



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

80

Assorted Sashimi Tier (28pcs) ^{GF}

Sockeye Salmon (6pc), Bincho (6pc), Hamachi (6pc), Maguro (6pc), Hotate (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 1 hour 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.



ABURI AT HOME

Enjoy Aburi favourites at home

SUSHI

Sazanka Platter (45 pcs) ^{GF} 50

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)

Sumire Platter (37 pcs) ^{GF} 70

Aburi Salmon Oshi (7pc), Aburi Ebi Oshi (7pc), Aburi Saba Oshi (7pc), Red Wave Roll (8pc), Champagne Roll (8pc)

Yaletown Sushi Bento 33

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 30

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

Minami Signature Bento 75

three course bento featuring items from our kitchen and sushi bar (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, Miso Marinated Duck Breast, Aburi Tako, Market Vegetables

Donburi / AAA Butler Steak Don

AAA Butler Steak, sushi rice, market vegetables, wasabi chimichurri, garlic sesame ponzu sauce

Ume Platter (22 pcs) ^{GF} 30

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)

BENTO & BOWLS

Dine Out Zen 45

A selection of three seasonal items chosen by our chefs, served with miso soup, eight pieces of our signature Aburi sushi, and Matcha Sesame Mousse
available January 14 - 31, exclusively during lunch (12pm-3pm)

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 (12pm-3pm)

Kaisen Donburi 26

Akami, Ikura, Hotate, Sockeye Salmon, Hamachi, sushi rice, shiso, seasonal tsukemono

Sliced Ribeye Beef Donburi 23

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



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



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

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

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

ROLLS

8 pieces

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

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

NIGIRI

(GF)

	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	

(GF) - gluten-free option available, please request when ordering | (VEG) - vegetarian-friendly

Minami Restaurant, January 2022



ABURI AT HOME

Enjoy Aburi favourites at home

ENTRÉES

- | | | | |
|--|-----------|--|-----------|
| Mentaiko Udon <i>available after 5pm</i> | 31 | Saikyo Miso Sablefish <i>available after 5pm</i> | 42 |
| tiger prawns, nori butter, grana padano, uni, organic baby greens, yuzu vinaigrette | | 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 | |
| Kaisen Soba Peperoncino | 26 | Aburi Ribeye Steak <i>available after 5pm</i> | 49 |
| 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> | | 10 oz AAA sterling silver, roasted market vegetables, truffled Yukon potato purée, wasabi chimichurri, Suntory whisky veal jus, shallot crisps | |
| AAA Sterling Silver Sake Braised Short Rib | 45 | Duck Duo <i>available after 5pm</i> | 42 |
| <i>available after 5pm</i>
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 | | 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 | |

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 | 11 |
| green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer | |
| Aburi Cheese Tart | 11 |
| caramelized apples, riesling cream, honey tuile, zephyr caramel chocolate snow | |
| Banana Chocolate Torte | 11 |
| oolong cream, salted almond crunch, oolong gelée, caramelized bananas | |
| Sweet Potato Apricot Mousse | 11 |
| sesame sponge, cinnamon cookie, fennel apricot compote, cassis coulis, sesame rice puffs | |



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 <i>fresh melon notes, balanced, 720 mL</i>	
Tenzan Junmai Ginjo	65
Shichida Mie, Japan <i>bright fruit notes with umami finish, 720 mL</i>	
Gassan Karakuchi Junmai	70
Yoshida Shimane, Japan <i>dry, mellow, smooth, 720 mL</i>	

SPARKLING & ROSÉ

Bella Silhouette Vineyard	31
Blanc de Blancs Naramata, CAN <i>ripe green apples, fresh acidity, 750 mL</i>	
Lorgeril L'Orangerie	24
Cinsault, Grenache, Syrah Languedoc-Roussillon, FRA <i>hints of strawberry and rhubarb, 750 mL</i>	

WHITE WINE

Nichol	27
Pinot Gris Naramata, CAN <i>dry, fresh pear, lemon zest, 750 mL</i>	
Max Mann	24
Riesling Mosel, GER <i>off-dry, golden straw, tropical fruits, 750 mL</i>	
Pacific Grove	24
Chardonnay California, USA <i>meyer lemons, toasted pineapple, 750 mL</i>	

RED WINE

50th Parallel Estate	37
Pinot Noir Lake Country, CAN <i>ripe black cherries, subtle vanilla, 750 mL</i>	
Painted Rock	65
Syrah Penticton, CAN <i>balanced, raspberries, baking spices, 750 mL</i>	
Paxton AAA	42
Shiraz, Grenache McLaren Vale, AUS <i>intense red fruit, lingering finish, 750 mL</i>	

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
<i>refreshing citrus notes, 300 mL</i>	
Kocha Tea Umeshu	25
<i>darjeeling tea infused, 300 mL</i>	

NON-ALCOHOLIC

Ginger Beer	3.5
Canned Pop	2.5
355 mL choice of Pepsi, Diet Pepsi, 7-Up, Ginger Ale	

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.