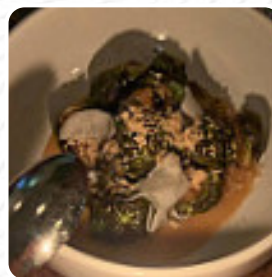




Pidgin Menu

<https://menuweb.menu>

350 Carrall Street Vancouver, BC V6B 2J3, United States
+16046209400 - <https://www.pidginvancouver.com/>



Here you will find the [menu](#) of **Pidgin** in Vancouver. At the moment, there are **225** dishes and drinks on the list.

Pidgin Menu



Alcoholic Drinks

VODKA

Pasta

PASTA BOLOGNESE

Pizza

FUSION PIZZA

Sushi

SASHIMI

Drinks

DRINKS

Pork

PORK BELLY

Rice

RISOTTO

Chicken

CHICKEN WINGS

Fish

SEA BASS

Chicken Dishes

CHICKEN FINGERS

Wine

BOTTLE OF WINE

Chicken Wings

WINGS

Japanese Specialties

SAKE

Happy Hour

PIDGINADE

Alkoholische Cocktails

THE PRESIDENT

Noodle

RAMEN

Bar

RED WHITE WINE

Hot Drinks

COFFEE

Coffee

EL CID

Small Bites

SPICED NUTS

Special Uramaki

ROPPONGI HILLS

Japanese Whisky

NIKKA BLACK LABEL

Pidgin Menu



Crafted Cocktails

WHITE NEGRONI

From Our Oyster Bar

OYSTER SHOT

Japanese

NIKKA FROM THE BARREL

Popular Drinks

TIGER TALL CAN

French

FOIE GRAS

Whiskies 25Ml

NIKKA WHITE LABEL

The Finest Classic American Waffles

PARTNERS IN CRIME

Sides

BRIE

SSAM

SSAM

Smooty Mood Drinks

ELEGANT

Rare Spirits

SUNTORY HIBIKI 17

Shellfish And Starters

SHISHITO PEPPERS

Shorter Cocktails

TOMMY'S MARGARITA

On Tap Flight / Cocktail / Shot

OLD PAL

Mains

BEEF SHORT RIB

NUTS ABOUT YOU

Vegetarian

CAULIFLOWER

PARMESAN ASPARAGUS

Seafood

OCTOPUS AND ORZO

CALAMARI

Sauces

SALSA

MAYO

Whisky

SUNTORY TOKI

NIKKA COFFEY GRAIN

Signature Cocktails

SIMPLE LIFE

VIEUX CARRÉ

Pidgin Menu



Zero Proof

APRIL SOURS

CARDI C

Japanese Whisk(e)y Flights

JAPANESE WHISKY 101

NIKKA PURE MALT SERIES PREMIUM

Salads

SALAD

SIDE SALAD

MIXED VEGETABLES

Entrées

CHICKEN KARAAGE

FRIED TOFU

AGEDASHI TOFU

Side Dishes

GRILLED ASPARAGUS

RICE

PICKLES

Appetizer

TARTARE

TEMPURA

CEVICHE

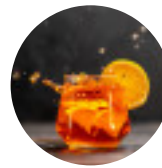
Dessert

CREME BRULEE

SORBET

SALTED CARAMEL

Cocktails



NEGRONI

THE SHRUB DOWN

MOSCOW MULE

Rose

CAVES D 'ESCLANS

GRENACHE/CINSAULT '17 PROVENCE
FR

LE VIEUX PIN VAÏLA, PINOT NOIR '18
OKANAGAN CA

CHÂTEAU LE PUY 'ROSE-MARIE '
MERLOT '16 BORDEAUX FR

Shochu

HAKKAISAN 8 PEAKS (SAKE LEES) JP

ENMA DEVIL 3YRS, BARLEY

HAKKAISAN 8 PEAKS , SAKE LEES

Saké Flights

SAKE 101

EXPRESSIVE

TERROIR

KIRAKUCHO VERTICAL

Restaurant Category

DESSERT

FRENCH

ITALIAN

GLUTEN FREE

Bubbles

MAS FI, CAVA BRUT NATURE NV
PENEDÈS SP

Pidgin Menu



BELLA, GAMAY NOIR CLONE 787 '18
OKANAGAN CA

QUINTA DO POÇO DO LOBO,
ESPUMANTE BRUTO '14 BEIRA PT

BEAUGRAND, TRADITION BRUT NV
CHAMPAGNE FR

LOUIS MASSING, GRAND CRU BLANC
DE BLANC NV CHAMPAGNE FR

PIERRE PÉTERS, BLANC DE BLANC '12
CHAMPAGNE FR

Tasting

OYSTER SHOT, APPLE, CUCUMBER
GRANITE, HORSERADISH DASHI

SQUASH AND CAULIFLOWER, GREENS,
BLACK GARLIC, SESAME, HAZELNUTS

TARAMASALATA, NORI PASTE, MANTOU
BREAD, EGG YOLK, MENTAICO

CULTIVATED MUSHROOMS, RAMEN
EGG, SOY YUZU BROWN BUTTER,
CELERIAC PUREE

SOCKEYE SALMON, CLAMS, TRUMPET
MUSHROOMS, SESAME BUTTER,
TOBIKO

BEEF STRIPLOIN, BROCCOLINI, WILD
GARLIC, LOCAL WASABI

Pidgin Creations

GAME. SET. MATCHA

WHAT'S UP, DOC?

