

35 Lunch Group Menu

Miso Soup

chef's selection

Sushi

Aburi Sushi Selection

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

Yellowtail

olive tapenade, yuzu skin, caper crisps

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 sauce

Minami Zen

Aburi Bincho

*seared albacore tuna, sesame soy mustard sauce,
wasabi masatake sauce*

Tofu Salad

*baby greens crumbled miso tofu, pickled daikon and carrot, cucumber,
cherry tomato, crispy wonton, greens, umami soy vinaigrette*

Fraser Valley Chicken Nanban

*lightly fried and marinated in sweet and sour soy,
asian slaw, house made tartar sauce*

Saikyo Miso Baked King Salmon

*lemon togarashi sansai orzo, baby frisée, sautéed
asian greens, tomato wasabi salsa verde*

Dessert

choice of one

Housemade Seasonal Sorbet or Ice Cream

fresh berries

