

# 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

Chef de Cuisine, Woo Jin Kim    Head Pastry Chef, Nikki Tam

August 2, 2022

## 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	

## SPECIALTY ROLLS

<b>Champagne Roll</b> (GF)	21
hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
<b>Red Wave Roll</b> (GF)	18
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 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 (V)	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 (V)	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

<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	4.5	8
Sesame Coconut, Guava		
<b>Sorbet</b>		
Hojicha Peach, Yakult,	4.5	8
Raspberry Shiso		

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 | We always carry Ocean Wise™ products when available

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