

dinner



SMALL PLATES

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

ZENSAI | APPETIZER

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	
Chicken Nanban	16
lightly fried and tossed in sweet and sour soy, achara, house made tartar sauce	
Ebi Fritters (GF)	18
white tiger prawns in herb-beer batter, asian slaw, sweet chili lime vinaigrette, chili salt, harissa aioli, soy balsamic reduction	
Tuna and Kaiso Seaweed Tartare (GF)	19
avocado, red onion, celery, cucumber, chili garlic tamari soy, wasabi crème fraîche, microgreens, edible flower, sesame rice cracker	
Aburi Tako (GF)	19
smoked paprika duck fat marinated, yuzu honey glaze, matsutake shoyu, spiced black fungus chicharron, braised Asian radish	
Hamachi Shiso Oshi Appetizer	23
heirloom gem tomato medley, ao nori roasted cherry tomatoes, yuzu wasabi chimichurri, soy-balsamic reduction, ponzu tapioca pearls, shallot crisps, herbed microgreens	
Kombu Cured Humboldt Squid (GF)	18
crispy panko breaded humboldt squid, yuzu aioli, house made tsukemono, togarashi-lemon pepper salt, pickled mustard seeds	
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	21
herbed wagyu panko, wasabi chimichurri, soy-balsamic reduction, microgreens, basil matcha moss, marinated bush mushrooms, wagyu cracklings	

SHOKAI | CHEF'S TASTING MENU

Blue Ocean five courses	90
Minami seven courses	135
<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

Kaisen Soba Peperoncino	26
tiger prawns, squid, scallops, sweet pepper, shiitake mushrooms, gem tomatoes, baby bok choy, jalapeño, wild baby arugula, chili garlic soy	
Mentaiko Udon	31
tiger prawns, nori butter, grana padano, uni, organic baby greens, yuzu vinaigrette	
Duck Duo	42
pan roasted duck breast and foie gras, parsnip purée, Aburi grapes, yorkshire pudding, Haskap-blueberry compote, red wine aka miso reduction, asparagus, charred pickled shallot, watercress	
Saikyo Miso Sablefish (GF)	42
Saikyo miso-sakekasu marinated, warm rye berries and winter market vegetable salad, herbed organic baby greens, ao nori ginger-tomato moromi miso compote, yuzu miso reduction	
Aburi Ribeye Steak	49
10 oz AAA sterling silver, roasted market vegetables, truffled Yukon potato purée, wasabi chimichurri, Suntory whisky peppercorn veal jus, shallot crisps	
Surf & Turf	51
3 oz AAA sterling silver petite tenderloin and 4 oz Canadian Aburi lobster tail, Miku sauce, roasted seasonal market vegetable medley, truffled Yukon potato purée, Suntory whisky peppercorn veal jus, wasabi pickles	
AAA Sterling Silver Sake Braised Short Rib	45
14 oz AAA sterling silver soy-sake braised short rib, nori crumble, sweet soy reduction, butternut squash fondant, nori roasted heirloom cherry tomato, ponzu pickled napa cabbage, sweet soy braised shiitake	

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	
Butternut Squash Oshi (VEG)	14
roasted butternut squash, vegan black garlic-miso aioli, shallot crisps, shiso, soy balsamic reduction	

NIGIRI / SASHIMI

	nigiri each	sashimi 6 pc
Bincho / Albacore (GF)	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
King Salmon (GF)	5.5	24
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	

SASHIMI PLATTERS (GF)

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

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	

SUSHI PLATES

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

DESSERT

Green Tea Opera	14.5
green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
Aburi Cheese Tart	14
caramelized apples, riesling cream, honey tuile, zephyr caramel snow, vanilla fig jam ice cream <i>Please allow 15 minutes for preparation</i>	
Sweet Potato Apricot Mousse	14
sesame sponge, cinnamon cookie, fennel apricot compote, cassis coulis, sesame rice puffs, fennel orange ice cream	
Banana Chocolate Torte	14
oolong cream, salted almond crunch, oolong gelée, caramelized bananas, Aburi meringue, miso roasted banana ice cream	

HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Sweet Soy Dango, Condensed Milk Azuki Bean, Earl Grey	4.5	8
Sorbet		
Mandarin Orange, Mulled Wine, Cranberry Apple	4.5	8

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

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

(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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