

DINE OUT VANCOUVER \$45

LUNCH | JANUARY 14-31

PREMIUM ZEN

Miso Soup

featured garnishes

Crumbled Miso Tofu Salad

mixed greens, pickled daikon & carrots, baby cucumber, cherry tomatoes, crispy tempeh, umami soy vinaigrette

Bacon Wrapped Fraser Valley Pork Tenderloin

warm potato salad, su miso thyme mustard dressing, soy-maple glaze, miso, apple chutney

Baked Hamachi

calamansi-sweet soy reduction, nanohana goma-ae, featured tsukemono

ADD ONS + \$25

Sake Flight 2 oz each

a selection of three, hand-picked by our sake specialist

SUSHI

Minami Signature Aburi Selection

Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Aburi Hamachi Nigiri, Aburi Ora King Salmon Nigiri, Red Wave Roll, spicy tuna roll

DESSERT

Matcha Sesame Mousse

sesame soil, salted kinako crumble, matcha & strawberry coulis, seasonal fruit



DINE OUT VANCOUVER \$59

DINNER | JANUARY 14-31

SUSHI

Minami Signature Aburi Selection

Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Aburi Hamachi Nigiri, Aburi Ora King Salmon Nigiri, Red Wave Roll, spicy tuna roll

ENTRÉE

Flat Iron

5 oz AAA Sterling Silver Japanese dry rub, Yukon purée, sautéed Asian greens, gari glazed carrots, wasabi chimichurri

ADD ONS + \$25

Sake Flight 2 oz each

a selection of three, hand-picked by our sake specialist

DESSERT

Matcha Sesame Mousse

sesame soil, salted kinako crumble, matcha & strawberry coulis, seasonal fruit

