



Teppany Village

est. 1989

SUSHI ROLLS

KAPPA MAKI ✓
cucumber + toasted sesame
seeds
6.25

VEGGIE ✓
cucumber, avocado, beet,
lettuce + carrot
8.00

YAM TEMPURA ✓
lightly crisp yam + avocado
+ sesame seeds
9.00

PRAWN TEMPURA 🐠
lightly crisp prawn
+ avocado
10.00

CALIFORNIA 🐠
crab + avocado
9.50

TUNA 🐠
BC Albacore tuna + avocado
10.25

SALMON 🐠
wild Pacific salmon + avocado
10.25

SCALLOP
Hokkaido scallop + cucumber
10.25

SMALL PLATES

TUNA TATAKI 🐠
seared rare BC Albacore tuna
+ our house made sauce
17.00

YAM TEMPURA ✓
5 pc. lightly crisp yam
14.50

ASSORTED TEMPURA 🐠
2 tiger prawns, zucchini, yam
+ green pepper
15.50

PRAWN TEMPURA 🐠
5 tiger prawns
17.50

SIDES

MISO SOUP
traditional Japanese soup,
green onion + tofu
4.75

GARDEN SALAD ✓
crisp greens + our house made
creamy sesame dressing
6.75

WOK FRIED RICE * ✓
garlic, butter, egg, green onion
+ soy sauce
7.25

EDAMAME ✓
served chilled with sea salt
6.50

ADD SPICY MAYO TO ANY ROLL FOR 0.50

TEPPANYAKI

ALL ENTRÉES AND SIGNATURE DINNERS SERVED WITH GARDEN SALAD, MISO SOUP, TEPPAN PRAWN TEASER,
TEPPAN VEGETABLES, STEAMED RICE + 3 SIGNATURE DIPPING SAUCES

* UPGRADE TO WOK FRIED RICE add 4.50

ENTRÉES

FILET MIGNON
Alberta AAA tenderloin
6 oz 46.00
9 oz 56.00

NEW YORK
Alberta AAA striploin
7 oz 38.00
11 oz 48.00

TERIYAKI CHICKEN
8 oz free range chicken breast
+ house made teriyaki sauce
36.00

TOFU STEAK (Organic) ✓
with Shiitake mushroom
28.00

TIGER PRAWNS 🐠
8 tiger prawns
36.00

WILD PACIFIC SALMON 🐠
6 oz wild Pacific salmon fillet
38.00

HOKKAIDO SCALLOPS
7 oz Hokkaido scallops
42.00

ATLANTIC LOBSTER 🐠
choice of one or two lobster
tails
A.Q.

SIGNATURES

THE VILLAGE
3 oz Filet Mignon
2 tiger prawns 🐠
2 Hokkaido scallops
3 oz teriyaki chicken
52.00

THE OCEAN
6 oz wild Pacific Salmon 🐠
2 tiger prawns 🐠
2 Hokkaido scallops
56.00

THE LAND
6 oz Filet Mignon
4 oz teriyaki chicken
56.00

ADD ONS

SHIITAKE MUSHROOMS ✓
12.00

4 oz TERIYAKI CHICKEN
12.00

3 TIGER PRAWNS 🐠
12.00

2 HOKKAIDO SCALLOPS
12.00

3 oz WILD PACIFIC SALMON 🐠
14.00

ATLANTIC LOBSTER 🐠
one tail
A.Q.

STEAK & LOBSTER

6 oz Filet Mignon + Atlantic lobster tail A.Q.

KIDS TEPPANYAKI

TEPPAN VEGETABLES, STEAMED RICE + 3 SIGNATURE DIPPING SAUCES

NEW YORK
19.50

TERIYAKI CHICKEN
18.00

TIGER PRAWNS 🐠
18.00

**WILD PACIFIC
SALMON** 🐠
19.50

**TOFU STEAK
(Organic)** ✓
15.00

ADD MISO SOUP OR A GARDEN SALAD 3.00
MENU FOR CHILDREN 10 YEARS & UNDER

Please let your server know if you have a food allergy or sensitivity
An 18% gratuity will be added for groups of 6 or more
* Fried rice is not prepared table-side due to varying guest food allergies

✓ Suitable for Vegetarians

🐠 Our seafood is sustainably sourced



Teppan Village
est. 1989

BEER

JAPANESE

SAPPORO
355 mL bottle 7.75
500 mL can 9.25



KIRIN ICHIBAN
473 mL 9.75

ASAHI DRY
BLACK LAGER
334 mL 9.25

NON-ALCOHOLIC

KROMBACHER PILSNER
Germany 6.75

BC CRAFT CIDER

BACKCOUNTRY
BREWING ROTATOR
473 mL 9.75

COAST MOUNTAIN
BREWING ROTATOR
473 mL 9.75

WHISTLER BREWING
ROTATOR
473 mL 9.75

RED ROOF
APPLE CIDER
8.25

SAKE COCKTAILS + MARTINIS

(min 2 oz)

