

lunch



ZENSAI | APPETIZER

Miso Soup (GF)

daily garnish

4

Nutrigreens Farm Tofu Salad (VEG)

organic baby greens, crispy tempeh, avocado, crumbled miso tofu, pickled daikon and carrot, cucumber, cherry tomato, umami soy vinaigrette

18

Steamed Edamame (GF) (VEG)

kosher salt

7

Spicy Sesame Edamame (VEG)

chili garlic tamari soy, crispy shallots

8

Seasonal Goma-ae (GF) (VEG)

sweet sesame soy

8

Chicken Nanban

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

16

Ebi Fritters gf

white tiger prawns in herb-beer batter, asian slaw, sweet chili lime vinaigrette, chili salt, harissa aioli, soy balsamic reduction

18

Brussels Sprout Chips (VEG)

togarashi-lemon pepper salt

(add naturally smoked hickory bacon +\$3)

8

SUSHI LUNCH

served with miso soup

Premium

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

31

Sashimi Lunch (GF)

chef's selection of sashimi, poke, served with steamed rice

29

Aburi Chirashi Tart

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

28

ENTRÉES

Minami Premium Zen

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

45

Kaisen Soba Peperoncino

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

24

Aburi Chicken

roasted market vegetables, pink peppercorn garlic soy, yuzu koshō, served with steamed rice and miso soup

25

Aburi AAA Butler Steak

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

27

Executive Chef, Alan Ferrer

Head Pastry Chef, Nikki Tam

December 2020

ABURI OSHI SUSHI

Salmon Oshi Sushi

pressed wild sockeye salmon, jalapeño, Miku sauce

18

Ebi Oshi Sushi

pressed prawn, lime zest, ume sauce

18

Saba Oshi Sushi

pressed house cured mackerel, miso sauce

18

Oshi Sampler

two pieces each of salmon, ebi, and saba oshi

18

SPECIALTY ROLLS

Champagne Roll

21

hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce

Red Wave Roll

18

chilean crab, avocado, wrapped in red tuna, masatake sauce

NIGIRI / SASHIMI

nigiri sashimi
each 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

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

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

Make it a Mealshare

Mealshare is a local non-profit organization that works with restaurants to provide meals to underprivileged youth, both locally in Vancouver and internationally.

Make it a Mealshare

\$1

 gluten-free option available

 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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