



ABURI AT HOME

Enjoy Aburi favourites at home

BESPOKE TIERS

enjoy these individual bentos on their own or build your own signature stacked bento | each tier serves 2-4

Deluxe Zensai Tier (11pcs) Flat Iron Steak (1pc, 4oz), Obie Braizer (2pc), Chicken Nanban (4pc), Ebi Fritter (4pc)	50
Aburi Oshi and Roll Tier (28pcs) Aburi Salmon Oshi (6pc), Aburi Ebi Oshi (3pc), Aburi Saba Oshi (3pc), Red Wave Roll (8pc), Champagne Roll (8pc)	55
Premium Nigiri Sushi Tier (28pcs) (GF) Sockeye Salmon Nigiri (4pc), Bincho Nigiri (2pc), Maguro Nigiri (2pc), Hamachi Nigiri (2pc), Kanpachi Nigiri (2pc), Hotate Nigiri (4pc), Negitoro Maki (12pc)	80
Assorted Sashimi Tier (28pcs) (GF) Sockeye Salmon Sashimi (6pc), Bincho Sashimi (6pc), Hamachi Sashimi (6pc), Maguro Sashimi (6pc), Hotate Sashimi (4pc)	85
Green Tea Opera Dessert Tier (half-size cake, serves up to 6) green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer (6pc) *minimum 60 minutes notice required	30



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Thank you for ordering Aburi at Home!

We strive to accommodate most allergies, please notify us at time of order.

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.

(GF) - gluten-free option available, please request when ordering | (VFC) - vegetarian-friendly

Minami Restaurant, November 2020



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SUSHI PLATTERS

bring Aburi home to family and friends

SUSHI

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

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 (1pc), Sockeye Salmon Nigiri (1pc), Bincho Nigiri (1pc), Negitoro Maki (8pc), Aburi Salmon Oshi (1pc), Aburi Saba Oshi (1pc), Aburi Ebi Oshi (1pc)

Appetizer

Obie Braizer, 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 (2pc), Aburi Ebi Oshi (2pc), Aburi Saba Oshi (1pc), Red Wave Roll (5pc), Aburi Bincho Sashimi (3pc), Ebi Fritters (2pc), Obie Braizer (1pc), Seasonal Vegetables, Seasonal Goma-ae, Tsukemono

AAA Butler Steak Bento **26**

AAA Butler Steak (1pc), Roasted Market Vegetables, Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), Aburi Saba Oshi (2pc), Feature Salad, Seasonal 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
available exclusively during lunch (11:30am-3:00pm)

Minami Premium Zen **45**

a selection of three seasonal items chosen by our chefs, served with miso soup, eight pieces of our signature Aburi sushi, and petite Green Tea Opera
available exclusively during lunch (11:30am-3:00pm)



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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

Salmon Oshi Sushi (GF)	16
wild sockeye salmon, Miku sauce jalapeño, black pepper	
Ebi Oshi Sushi	16
cooked prawn, ume sauce, lime zest	
Saba Oshi Sushi (GF)	16
house-cured mackerel, miso sauce	
Oshi Sampler	16
two pieces each of Salmon, Ebi, and Saba Oshi Sushi	

ROLLS

8 pieces

Spicy Tuna Roll	8
spicy tuna, cucumber, sesame	
California Roll (GF)	10
chilean crab, avocado	

ZENSAI

appetizers

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

SPECIALITY ROLLS

our signature rolls, 8 pieces

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

NIGIRI

	NIGIRI EACH	SASHIMI 6PC
Bincho/Albacore	3.5	19.5
Sake/Sockeye Salmon	3.5	19.5
Maguro/Red Tuna	5	22
Hamachi/Yellowtail	4	22
Kanpachi/Amberjack	4.25	22.5
Hotate/Hokkaido Scallop	4.25	22.5
Ebi/Prawn	3	
Unagi/BBQ Eel	6	
Avocado (VEG)	2.5	
Eggplant (VEG)	2.5	
Shiitake Mushroom (VEG)	2.5	
Sweet Red Pepper (VEG)	2.5	

HOSOMAKI

classic roll with 1-2 ingredients, 6 pieces

Salmon Maki (GF)	6
Negitoro Maki (GF)	6
Red Tuna Maki (GF)	6
Kappa Maki (VEG)	4
Avocado Maki (VEG)	4



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DESSERT

seasonal confections prepared in house, combining Japanese and European flavours
*please note that our takeout desserts do not include ice cream/sorbet

Green Tea Opera

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

10

Manjari Chocolate Pot de Crème

hazelnut cookie, pear cream, pear citrus compote, orange coulis, pear gel, coffee meringue

10

Black Sesame Mochi Mousse

sesame sponge, kinako feuilletine, sesame mousse, mochi, ginger cream, crispy sesame espuma, white chocolate snow

10

Passion Fruit Banana Tart

milk chocolate caramel ganache, passion fruit chiboust, passion fruit curd, caramelized walnuts, banana tuile

10



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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 22

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

Haywire Secrest 31

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

RED WINE

50th 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 5

IPA | Canada | 330mL

33 Acres 5

Of Sunshine, Blanche | Canada | 330mL

Strange Fellows 6

Jongleur, Witbier | Canada | 473mL

Asahi 4

Lager | Japan | 330ml

JAPANESE FRUIT WINE

Obaachan's Yuzu 25

refreshing citrus notes, 300 mL

Kocha Tea Umeshu 25

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.

- gluten-free option available, please request when ordering | - vegetarian-friendly

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