STRAWBERRY SAKE
MARGARITA
Sake + Stoli Vodka +
strawberries + lime
glass 9.00
jug 27.00

RUSSIAN PEAR MARTINI
Nashi sake + Stoli Vodka
+ lime
16.00

SCOTTISH GEISHA
Yuzu-shu sake + Hendricks Gin
+ cucumber + soda
16.00

STRAWBERRY SAKE
MELON MARGARITA
Sake + Stoli Vodka +
strawberries + lime
+ melon liquor
glass 9.75
jug 29.00

TOKYO HAZE MARTINI
Sake + Stoli Razberi
+ Chambord + cranberry
16.00

JAPANESE MULE
Sakagura Umé + Stoli Vodka
+ ginger beer
16.00

SAKE + PLUM WINE

CHILLED SAKE

HAKUTSURU DRAFT SAKE
dry + light + hints of caramel
+ fruit
2 oz 6.25
300 mL bottle 27.00

HAKUTSURU JUNMAI
GINJO
medium + smooth + silky
+ flowery aromas
2 oz 6.75
300 mL bottle 30.00

MOMOKAWA PEARL
JUNMAI GINJO NIGORI
creamy + tropical fruits
2 oz 7.25
300 mL bottle 34.00

KOMÉ DAKÉ
NO SAKÉ "CLASSIC"
clementine + passion fruit
2 oz 7.75
300 mL bottle 36.00

TOJI NO BANSHAKU
full bodied + balanced richness
+ passion fruit
720 mL 62.00

OBAACHAN'S
YUZU-SHU
refreshing + natural acidity
+ sweet lemon citrus
2 oz 7.25
300 mL bottle 34.00

NASHI NO OSAKÉ
intense + natural pear
+ semi sweet
2 oz 7.25
300 mL bottle 34.00

SAKAGURA UMÉ
rough pressed plum wine
+ gentle sweetness + light tones
2 oz 8.25
300 mL bottle 38.00

HOT SAKE - GEKKEIKAN

HOT SAKE
5 oz 6.75
9 oz 11.00
32 oz 32.00

PURPLE HAZE
Hot sake + Chambord
9 oz 14.00

WHITE WINE

BY THE GLASS

FRENCH DOOR
LYS
Olivers, BC
6 oz 13.00 / 9 oz 17.00
bottle 48.00

VOLCANIC HILLS
PINOT GRIS
Kelowna, BC
6 oz 14.00 / 9 oz 19.00
bottle 52.00

CHABERTON RESERVE
CHARDONNAY
Okanagan Valley, BC
6 oz 15.00 / 9 oz 21.00
bottle 56.00

CHURCH & STATE
SAUVIGNON BLANC
Oliver, BC
6 oz 14.00 / 9 oz 19.00
bottle 52.00

FRENCH DOOR
CHARDONNAY
Oliver, BC
bottle 62.00

FAIRVIEW CELLARS
SAUVIGNON BLANC
Oliver, BC
bottle 57.00

RED WINE

BY THE GLASS

BONAMICI MERLOT/
CABERNET FRANC
Okanagan Falls, BC
6 oz 13.00 / 9 oz 17.00
bottle 48.00

STAGS HOLLOW
SYRAH
Okanagan Falls, BC
6 oz 15.00 / 9 oz 21.00
bottle 56.00

VOLCANIC HILLS
PINOT NOIR
Kelowna, BC
6 oz 14.00 / 9 oz 19.00
bottle 52.00

CHABERTON ESTATE
CABERNET SAUVIGNON
Okanagan Valley, BC
6 oz 18.00 / 9 oz 25.00
bottle 64.00

DA SILVA
MALBEC (2017)
Osoyoos, BC
68.00

FAIRVIEW CELLARS
CABERNET SAUVIGNON
(2016)
Oliver, BC
94.00

TORNESI ROSSO DI
MONTALCINO (2019)
Montalcino, Italy
76.00

CHÂTEAU SIXTEEN
CHÂTEAUNEUF-DU-PAPE
(2018)
Rhône Valley, France
128.00

ROSE

CHURCH AND STATE
LOST INHIBITIONS
Oliver, BC
6 oz 13.00 / 9 oz 17.00
bottle 48.00

SPARKLING

VOLCANIC HILLS
BUBBLY
Okanagen Valley, BC
5 oz 12.00
bottle 48.00

CHAMPAGNE

MOËT CHANDON BRUT
130.00

VEUVE CLICQUOT BRUT
145.00

DOM PERIGNON (2010)
520.00

SPIRIT FREE

VIRGIN STRAWBERRY
DAIQUIRI
strawberries + lemon + lime
5.95

VIRGIN PIÑA COLADA
pineapple juice + crème coconut
5.95