

dinner



ZENSAI | APPETIZER

Miso Soup (GF) 4
tofu, daily garnish

Nutrigreens Farm Tofu Salad (VEG) 18
organic baby greens, crispy tempeh,
crumbled miso tofu, pickled daikon and carrot,
cucumber, cherry tomato, umami soy vinaigrette

Steamed Edamame (GF) (VEG) 7
kosher salt

Spicy Sesame Edamame (VEG) 8
chili garlic tamari soy, crispy shallots

Nanohana Goma-ae (GF) (VEG) 10
sweet sesame soy

Chicken Nanban 16
lightly fried and marinated in sweet and sour soy,
achara, house made tartar sauce

Ebi Fritters (GF) 18
white tiger prawns in herb-beer batter, asian slaw,
sweet chili lime vinaigrette, chili powder,
harissa aioli, soy balsamic reduction

Brussels Sprout Chips (VEG) 10
togarashi-lemon pepper salt, lemon wedge

Tuna and Kaiso Seaweed Tartare (GF) 19
avocado, red onion, celery, cucumber,
chili garlic tamari soy, wasabi crème fraîche,
microgreens, edible flower, sesame rice cracker

SHOKAI | CHEF'S TASTING MENU

Yaletown *four courses* 68

Blue Ocean *five courses* 88

Minami *six courses* 135

*Due to the specialized nature, preparation and
coursing order of our Shokai menus, we require all
guests at the table to participate. Please ask your
server for more information.*

SUSHI PLATES

Minami Signature Selection 39
chef's selection of traditional and Aburi oshi,
specialty rolls, and nigiri

SASHIMI PLATTERS (GF)

from \$30 / person, please ask your server
for more details

ENTRÉES

Kaisen Soba Peperoncino 24
tiger prawns, squid, scallops, sweet pepper,
shiitake mushrooms, baby bok choy, jalapeño,
wild baby arugula, chili garlic soy

Saikyo Miso Sablefish (GF) 42
YK3 sakekasu, summer market vegetable
medley ragout, shoga-wasabi pickled ginger salsa,
yuzu miso reduction

Aburi Ribeye Steak 49
10oz AAA sterling silver, roasted market
vegetables, wasabi chimichurri, suntory whisky
peppercorn veal jus


Executive Chef, Alan Ferrer
Chef de Cuisine, Jay Pugong

Head Pastry Chef, Nikki Tam

ABURI OSHI SUSHI

Salmon Oshi Sushi (GF)	18
pressed wild sockeye salmon, jalapeño, Miku sauce	
Ebi Oshi Sushi	18
pressed prawn, lime zest, ume sauce	
Saba Oshi Sushi (GF)	18
pressed house cured mackerel, miso sauce	
Oshi Sampler	18
two pieces each of salmon, ebi, and saba oshi	

NIGIRI / SASHIMI

	nigiri each	sashimi 6 pc
Bincho / Albacore 	4.5	20.5
Sake / Sockeye Salmon	4.5	20.5
Maguro / Red Tuna	5	23
Hamachi / Yellowtail	5	23
Kanpachi / Amberjack	5.25	23.5
Hotate / Hokkaido Scallop	5.25	23.5
Ikura / Salmon Roe	6	
Ebi / Prawn	4	
Aka Ebi / Red Prawn	4.5	
Unagi / BBQ Eel	5	
Botan Ebi / BC Spot Prawn	MP	
Avocado (GF) (VEG)	2.5	
Eggplant (GF) (VEG)	2.5	
Shiitake Mushroom (GF) (VEG)	2.5	
Sweet Red Pepper (GF) (VEG)	2.5	

SPECIALTY ROLLS

Champagne Roll	21
hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
Red Wave Roll (GF)	18
chilean crab, avocado, wrapped in red tuna, masatake sauce	
Garden Roll (GF) (VEG)	14
avocado, shiso, achara, asparagus, cucumber, beet shari, tofu hummus	

DESSERT

Green Tea Opera	14.5
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
Coconut Panna Cotta	14
coconut caramel cream, calamansi gelée, pineapple shiso compote, mochi, sesame crumble, mango tuile, coconut meringue	
Strawberry Lime Cheesecake	14
banana almond cake, lime cream, salted graham crumble, strawberry mint compote, strawberry espuma, mint gelée, strawberry lime sorbet	

HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Honey Sakekasu, Lemon Poppyseed, or Salted Caramel Chocolate Fudge	4.5	8
Sorbet		
Margarita, Cherry Strawberry, or Mango Mint	4.5	8

(GF) gluten-free option available

(VEG) vegetarian option available



Ocean Wise™ recommended by the Vancouver Aquarium as an ocean-friendly choice

*We always carry Ocean Wise™ products when available