

# Side Dishes: Cherry blossom menus

Hurry up and celebrate cherry blossoms while they last

MIA STAINSBY Updated: March 27, 2019



Sakura sushi from Yuwa. PNG



SHARE

Cherry blossoms, or sakura, are the pretty and poignant gifts of spring, poignant because they burst into bloom and then disappear before you've finished saying hello.



ADJUST

That's why in Japan, they hurry up and celebrate these fickle beauties while they last. Under a sea of pink, they'll eat and drink, often too much.



COMMENT

Here in Vancouver, you'll find the blessed blossoms on menus. Yuwa Japanese restaurant gets into hanami (flower viewing) spirit with an annual sakura menu. Some of the dishes on offer from April 4 to 28 include sakura denbu (flaked fish) sushi rice topped with kelp cured snapper, cherry leaves, ikura salmon roe and prawn tempura, and crab sushi roll wrapped in soybean sheet topped with avocado, mango and mayo with grated cherry blossom pickles.



PRINT



Sakura mascarpone cream dessert from Miku restaurant. PNG

From April 8 to 21, Miku, Minami and Gyoza Bar sprinkle sakura onto menus. At Miku, dishes include Atlantic lobster tail with sakura herb salsa, sakura herb mustard salsa, raspberry flakes, tomato, watermelon radish, quinoa and a sakura mascarpone cream dessert and sakura cocktails.

Minami will be doing a sakura lobster roll with prawns, avocado, umami dashi gelee, red beet gel and lobster bisque reduction and a sakura Mont Blanc dessert and sakura cocktails. And at Gyoza Bar, you'll find sakura mochi. And who says only Japanese restaurants put blossoms on their menu, the Teahouse in Stanley Park is in on it with a cherry blossom pavlova from April 4 to 28.