

# 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

<b>Salmon Oshi Sushi</b> (GF)	18
pressed wild sockeye salmon, jalapeño, Miku sauce	
<b>Ebi Oshi Sushi</b>	18
pressed prawn, lime zest, ume sauce	
<b>Saba Oshi Sushi</b> (GF)	18
pressed house cured mackerel, miso sauce	
<b>Oshi Sampler</b>	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 (GF)	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 (GF)	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

### 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

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

## SUSHI PLATES

<b>Minami Signature Selection</b>	39
chef's selection of traditional and Aburi oshi, specialty rolls, and nigiri	

## DESSERT

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

### AUGUST DESSERT FEATURE

<b>Yuzu Cheesecake</b>	13
yuzu almond sponge, blood orange cream, grapefruit jelly, yuzu cookies, coconut tapioca, yuzu honey sauce, candied grapefruit	


## HOUSE MADE ICE CREAM & SORBET (GF)

Ice Cream	single	double
Irish Coffee, Black Sesame Coconut, Guava	4.5	8
<b>Sorbet</b>		
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

August 2, 2022