2 oz Port City Spirits Gantry Gin
- 4 oz Tonic
- Fresh Lime Juice
- Citrus

*Summer Dreams
- Refreshingly Crisp & Balanced*



Cranberry Lime Mojito

\$12.95

- 2 oz Port City Spirits Tidal Vodka
- 4 oz Club Soda
- Smashed Mint, Citrus, + Cranberry

*Celebration of Senses
- Smooth and Fun Flavours*



Artisan produced in small batches using locally sourced botanicals from the Great Bear Rainforest