ONE EYED SAMURAI

THE GOOD OL'TIMES

BARREL BLENDED SAZERAC

ROTATING DUKE'S MARTINI

Food

DAILY PICKLES

BEEF CHICHARON

CULTIVATED MUSHROOMS

SPRING SUNOMONO

KOMBU RISOTTO

KOREAN RICE CAKE

WHOLE ROCKFISH

PORK BELLY RICE BOWL

FOIE GRAS RICE BOWL

These Types Of Dishes Are Being Served



LAMB

DESSERTS

CHICKEN

SALAD

PASTA

BREAD

ICE CREAM

SOUP

FISH

APPETIZER

NOODLES

TOSTADAS

Whisk(E)Y



NIKKA SUPER

NIKKA COFFEY MALT

NIKKA RED LABEL

NIKKA TEKETSURU PURE MALT

SUNTORY HARMONY BLEND

THE HAKUSHU 12

THE YAMAZAKI 12

NIKKA YOICHI 15

Pidgin Menu



NIKKA MIYAGIKYO 12

NIKKA TSURU 17

NIKKA TEKETSURU 17

NIKKA TEKETSURU 21

MARS KOMAGATAKE 10

CHICHIBU ICHIRO 'S MALT THE FLOOR
MALTED

YAMAZAKI 2014 LIMITED EDITION

White

MARIONETTE, SIEGERREBE/GEWURTZ.
ENTWINED '15 OKANAGA CA

ROCHE ARÔME SCHONBERGER '16
OKANAGA CA

LAUGHING STOCK, PINOT GRIS '17
OKANAGA CA

DAME WHITE, PINOT BLANC '15
OKANAGA CA

ROCCA BERNARDA, FRIULANO '16
FRIULI IT

WESZELI STEINGARTEN, GRÜNER
VELTLINER '16 KAMPTAL AT

MAD, FURMINT '15 TOKAJI HU

CHAMPALOU, CHENIN BLANC '17
VOUVRAY FR

MANOIR DE LA TÊTE ROUGE, CHENIN
BLANC '16 SAUMUR FR

LE SOLULA NO. 15,
VERMENTINO/MACABEO '15
FENOUILLEDES FR

CELLER CREDO, XAREL-LO 'ALOERS '
15 PENEDES SP

TANTALUS, RIESLING 'LAB ' 17
OKANAGA CA

MONTENIDOLO, VERNACIA DI SAN
GIMIGNANO '14 TUSCANY IT

HARDY 'S HRB D650 RIESLING '11
CLARE/TASMANIA AUS

LE VIEUX PIN, SAUVIGNON BLANC '18
OKANAGA CA

BLUE MOUNTAIN, CHARDONNAY '16
OKANAGA CA

LOUIS MOREAU 1ER CRU LES
FOURNEAUX CHARDONNAY '13 CHABLIS
FR

ES HALOS DE JUPITER,
ROUSSANNE/GRENACHE BLANC '11
C.N.P. FR

STAG 'S LEAP WINE CELLAR 'KARIA '
CHARDONNAY '15 NAPA US

Ingredients Used



CHOCOLATE

KIMCHI

BEEF

MUSHROOMS

VEGETABLES

SOFT SHELL CRAB

BRUSSEL SPROUTS

PORK MEAT

DUCK

SCALLOP

HALIBUT

SEAFOOD

CHEESE

SCALLOPS

SALMON

CARAMEL

MISO

HAM

TOFU

WATERMELON

Pidgin Menu



Sake

OSAKE JUNMAI NAMA BC

TENGUNMAI YAMAHAI JIKOMI JUNMAI JP

TAIHEIZAN KIMOTO JUNMAI JP

YAMAGATA KIMOTO 1898 JUNMAI JP

KIRAKUCHO TOKUBETSU JUNMAI JP

NAMINOOTO, WATARIBUNE, JUNMAI GINGO

DASSAI 50 NIGORI CLOUDY JP

MASUMI JUNMAI GINGO KIPPUKU KINJO JP

TAKA YAMADANISHIKI DOMAINE TAKA '16 JP

