

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) 9
togarashi-lemon pepper salt
(add naturally smoked hickory bacon +\$3)

ZENSAI | APPETIZER

- Tofu Salad** (VEG) 18
organic baby greens, crispy tempeh, avocado, crumbled miso tofu, pickled daikon and carrot, cucumber, cherry tomato, umami soy vinaigrette
- Tuna and Kaiso Seaweed Tartare** 21
avocado, red onion, celery, cucumber, chili garlic tamari soy, wasabi crème fraîche, microgreens, sesame rice nori cracker
- Aburi Tako** 21
kabayaki glaze, yuzu greek yogurt, preserved lemon gelée, togarashi chickpeas
- Ebi Fritters** 18
white tiger prawns in herb-beer batter, asian slaw, sweet chili lime vinaigrette, chili salt, harissa aioli, soy balsamic reduction
- Humboldt Squid Katsu** 21
yuzu aioli, tsukemono, shaved fennel, pickled mustard seeds
- Chicken Nanban** 16
lightly fried and tossed in sweet and sour soy, achara, house made tartar sauce
- Beef Tartare** 24
kataifi crisps, Asian pear cauliflower purée, toasted pinenuts, cured egg yolk, 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 150
- 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.*

ENTRÉES

- Kaisen Soba Peperoncino** 29
tiger prawns, squid, scallops, sweet pepper, shiitake mushrooms, gem tomatoes, baby bok choy, jalapeño, wild baby arugula, chili garlic soy
- Mentaiko Udon** 27
tiger prawns, smoked bacon, ikura, nori butter, micro greens
- A5 Japanese Wagyu Steak** 65
roasted seasonal market vegetable medley, Suntory whisky veal peppercorn veal jus, truffled Yukon purée, wasabi pickles
2 oz minimum, please ask your server for more details
- Saikyo Miso Sablefish** 46
fresh shiso and mint succatash, Nanohana, popped sorghum, miromi tomato miso salsa, micro greens
- Aburi Ribeye Steak** 52
roasted seasonal market vegetables and baby potatoes, Suntory whisky peppercorn veal jus, wasabi chimichurri, shallot crisps
- Surf 'n 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
- Sous Vide Duck Breast** 43
umeshu gastrique, truffled wild mushroom purée, togarashi broccolini, grilled tomato

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 | |

NIGIRI / SASHIMI

| | nigiri each | sashimi 6 pc |
|----------------------------------|----------------|-----------------|
| Otoro | 11 | 55 |
| Chutoro (gunkan style available) | 8 | 45 |
| Tai / Seabream | 7.5 | 37.5 |
| Ikura / Salmon Roe | 6 | |
| King Salmon (Ocean Wise) | 5.5 | 24 |
| Kanpachi / Amberjack | 5.25 | 23.5 |
| Hotate / Hokkaido Scallop | 5.25 | 23.5 |
| Maguro / Red Tuna | 5 | 23 |
| Hamachi / Yellowtail | 5 | 23 |
| Unagi / BBQ Eel | 5 | |
| Bincho / Albacore (Ocean Wise) | 4.5 | 20.5 |
| Sake / Sockeye Salmon | 4.5 | 20.5 |
| Ebi / Prawn | 4 | |
| Botan Ebi / BC Spot Prawn | MP | |
| Uni / Sea Urchin | 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

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

| | |
|---|----|
| Surf 'n Turf Roll (GF) | 27 |
| Canadian lobster mayo, cucumber, wrapped with seared AAA sterling silver beef topped with a fennel-masatake sauce | |
| Champagne Roll (GF) | 21 |
| Hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce | |
| Red Wave Roll (GF) | 19 |
| Canadian rock crab, avocado, wrapped in red tuna, Masatake sauce | |
| Garden Roll (VEG) | 14 |
| avocado, cucumber, pickled bell pepper, marinated eggplant, seasonal gomaе, wrapped with pickled carrot, topped with vegan black garlic aioli | |

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 buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream | |
| Blueberry Yogurt Mousse | 14.5 |
| berry compote, poppy seed sponge, lemon cream, strawberry coulis, oat crumble, strawberry basil ice cream | |
| Mango Banana Tart | 14 |
| pineapple rosemary coulis, salted almond crumble, tropical salsa, mango sauce, mango pineapple mint sorbet | |
| Earl Grey Peach Panna Cotta | 14 |
| vanilla tuile, shiso peach, salted yolk crumble, peach jam, yuzu pâte de fruit, peaches & cream macaron | |

HOUSE MADE ICE CREAM & SORBET (GF)

| | single | double |
|--|--------|--------|
| Ice Cream | | |
| Irish Coffee, Black | 4.5 | 8 |
| Sesame Coconut, Guava | | |
| Sorbet | | |
| Hojicha Peach, Yakult, Raspberry Shiso | 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