

# dinner



## SMALL PLATES

<b>Miso Soup</b> (GF)	4
daily garnish	
<b>Seasonal Goma-ae</b> (GF) (VEG)	8
umami sweet sesame soy	
<b>Steamed Edamame</b> (GF) (VEG)	7
kosher salt	
<b>Spicy Sesame Edamame</b> (VEG)	8
chili garlic tamari soy, crispy shallots	
<b>Brussels Sprout Chips</b> (VEG)	8
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	

## ZENSAI | APPETIZER

<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>Chicken Nanban</b>	16
lightly fried and tossed in sweet and sour soy, achara, house made tartar sauce	
<b>Ebi Fritters</b> 🍤	18
white tiger prawns in herb-beer batter, asian slaw, sweet chili lime vinaigrette, chili salt, harissa aioli, soy balsamic reduction	
<b>Tuna and Kaiso Seaweed Tartare</b> 🍣	19
avocado, red onion, celery, cucumber, chili garlic tamari soy, wasabi crème fraîche, microgreens, edible flower, sesame rice cracker	
<b>Aburi Kobayaki Glazed Tako</b> 🍤	19
marinated Aburi tomato, charred negi, nutrigreens organic baby greens, pickled red onion, soy-koji cottage cheese, basil seed pico de gallo, soy-balsamic reduction, aka salt	
<b>Hamachi Shiso Oshi Appetizer</b>	23
heirloom gem tomato medley, ao nori roasted cherry tomatoes, yuzu wasabi chimichurri, soy-balsamic reduction, ponzu tapioca pearls, shallot crisps, herbed microgreens	
<b>Kombu Cured Humboldt Squid</b> 🍤	18
crispy panko breaded humboldt squid, yuzu aioli, house made tsukemono, togarashi lemon pepper salt, pickled mustard seeds	
<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, wasabi 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
<i>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.</i>	

## ENTRÉES

<b>Kaisen Soba Peperoncino</b>	26
tiger prawns, squid, scallops, sweet pepper, shiitake mushrooms, gem tomatoes, baby bok choy, jalapeño, wild baby arugula, chili garlic soy	
<b>Mentaiko Udon</b>	24
tiger prawns, smoked bacon, nori butter, grana padano, organic baby greens, yuzu vinaigrette	
<b>Fraser Valley Chicken Roulade</b>	33
koji-sweet soy, shiitake, negi, cabbage and rice stuffing, sesame soy roasted eggplant, nori salted potato strings, black garlic miso aioli, parsnip garlic purée, organic baby greens, yuzu vinaigrette	
<b>Saikyo Miso Sablefish</b> 🍣	42
YK3 sakekasu marinated, warm summer market vegetable medley and popped farro salad, herbed microgreens, parsnip crisps, in-house seasonal tsukemono, 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	
<b>Surf &amp; Turf</b>	51
3oz AAA sterling silver petite tenderloin and 4oz Canadian Aburi lobster tail, Miku sauce, roasted seasonal market vegetable medley, parsnip purée, suntory whisky peppercorn veal jus, wasabi pickles	

## 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>King Salmon</b> 🐟	5.5	24
<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	

## SASHIMI PLATTERS (GF)

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

### 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

<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> (VEG)	14
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	

## SUSHI PLATES

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

## 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>Coconut Mango Crème Brûlée</b>	14
coconut jasmine cream, pineapple shiso compote, mango pineapple coulis, mango gelée, Aburi coconut, toasted coconut tuile	
<b>Sweet Corn Mousse</b>	14
corn almond sponge, blueberry cream, sweet and salty popcorn, corn tapioca tuile, togarashi graham crumb, sweet corn ice cream	
<b>Yuzu Raspberry Semifreddo</b>	13
pistachio crumble, strawberry espuma, white chocolate yuzu crumble, yuzu gelée, white peach tea coulis	

*Please allow 15 minutes for preparation*

## HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Aburi Strawberry Balsamic, Hazelnut Chocolate Chip, or Miso Caramel	4.5	8
<b>Sorbet</b>		
Lemon Guava, Piña Colada, or Lychee Elderflower	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

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