

dinner



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 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)

Tuna and Kaiso Seaweed Tartare 19
avocado, red onion, celery, cucumber,
chili garlic tamari soy, wasabi crème fraîche,
microgreens, edible flower, sesame rice cracker

Aburi Tako 19
sautéed tomato medley, shiso, panzanella salad,
yuzu olive tapenade, pickled red pearl onions,
arugula, aka salt dust

Aburi Beef Carpaccio 22
AAA sterling silver, nikiri ponzu, wasabi chimichurri,
shaved grana padano, 63* egg, wasabi crème fraîche,
caper crisps, organic baby greens

Aburi Bone Marrow Gratin 16
herbed wagyu panko, chimichurri,
soy-balsamic reduction, microgreens,
basil matcha moss, marinated bush mushrooms

SHOKAI | CHEF'S TASTING MENU

Yaletown five courses 75

Blue Ocean five courses 90

*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

Minami Signature Selection 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

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

Saikyo Miso Sablefish 42
YK3 sakekasu marinated, celeriac-parsnip purée,
popped farro sansai, crumbled in-house
spiced longanisa, microgreens, parsnip crisps,
wasabi pickles, yuzu miso reduction

Aburi Ribeye Steak 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

March 30 2021

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	

NIGIRI / SASHIMI

	nigiri each	sashimi 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	
Botan Ebi / BC Spot Prawn	MP	
Avocado (GF) (VEG)	2.5	
Eggplant (GF) (VEG)	2.5	
Shiitake Mushroom (GF) (VEG)	2.5	
Sweet Red Pepper (GF) (VEG)	2.5	

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

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	
Garden Roll (GF) (VEG)	14
avocado, shiso, achara, asparagus, cucumber, beet shari, tofu hummus	

DESSERT

Green Tea Opera	14.5
green tea génoise, matcha butter cream, 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

Add mochi or brownie to your ice cream or sorbet, +\$1

(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