



# 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

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



Images displayed are for representation purpose only. Actual product may differ.



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, April 1 2021



# ABURI AT HOME

Enjoy Aburi favourites at home

## SUSHI PLATTERS

bring Aburi home to family and friends

### SUSHI

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



Images displayed are for representation purpose only. Actual product may differ.

<sup>GF</sup> - gluten-free option available, please request when ordering | <sup>VFO</sup> - vegetarian-friendly

Minami Restaurant, April 1 2021



# ABURI AT HOME

Enjoy Aburi favourites at home

## ABURI OSHI SUSHI

our famous pressed and flame seared sushi, 6 pieces  
we are proud to be the pioneers of Aburi sushi in Canada

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

## ROLLS

8 pieces

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

## ZENSAI

appetizers

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

## SPECIALITY ROLLS

our signature rolls, 8 pieces

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

## NIGIRI

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

## HOSOMAKI

classic roll with 1-2 ingredients, 6 pieces

<b>Salmon Maki</b> (GF)	6
<b>Negitoro Maki</b> (GF)	6
<b>Red Tuna Maki</b> (GF)	6
<b>Kappa Maki</b> (VEG)	4
<b>Avocado Maki</b> (VEG)	4



# ABURI AT HOME

Enjoy Aburi favourites at home

## 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

10

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

### Manjari Chocolate Pot de Crème

10

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

### Black Sesame Mochi Mousse

10

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

### Passion Fruit Banana Tart

10

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



Images displayed are for representation purpose only. Actual product may differ.



# ABURI AT HOME

Enjoy Aburi favourites at home

*\*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*

**Max Mann** 24

Riesling | Mosel, GER  
*off-dry, golden straw, tropical fruits, 750 mL*

**Haywire Secrest** 31

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

### RED WINE

**50<sup>th</sup> 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. Taxes not included.*