



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

Minami Signature Appetizer Tier

Chicken Nanban (5pc), Kombu Cured Humboldt Squid (5pc), Brussels Sprouts with Hickory Smoked Bacon, Nutrigreens Farm Tofu Salad

60

Deluxe Zensai Tier (11pcs)

Flat Iron Steak (1pc, 5oz), Obie Braizer (2pc), Chicken Nanban (4pc), Ebi Fritter (4pc)

55

Aburi Oshi and Roll Tier (28pcs)

Aburi Salmon Oshi (6pc), Aburi Ebi Oshi (3pc), Aburi Saba Oshi (3pc), Red Wave Roll (8pc), Champagne Roll (8pc)

58

Premium Nigiri Sushi Tier (28pcs) ^{GF}

Sockeye Salmon Nigiri (4pc), Bincho Nigiri (2pc), Maguro Nigiri (2pc), Hamachi Nigiri (2pc), Kanpachi Nigiri (2pc), Hotate Nigiri (4pc), Negitoro Maki (12pc)

80

Assorted Sashimi Tier (28pcs) ^{GF}

Sockeye Salmon Sashimi (6pc), Bincho Sashimi (6pc), Hamachi Sashimi (6pc), Maguro Sashimi (6pc), Hotate Sashimi (4pc)

85

Green Tea Opera Dessert Tier (half-size cake, serves up to 6)

green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer (6pc)

30

**minimum 60 minutes notice required*



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 | ^{VEG} - vegetarian-friendly

Minami Restaurant, July 15 2021



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SUSHI PLATTERS

bring Aburi home to family and friends

SUSHI

<p>Sazanka Platter (45 pcs) ^{GF} Aburi Salmon Oshi (4pc), Aburi Ebi Oshi (3pc), Red Wave Roll (8pc), California Roll (8pc) Salmon Maki (6pc), Tekka Maki (6pc), Spicy Tuna Roll (8pc), Inari Sushi (2pc)</p>	<p>50</p>	<p>Ume Platter (22 pcs) ^{GF} Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), California Roll (8pc), Salmon Maki (6pc), Sockeye Salmon Nigiri (1pc), Bincho Nigiri (1pc), Ebi Nigiri (1pc), Hotate Nigiri (1pc)</p>	<p>30</p>
<p>Sumire Platter (37 pcs) ^{GF} Aburi Salmon Oshi (7pc), Aburi Ebi Oshi (7pc), Aburi Saba Oshi (7pc), Red Wave Roll (8pc), Champagne Roll (8pc)</p>	<p>70</p>		

BENTO & BOWLS

<p>Yaletown Sushi Bento 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</p>	<p>33</p>	<p>Chirashi Tart Layers of sushi rice, spicy tuna, avocado, sockeye salmon, Miku sauce, flame seared and topped with prawn, scallop, maguro, tobiko, and ikura <i>available exclusively during lunch (11:30am-5:00pm)</i></p>	<p>28</p>
<p>AAA Butler Steak Bento 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</p>	<p>30</p>	<p>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 <i>available exclusively during lunch (11:30am-5:00pm)</i></p>	<p>45</p>
<p>Minami Signature Bento <i>three course bento featuring items from our kitchen and sushi bar (serves 1)</i></p>	<p>75</p>	<p>Kaisen Donburi akami, ikura, hotate, sockeye salmon, hamachi, sushi rice, shiso, seasonal tsukemono</p>	<p>26</p>
<p>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)</p>		<p>Sliced Ribeye Beef Donburi sweet soy-ginger glaze, steamed rice, asian slaw, sweet chili lime vinaigrette, lemon pepper-togarashi spiced crispy brussels sprouts, 63° sous vide egg, chili-miso paste</p>	<p>23</p>
<p>Appetizer Obie Braizer, Chicken Nanban, Chicken Ballotine, Aburi Tako, Market Vegetables</p>			
<p>Donburi / AAA Butler Steak Don AAA Butler Steak, sushi rice, market vegetables, wasabi chimichurri, garlic sesame ponzu sauce</p>			

