

\$90 GROUP MENU

sake pairing available for \$20

1st

Zensai Minami Plate

daily sashimi feature / trio of signature appetizers

2nd

Aburi Sushi Selection

chef's selection of Aburi oshi, roll, and nigiri

Yellowtail

olive tapenade, yuzu skin, caper crisp

BC Spotted Prawn

dried black olive, truffle sauce

Aburi Saba Oshi

pressed house cured mackerel, miso sauce

Aburi Salmon Oshi

pressed BC wild sockeye salmon, jalapeño, Miku sauce

Red Wave Roll

prawn, avocado, wrapped in red tuna, masatake

3rd

SURF AND TURF

(add Butter Poached Lobster Tail +\$16)

Saikyo Miso-Sakekasu Baked Sablefish & Crispy Tiger Prawn Dumpling

*sansai farro salad, spinach kale coulis,
asian microgreens, pickled baby radish*

Aburi Beef Tenderloin Medallion

*AAA sterling silver, Yukon Gold potato pureé,
market vegetables, truffle duxelle veal jus*

4th

Dessert

Green Tea Opera Cake

raspberry coulis, seasonal fruit, green tea ice cream



Note: Please advise your server of any food allergies at time of ordering