

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 (OW)	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 (OW)	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 | We always carry Ocean Wise™ products when available