ENTRÉES

<p>Mentaiko Udon <i>available after 5pm</i> tiger prawns, smoked bacon, nori butter, grana padano, organic baby greens, yuzu vinaigrette</p>	<p>24</p>	<p>Saikyo Miso Sablefish <i>available after 5pm</i> YK3 sakekasu marinated, warm summer market vegetable medley popped farro salad, herbed microgreens, parsnip crisps, in-house seasonal tsukemono, yuzu miso reduction</p>	<p>42</p>
<p>Kaisen Soba Peperoncino tiger prawns, squid, scallops, sweet pepper, shiitake mushrooms, baby bok choy, jalapeno, wild baby arugula, chili garlic soy <i>choice of spicy / non-spicy</i></p>	<p>26</p>	<p>Aburi Ribeye Steak <i>available after 5pm</i> 10oz AAA sterling silver, roasted market vegetables, wasabi chimichurri, suntory whisky veal jus, shallot crisps</p>	<p>49</p>



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ABURI OSHI SUSHI

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

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

ROLLS

8 pieces

Spicy Tuna Roll	8
spicy tuna, cucumber, sesame	
California Roll (GF)	12
chilean crab, avocado	

ZENSAI

appetizers

Nutrigreens Farm Tofu Salad (VEG)	16
organic baby greens, crispy tempeh, avocado, pickled daikon and carrot, cucumber, tomatoes, shaved apple, umami soy vinaigrette	
Chicken Nanban	14
lightly fried and tossed in sweet and sour soy, achara, house made tartar sauce	
Ebi Fritters	16
white tiger prawns in herb-beer batter, asian slaw, sweet chili lime vinaigrette, chili salt, harissa aioli, soy balsamic reduction	
Spicy Sesame Edamame (VEG)	6
chili garlic tamari soy, crispy shallots	
Brussels Sprout Chips (VEG)	8
togarashi-lemon pepper salt	
Seasonal Goma-ae (GF) (VEG)	8
umami sweet sesame soy	
Steamed Edamame (GF) (VEG)	5
kosher salt	
Miso Soup (GF)	3
daily garnish	
Side Steamed Rice	3

SPECIALITY ROLLS

our signature rolls, 8 pieces

Champagne Roll (GF)	18
hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
Red Wave Roll (GF)	18
chilean crab, avocado, red tuna, masatake sauce	
Garden Roll (VEG)	13
shiso, pickled radish and gobo, achara, cured zucchini, braised bamboo shoot, ume, petite herbs and edible flowers wrapped with compressed daikon, vegan black garlic aioli	

NIGIRI

NIGIRI EACH SASHIMI 6PC

Bincho/Albacore	3.5	19.5
Sake/Sockeye Salmon	3.5	19.5
Maguro/Red Tuna	5	22
Hamachi/Yellowtail	4	22
Kanpachi/Amberjack	4.25	22.5
Hotate/Hokkaido Scallop	4.25	22.5
King Salmon (GF)	5.5	24
Ebi/Prawn	3	
Unagi/BBQ Eel	6	
Avocado (VEG)	2.5	
Eggplant (VEG)	2.5	
Shiitake Mushroom (VEG)	2.5	
Sweet Red Pepper (VEG)	2.5	

HOSOMAKI

classic roll with 1-2 ingredients, 6 pieces

Salmon Maki (GF)	6
Negitoro Maki (GF)	6
Red Tuna Maki (GF)	6
Kappa Maki (VEG)	4
Avocado Maki (VEG)	4



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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

Coconut Mango Panna Cotta

10

coconut jasmine cream, pineapple shiso compote, mango pineapple coulis, mango gelée, Aburi coconut, toasted coconut tuile

Sweet Corn Mousse

10

corn almond sponge, blueberry cream, sweet and salty popcorn, corn tapioca tuile, togarashi graham crumb



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**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

- 50th 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.