



# ABURI AT HOME

Enjoy Aburi favourites at home

## BESPOKE TIERS

*enjoy these individual bentos on their own or build your own signature stacked bento*

<b>Deluxe Zensai Tier</b> Flat Iron Steak, Obie Braiser, Chicken Nanban, Ebi Fritter	<b>50</b>
<b>Aburi Oshi and Roll Tier</b> Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Red Wave Roll, Champagne Roll	<b>55</b>
<b>Premium Nigiri Sushi Tier</b> Sockeye Salmon Nigiri, Bincho (Albacore Tuna) Nigiri, Akami (Bluefin) Nigiri, Hamachi (Yellowtail) Nigiri, Kanpachi (Amberjack) Nigiri, Hotate (Scallop) Nigiri, Negitoro Maki	<b>80</b>
<b>Assorted Sashimi Tier</b> Sockeye Salmon Sashimi, Bincho Sashimi, Hamachi Sashimi, Akami Sashimi, Hotate Sashimi	<b>85</b>
<b>Green Tea Opera Dessert Tier</b> green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer <i>minimum 60 minutes notice required</i>	<b>60</b>



*Images displayed are for representation purpose only. Actual product may differ.*

*Thank you for ordering Aburi at Home!*

*Please be aware that our food is designed to be consumed shortly after preparation and any delays can result in a reduction of quality. We encourage you to enjoy your order in a timely manner.*

*Please be aware that you are more susceptible to foodborne illnesses if food is not contained in a controlled environment. Minami Restaurant is not responsible for food items taken off of our premises.*



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## SASHIMI & SUSHI PLATTERS

bring Aburi home to family and friends

### SUSHI

<b>Sazanka Platter (45 pcs)</b> California Roll (8pc), Aburi Salmon Oshi (4pc), Aburi Ebi Oshi (3pc), Red Wave Roll (8pc), Salmon Maki (6pc), Tekka Maki (6pc), Spicy Tuna Roll (8pc), Inari Sushi (2pc)	<b>50</b>	<b>Ume Platter (21 pcs)</b> Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), California Roll (8pc), Salmon Maki (6pc), Sake Nigiri (1pc), Bincho Nigiri (1pc), Ebi Nigiri (1pc)	<b>29</b>
<b>Sumire Platter (37 pcs)</b> Aburi Salmon Oshi (7pc), Aburi Ebi Oshi (7pc), Aburi Saba Oshi (7pc), Red Wave Roll (8pc), Champagne Roll (8pc)	<b>70</b>		

## BENTO & BOWLS

### Minami Signature Bento **75**

three course bento featuring items from our kitchen and sushi bar, including your choice of beef or kaisen don serves 1

#### Sushi

Hamachi Nigiri, Sockeye Salmon Nigiri, Bincho Nigiri, Negitoro Maki, Aburi Salmon Oshi, Aburi Saba Oshi, Aburi Ebi Oshi

#### Appetizer

Obie Braiser, Chicken Nanban, Chicken Ballotine, Aburi Tako, market vegetables

Plus choice of one don:

#### Choice 1 | AAA Butler Steak Don

AAA butler steak, sushi rice, market vegetables, wasabi chimichurri, jalapeño ponzu

#### Choice 2 | Kaisen Don

Akami, Ikura, Hotate, Sockeye Salmon, Hamachi, sushi rice, kaiso seaweed

### Yaletown Sushi Bento **31**

Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Red Wave Roll, Ebi Fritters, Braised Beef, seasonal vegetables, Nanohana Goma-ae, Aburi Bincho, tsukemono

### AAA Butler Steak Bento **26**

AAA butler steak, roasted market vegetables, Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Nanohana Goma-ae, tsukemono

### Chirashi Tart **28**

layers of sushi rice, spicy tuna, avocado, sockeye salmon, Miku sauce, flame seared and topped with prawn, scallop, maguro, tobiko, and ikura



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## ABURI OSHI SUSHI

our famous pressed and flame seared sushi, 6 pieces  
we are proud to be the pioneers of Aburi sushi in Canada

<b>Salmon Oshi Sushi</b>	16
wild sockeye salmon, Miku sauce jalapeño, black pepper	
<b>Ebi Oshi Sushi</b>	16
cooked prawn, ume sauce, lime zest	
<b>Saba Oshi Sushi</b>	16
house-cured mackerel, miso sauce	
<b>Oshi Selection</b>	16
two pieces each of Salmon, Ebi, and Saba Oshi Sushi	

## ROLLS

8 pieces

<b>Spicy Tuna Roll</b>	8
spicy tuna, cucumber, sesame	
<b>California Roll</b>	10
chilean crab, avocado	