HOUOUBIDEN WINE CELL JUNMAI GINGO '17 JP

KOKURYU BLACK DRAGON GOHYAKU MANGOKU JUNMAI GINGO JP

YAMAGATA, AKAIWA OMACHI, JUNMAI GINJO JP

YAMAGUCHI NIGHTINGALE JUNMAI DAIGINJO JP

MATSUMOTO SHUARI

YAMAGATA SUIFUYO SHINKU JUNMAI DAIGINJO JP

DASSAI 23 YAMADANISHIKI, JUNMAI DAIGINJO JP

KIRAKUCHO JUNMAI DAIGINJO HIZOSHU 5YR JP

JIKON TAKASAGO, MIE YAMADANISHIKI, JUNMAI DAIGINJO '17 JP

SAWAYA MATSUMOTO ULTRA YAMADANISHIKI, JUNMAI GINGO JP

HAKURAKUSEI SUPER 8 JUNMAI DAIGINJO JP

OTSU NAMINOOTO DAIGINJO JP

KIRAKUCHO DAIGINJO HIZOSHU 10YR JP

KOZAEMON PLUM SAKE JUNMAI UMESHU JP

Red

AVIS DE VIN FORT, CABERNET FRANC '14 BOURGEUIL FR

REMOISSENET PÈRE FILS, PINOT NOIR '17 BEAUNE FR

CHÂTEAU DU HUREAU TUFFE, CAB. FRANC '16 SAUMUR-CHAMPIGNY FR

EX NIHILO VINEYARDS, PINOT NOIR '16 OKANAGAN CA

JEAN-CLAUDE LAPALU, GAMAY '15 CÔTE DE BROUILLY BEAUJOLAIS FR

CIRELLI 'AKA ' KILLER LADYBUG, MONTEPULCIANO '17 ABRUZZO IT

QUINTA DO POÇO DO LOBO, CABERNET SAUVIGNON '91 BEIRA PT

MARQUÉS DEL PUERTO, TEMPRANILLO, MAZUELO '10 RIOJA SP

E. PALACIO VISPIUS, TEMP./GRENACHE '16 SOMONTANO SP

DOMAINE DES ESCARAVAILLES, GRENACHE/SYRAH '15 RHÔNE FR

ARLAUD, PINOT NOIR '13 VOSNE ROMANÉE FR

ILLAHE, PINOT NOIR, HANZELL, PINOT NOIR '14 SONOMA US

HENRY LAGARDE, MALBEC '15 MENDOZA AR

MARTINELLE, GRENACHE/SYRAH '14 BEAUMES DE VENISE FR

NOBLE RIDGE, MERLOT/CAB.SAUV./CAB.FRANC '14 OKANAGAN CA

MASSERIA LI VELI, SUSUMANIELLO '16 PUGLIA IT

MAS DEL PÉRIÉ LES ESCURES, MALBEC '16 CAHORS FR

CHÂTEAU DE BRAGUE CUVÉE DE L 'ÉTOILE, MERLOT '10 BORDEAUX FR

Pidgin Menu



ARTADI, MONASTRELL '15 ALICANTE SP

XANADU, CABERNET SAUVIGNON '13
MARGARET RIVER AU

HARDY 'S, HRB D636, CABERNET
SAUVIGNON '06 AU

COLLEMATTONI RESERVA, BRUNELLO
DI MONTALCINO '12 TUSCANY IT

QUINTA DA TOURIGA PURO TOURIGA
NACIONAL/TEMPRANILLO '11 DOURO PT

PAINTED ROCK RED ICON,
MERLOT/CAB.FR./MALBEC/P.V. '14
OKANAGAN CA

TREFETHEN CABERNET SAUVIGNON '13
NAPA US

Pidgin

350 Carrall Street Vancouver, BC
V6B 2J3, United States

Opening Hours:

Monday 17:00 -21:45
Tuesday 17:00 -21:45
Wednesday 17:00 -21:45
Thursday 17:00 -21:45
Friday 17:00 -22:00
Saturday 17:00 -22:00
Sunday 17:00 -21:45

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