

lunch



ZENSAI | APPETIZER

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)

Tofu Salad (VEG) 18
organic baby greens, crispy tempeh, avocado,
crumbled miso tofu, pickled daikon and carrot,
cucumber, cherry tomato, umami soy vinaigrette

Ebi Fritters (VEG) 18
white tiger prawns in herb-beer batter,
asian slaw, sweet chili lime vinaigrette,
chili salt, harissa aioli, soy balsamic reduction

Humboldt Squid Katsu (VEG) 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

SUSHI LUNCH

Premium 31
traditional and Aburi nigiri, rolls, and oshi,
12 pieces, served with miso soup

Sashimi Lunch (GF) 29
chef's selection of sashimi, poke,
served with steamed rice and miso soup

Aburi 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, served with miso soup

Minami Garden Set (VEG) 23
assorted vegetable sushi, kobachi, 8 pieces

ENTRÉES

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 feature dessert

Kaisen Soba Peperoncino 29
tiger prawns, squid, scallops, sweet pepper,
shiitake mushrooms, gem tomatoes, baby bok choy,
jalapeño, wild baby arugula, chili garlic soy

Aburi Chicken 26
roasted market vegetables,
pink peppercorn garlic soy, yuzu kosho,
served with steamed rice and miso soup

Aburi AAA Butler Steak 27
smoked paprika dry rub, roasted market vegetables,
garlic sesame ponzu sauce, wasabi chimichurri,
served with steamed rice and miso soup

Executive Chef, Alan Ferrer

Head Pastry Chef, Nikki Tam

May 1, 2022

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	

SPECIALTY ROLLS

Champagne Roll (GF)	21
hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
Red Wave Roll (GF)	18
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 w/ vegan black garlic aioli	

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	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	4.5	20.5
Sake / Sockeye Salmon	4.5	20.5
Ebi / Prawn	4	
Botan Ebi	MP	
Uni / Sea Urchin	MP	

For vegetarian options, please ask your server for more details

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)

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

Add mochi or brownie to your ice cream or sorbet, +\$1

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

 gluten-free option available  vegetarian option available
 Ocean Wise™ recommended by the Vancouver Aquarium as an ocean-friendly choice
 *We always carry Ocean Wise™ products when available

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