

68 YALETOWN SHOKAI

APPETIZER

Aburi Kobayaki Glazed Tako

heirloom tomatoes, crumbled spiced chorizo,
organic baby greens, pickled red pearl onions,
corn salsa

ENTRÉE

Chicken Ballotine

tri colour carrots, celeriac purée,
summer market vegetable medley,
shio miso chicken reduction,
chicken skin tuile, aka salt dust

SUSHI

Minami Signature Sushi Selection

DESSERT

Petite Green Tea Opera

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



88 BLUE OCEAN SHOKAI

APPETIZER

Sterling Silver Beef Carpaccio

nikiri ponzu, wasabi chimichurri,
shaved grana padano, 63° sous vide egg,
wasabi crème fraîche, caper crisps,
organic baby greens

SASHIMI

Chef's Selection

ENTRÉE / SURF & TURF

Saikyo Miso Baked Sablefish & Dong Po Fraser Valley Pork Belly

summer market vegetable medley ragout,
shoga-wasabi pickled ginger salsa,
yuzu miso reduction

SUSHI

Minami Signature Sushi Selection

DESSERT

Green Tea Opera

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



135 MINAMI SHOKAI

AMUSE BOUCHE

meat terrine, tofu crisp, tomato balsamic sorbet

SASHIMI

chef's selection

APPETIZER

Aburi Bone Marrow Gratin

chimichurri, soy balsamic reduction,
microgreens, basil matcha moss,
marinated bush mushrooms

ENTRÉE

SEA / Aburi Lobster Tail & Pan Seared Scallops

fennel, sea asparagus, spring onions,
heirloom tomato medley, tarragon chimichurri,
herb oil, lobster paprika oil, aonori rice crisp

LAND / Petite AAA Filet Mignon

market vegetable medley, yukon potato purée,
tamari-peppercorn veal jus, wasabi pickles

SUSHI

Minami Signature Sushi Selection

DESSERT

Chef's Seasonal Feature

MIGNARDISE

Tea or Coffee, assorted sweets

