



**MINAMI LUNCH EXCLUSIVE**  
**TASTE OF YALETOWN ZEN 45**

Available October 16 - 26 | For every Zen \$1 will be donated to the **Greater Vancouver Food Bank**

**ZEN**

*appetizers from our kitchen*

**Feature Miso Soup**

puffed tofu julienne, wakame, enoki

**Nutrigreens Farm Tofu Salad**

organic baby greens, crispy tempeh, pickled daikon and carrot, cucumber, cherry tomato, shaved apple, umami soy vinaigrette

**Baked Ora King Salmon**

saikyo miso-sakekasu marinated, nanohana goma-ae, yuzu miso reduction, shoga-wasabi relish

**Obie Brazier**

sweet shoyu-sakekasu braised AAA sterling silver, yukon purée, crispy brussels sprouts, baby carrot, wasabi chimichurri

**ABURI SUSHI**

*chef's signature selection*

**Aburi Salmon Oshi**

wild sockeye salmon, Miku sauce, jalapeño

**Aburi Ebi Oshi**

pressed prawn, ume sauce, lime zest

**Aburi Saba Oshi**

house-cured mackerel, miso sauce

**Red Wave Roll**

chilean crab, avocado, red tuna, masatake sauce

**Spicy Tuna Roll**

spicy tuna, cucumber, sesame

**Aburi Hamachi Nigiri**

aburi lime, yuzu kosho, basil, cilantro

**Aburi Ora King Salmon**

roasted ao nori cherry tomato, ginger-sea asparagus salsa

**FEATURE DESSERT**

*Taste of Yaletown-exclusive, crafted in-house by our pastry team*

**Pumpkin Mousse**

dark chocolate sponge, cinnamon crumble, ginger cream, spiced apple compote, candied ginger