

lunch



ZENSAI | APPETIZER

Miso Soup (GF) 4
daily garnish

Nutrigreens Farm Tofu Salad (VEG) 18
organic baby greens, crispy tempeh, avocado,
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

Seasonal Goma-ae (GF) (VEG) 8
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 salt, harissa aioli, soy balsamic reduction

Brussels Sprout Chips (VEG) 8
togarashi-lemon pepper salt
(add naturally smoked hickory bacon +\$3)

SUSHI LUNCH

served with miso soup

Premium 31
traditional and Aburi nigiri, rolls, and oshi,
12 pieces

Sashimi Lunch (GF) 29
chef's selection of sashimi, poke,
served with steamed rice

Aburi 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

ENTRÉES

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 with matcha ice cream

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

Aburi Chicken 25
roasted market vegetables,
pink peppercorn garlic soy, yuzu kosho,
served with steamed rice and miso soup

Aburi AAA Butler Steak 27
smoked paprika dry rub, roasted market vegetables,
garlic sesame ponzu sauce, wasabi chimichurri,
served with steamed rice and miso soup

Executive Chef, Alan Ferrer

Head Pastry Chef, Nikki Tam

Minami Restaurant, November 2020

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	

SPECIALTY ROLLS

Champagne Roll (GF)	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	

NIGIRI / SASHIMI

	nigiri each	sashimi 6 pc
Bincho / Albacore (VEG)	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	

DESSERT

Green Tea Opera	14.5
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
Manjari Chocolate Pot de Crème	14
hazelnut cookie, pear cream, pear citrus compote, orange coulis, pear gel, coffee meringue, pear sorbet	
Black Sesame Mochi Mousse	14
sesame sponge, kinako feuilletine, sesame mousse, mochi, ginger cream, crispy sesame espuma, white chocolate snow, cassis ginger sorbet	
Passion Fruit Banana Tart	14
milk chocolate caramel ganache, passion fruit chiboust, passion fruit curd, caramelized walnuts, banana tuile, brandy ice cream	

HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Cinnamon Toast, Hojicha Tea, or Maple Pecan Brown Butter	4.5	8
Sorbet		
Umeshu, Yuzu Shiso, or Honey Ginger Blood Orange	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

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