

# dinner



## ZENSAI | APPETIZER

<b>Miso Soup</b> (GF)	4
daily garnish	
<b>Nutrigreens Farm Tofu Salad</b> (VEG)	18
organic baby greens, crispy tempeh, avocado, crumbled miso tofu, pickled daikon and carrot, cucumber, cherry tomato, umami soy vinaigrette	
<b>Steamed Edamame</b> (GF) (VEG)	7
kosher salt	
<b>Spicy Sesame Edamame</b> (VEG)	8
chili garlic tamari soy, crispy shallots	
<b>Seasonal Goma-ae</b> (GF) (VEG)	8
sweet sesame soy	
<b>Chicken Nanban</b>	16
lightly fried and marinated in sweet and sour soy, achara, house made tartar sauce	
<b>Ebi Fritters</b> (GF)	18
white tiger prawns in herb-beer batter, asian slaw, sweet chili lime vinaigrette, chili salt, harissa aioli, soy balsamic reduction	
<b>Brussels Sprout Chips</b> (VEG)	8
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	
<b>Tuna and Kaiso Seaweed Tartare</b> (GF)	19
avocado, red onion, celery, cucumber, chili garlic tamari soy, wasabi crème fraîche, microgreens, edible flower, sesame rice cracker	
<b>Aburi Tako</b> (GF)	19
sautéed tomato medley, shiso, panzanella salad, yuzu olive tapenade, pickled red pearl onions, arugula, aka salt dust	
<b>Aburi Beef Carpaccio</b>	22
AAA sterling silver, nikiri ponzu, wasabi chimichurri, shaved grana padano, 63* egg, wasabi crème fraîche, caper crisps, organic baby greens	
<b>Aburi Bone Marrow Gratin</b>	16
herbed wagyu panko, chimichurri, soy-balsamic reduction, microgreens, basil matcha moss, marinated bush mushrooms	

## SHOKAI | CHEF'S TASTING MENU

<b>Yaletown</b> five courses	75
<b>Blue Ocean</b> five courses	90
<b>Minami</b> six courses	135

*Due to the specialized nature, preparation and coursing order of our Shokai menus, we require all guests at the table to participate. Please ask your server for more information.*

## SUSHI PLATES

<b>Minami Signature Selection</b>	39
chef's selection of traditional and Aburi oshi, specialty rolls, and nigiri	

## SASHIMI PLATTERS (GF)

from \$30 / person, please ask your server for more details

## ENTRÉES

<b>Kaisen Soba Peperoncino</b>	24
tiger prawns, squid, scallops, sweet pepper, shiitake mushrooms, baby bok choy, jalapeño, wild baby arugula, chili garlic soy	
<b>Saikyo Miso Sablefish</b> (GF)	42
YK3 sakekasu marinated, celeriac-parsnip purée, popped farro sansai, crumbled in-house spiced longanisa, microgreens, parsnip crisps, wasabi pickles, yuzu miso reduction	
<b>Aburi Ribeye Steak</b>	49
10oz AAA sterling silver, roasted market vegetables, wasabi chimichurri, suntory whisky peppercorn veal jus, shallot crisps	


Executive Chef, Alan Ferrer

Head Pastry Chef, Nikki Tam

## ABURI OSHI SUSHI

<b>Salmon Oshi Sushi</b> (GF)	18
pressed wild sockeye salmon, jalapeño, Miku sauce	
<b>Ebi Oshi Sushi</b>	18
pressed prawn, lime zest, ume sauce	
<b>Saba Oshi Sushi</b> (GF)	18
pressed house cured mackerel, miso sauce	
<b>Oshi Sampler</b>	18
two pieces each of salmon, ebi, and saba oshi	

## NIGIRI / SASHIMI

	nigiri each	sashimi 6 pc
<b>Bincho / Albacore</b> 	4.5	20.5
<b>Sake / Sockeye Salmon</b>	4.5	20.5
<b>Maguro / Red Tuna</b>	5	23
<b>Hamachi / Yellowtail</b>	5	23
<b>Kanpachi / Amberjack</b>	5.25	23.5
<b>Hotate / Hokkaido Scallop</b>	5.25	23.5
<b>Ikura / Salmon Roe</b>	6	
<b>Ebi / Prawn</b>	4	
<b>Aka Ebi / Red Prawn</b>	4.5	
<b>Unagi / BBQ Eel</b>	5	
<b>Botan Ebi / BC Spot Prawn</b>	MP	
<b>Avocado</b> (GF) (VEG)	2.5	
<b>Eggplant</b> (GF) (VEG)	2.5	
<b>Shiitake Mushroom</b> (GF) (VEG)	2.5	
<b>Sweet Red Pepper</b> (GF) (VEG)	2.5	

## SPECIALTY ROLLS

<b>Champagne Roll</b> (GF)	21
hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
<b>Red Wave Roll</b> (GF)	18
chilean crab, avocado, wrapped in red tuna, masatake sauce	
<b>Garden Roll</b> (GF) (VEG)	14
avocado, shiso, achara, asparagus, cucumber, beet shari, tofu hummus	

## DESSERT

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

## HOUSE MADE ICE CREAM & SORBET (GF)

<b>Ice Cream</b>	single	double
Cinnamon Toast, Hojicha Tea, or Maple Pecan Brown Butter	4.5	8
<b>Sorbet</b>		
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