

Aburi Shokai 98

premium sake or wine pairing 50

A chef-curated experience highlighting Japanese flavours combined with local ingredients to showcase the best in Aburi cuisine from the sea and land.

ZENSAI

Minami Plate

Daily Sashimi Duo Feature

chef's selection

Albacore Tuna and Kaiso Seaweed Tartare

*avocado, sesame egg cracker, wasabi crème fraîche,
spicy sesame ponzu vinaigrette*

Nutrigreen's Farms Crumbled Tofu Salad

*organic baby greens, pickled daikon and carrot, cucumber,
cherry tomatoes, umami soy vinaigrette*

Crispy Brome Lake Duck Drumette

*kabayaki glaze, Aburi cantaloupe, pickled red onions,
shiso, crumbled feta*

SUSHI

Aburi Sushi Selection

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

ENTRÉE

Surf & Turf

*add Butter Poached Lobster Tail 16
add Grilled Jumbo Tiger Prawns 9 / 3pc*

Saikyo Miso Sakekasu Sablefish

*lemon togarashi sansai orzo, sesame spinach coulis, sautéed asian greens,
baby frisée, tomato wasabi salsa verde, ginger foam*

Aburi Beef Tenderloin Medallion

*AAA sterling silver, market vegetables,
japanese whisky madagascar green peppercorn veal jus*

DESSERT

Green Tea Opera Cake

*green tea génoise, matcha buttercream,
dark chocolate ganache, azuki bean cream,
hazelnut wafer, matcha ice cream*