## ZENSAI

appetizers

<b>Nutrigreens Farm Tofu Salad</b>	16
organic baby greens, crispy tempeh, pickled daikon and carrot, cucumber, tomatoes, shaved apple, umami soy vinaigrette	
<b>Chicken Nanban</b>	14
lightly fried and marinated in sweet and sour soy, achara, house made tartar sauce	
<b>Ebi Fritters</b>	15
white tiger prawns in herb-beer batter, asian slaw, sweet chili lime vinaigrette, chili powder, harissa aioli, soy balsamic reduction	
<b>Kaisen Soba Peperoncino</b>	24
tiger prawns, squid, scallops, sweet pepper, shiitake mushrooms, baby bok choy, jalapeno, wild baby arugula, chili garlic soy choice of spicy / non-spicy	
<b>Spicy Sesame Edamame</b>	6
chili garlic tamari soy, crispy shallots	
<b>Brussels Sprout Chips</b>	8
lemon pepper togarashi spiced, lemon wedge	
<b>Nanohana Goma-ae</b>	8
sweet sesame soy	
<b>Steamed Edamame</b>	5
kosher salt	
<b>Miso soup</b>	3
daily garnish	
<b>Side Steamed Rice</b>	3

## SPECIALITY ROLLS

our signature rolls, 8 pieces

<b>Champagne Roll</b>	18
hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
<b>Red Wave Roll</b>	18
chilean crab, avocado, red tuna, masatake sauce	
<b>Garden Roll</b>	13
avocado, shiso, achara, asparagus, cucumber, beet shari, tofu hummus	

## NIGIRI

EACH

<b>Bincho/Albacore</b>	3.5
<b>Sake/Sockeye Salmon</b>	3.5
<b>Maguro/Red Tuna</b>	5
<b>Hamachi/Yellowtail</b>	4
<b>Kanpachi/Amberjack</b>	4.25
<b>Hotate/Hokkaido Scallop</b>	4.25
<b>Ebi/Prawn</b>	3
<b>Unagi/BBQ Eel</b>	6
<b>Avocado</b>	2.5
<b>Eggplant</b>	2.5
<b>Shiitake Mushroom</b>	2.5
<b>Sweet Red Pepper</b>	2.5

## HOSOMAKI

classic roll with 1-2 ingredients, 6 pieces

<b>Salmon Maki</b>	6
<b>Negitoro Maki</b>	6
<b>Red Tuna Maki</b>	6
<b>Kappa Maki</b>	4
<b>Avocado Maki</b>	4

## DESSERT

seasonal confections prepared in house | please note that  
our takeout desserts do not include ice cream

<b>Green Tea Opera</b>	10
green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer	
<b>Strawberry Lime Cheesecake</b>	10
banana almond cake, lime cream, salted graham crumble, strawberry mint compote, strawberry espuma, mint gelée	
<b>Coconut Panna Cotta</b>	10
coconut caramel cream, calamansi gelée, pineapple shiso compote, mochi, sesame crumble, mango tuile & coconut meringue	



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*\*please note that disposable stemware and corkscrews are not included with purchase*

## BEVERAGES

### SAKE

**Dassai "45" Junmai Daiginjo** 80

Asahi Shuzo | Yamaguchi, Japan  
*fresh melon notes, balanced, 720 mL*

**Tenzan Junmai Ginjo** 65

Shichida | Mie, Japan  
*bright fruit notes with umami finish, 720 mL*

**Gassan Karakuchi Junmai** 70

Yoshida | Shimane, Japan  
*dry, mellow, smooth, 720 mL*

### SPARKLING & ROSÉ

**Sacchetto** 25

Glera | Prosecco, ITA  
*ripe green apples, fresh acidity, 750 mL*

**Dames Rosé** 35

Pinot Blanc, Pinot Noir | Kelowna, CAN  
*hints of strawberry and rhubarb, 750 mL*

### WHITE WINE

**Nichol** 27

Pinot Gris | Naramata, CAN  
*dry, fresh pear, lemon zest, 750 mL*

**Orofino Scout Vineyard** 24

Riesling | Similkameen, CAN  
*fresh apples, subtle mineral, 750 mL*

**Haywire Secrest** 31

Chardonnay | Summerland, CAN  
*meyer lemons, toasted pineapple, 750 mL*

### RED WINE

**50<sup>th</sup> Parallel Estate** 37

Pinot Noir | Lake Country, CAN  
*ripe black cherries, subtle vanilla, 750 mL*

**Painted Rock** 65

Syrah | Penticton, CAN  
*balanced, raspberries, baking spices, 750 mL*

**Paxton AAA** 42

Shiraz, Grenache | McLaren Vale, AUS  
*intense red fruit, lingering finish, 750 mL*

### BEER

**Four Winds** 7

IPA | Canada | 330mL

**33 Acres** 7

Of Sunshine, Blanche | Canada | 330mL

**Strange Fellows** 8

Jongleur, Witbier | Canada | 473mL

**Asahi** 7

Lager | Japan | 330ml

### JAPANESE FRUIT WINE

**Obaachan's Yuzu** 30

*refreshing citrus notes, 300 mL*

**Kocha Tea Umeshu** 30

*darjeeling tea infused, 300 mL*

### NON-ALCOHOLIC

**Ginger Beer** 3.5

**Canned Pop** 2.5

355 mL | choice of Pepsi, Diet Pepsi, 7-Up,  
Ginger Ale, Club Soda

To adhere to the provincial standards for the responsible sale of alcohol, we will be performing ID confirmation checks upon pick-up. To ensure the safety of our customers, employees and community, we will take the appropriate measures for a smooth and contactless pickup. Please enjoy responsibly.