



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, 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.

^{GF} - gluten-free option available, please request when ordering | ^{VEG} - vegetarian-friendly

Minami Restaurant, April 2022



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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 **36**
 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

Chirashi Tart **28**
 Layers of sushi rice, spicy tuna, avocado,
 sockeye salmon, Miku sauce, Masatake sauce, flame seared
 and topped with prawn, scallop, maguro, tobiko, and ikura
available exclusively during lunch (12pm-3pm)

Minami Premium Zen **45**
 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
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



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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	

ZENSAI

appetizers

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)	9
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

Surf 'n Turf Roll (GF) <i>available after 5pm</i>	27
Canadian lobster mayo, cucumber, wrapped with seared AAA sterling silver beef topped with a fennel- masatake sauce	
Champagne Roll (GF)	18
Hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
Red Wave Roll (GF)	18
Canadian rock crab, avocado, red tuna, Masatake sauce	
Garden Roll (VEG)	14
avocado, cucumber, pickled bell pepper, marinated eggplant, seasonal goma, wrapped with pickled carrot, topped w/ vegan black garlic aioli	

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	20.5
Sake/Sockeye Salmon	3.5	20.5
Maguro/Red Tuna	5	23
Hamachi/Yellowtail	4	23
Kanpachi/Amberjack	4.25	23.5
Hotate/Hokkaido Scallop	4.25	23.5
King Salmon	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	

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ENTRÉES

<p>Mentaiko Udon <i>available after 5pm</i> tiger prawns, smoked bacon, ikura, nori butter, micro greens</p> <p>Sous Vide Duck Breast <i>available after 5pm</i> umeshu gastrique, truffled wild mushroom purée, togarashi broccolini, grilled tomato</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>27</p> <p>43</p> <p>29</p>	<p>Saikyo Miso Sablefish <i>available after 5pm</i> fresh shiso and mintsuccatash, Nanohana, popped sorghum, miromi tomato miso salsa, micro greens</p> <p>Aburi Ribeye Steak <i>available after 5pm</i> roasted seasonal market vegetables and baby potatoes, Suntory whisky peppercorn veal jus, wasabi chimichurri, shallot crisps</p>	<p>46</p> <p>52</p>
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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*

<p>Green Tea Opera green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer</p> <p>Blueberry Yogurt Mousse berry compote, poppy seed sponge, lemon cream, strawberry coulis, oat crumble</p> <p>Earl Grey Peach Panna Cotta vanilla tuile, shiso peach, salted yolk crumble, peach jam, yuzu pâte de fruit, peaches & cream macaron</p> <p>Mango Banana Tart pineapple rosemary coulis, salted almond crumble, tropical salsa, mango sauce</p>	<p>11</p> <p>11</p> <p>11</p> <p>11</p>
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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

- Bella Silhouette Vineyard** 31
Blanc de Blancs | Naramata, CAN
ripe green apples, fresh acidity, 750 mL
- Lorgeril L'Orangerie** 24
Cinsault, Grenache, Syrah | Languedoc-Roussillon, FRA
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
- Pacific Grove** 24
Chardonnay | California, USA
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

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.

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