

Dinner



ABURI OSHI SUSHI

pressed sushi prepared using our famous flame-searing technique and signature sauces | We are proud to be the trailblazers of Aburi sushi in Canada.

Salmon Oshi (GF)	18
BC wild sockeye salmon, jalapeño, Miku sauce	
Ebi Oshi	18
prawn, lime juice, ume sauce	
Saba Oshi (GF)	18
pressed house cured mackerel, miso sauce	
Oshi Sampler	18
two pieces each of salmon, ebi, and saba oshi	

SIGNATURE SUSHI ROLLS

Yaletown Roll (GF)	22
hamachi, octopus, cucumber, tobiko, basil	
Mosaic Futomaki	23
chutoro, radish, kanpyo, avocado, mushroom, cucumber, salmon roe, shiso leaf	
Spicy Poke Roll	19
salmon, hamachi, inari, cucumber, pickled ginger, sesame	
Champagne Roll (GF)	21
scallop, salmon, cucumber, golden tobiko, Miku sauce	
Garden Roll (VEG)	14
avocado, cucumber, pickled bell pepper, eggplant, goma-ae, pickled carrot, black garlic aioli	

SUSHI PLATES

"Tokyo-style" sushi. A traditional method of preparing sushi rice artfully-combined with neta (fresh seafood).

Edomae Nigiri Set	28
traditional nigiri set with feature hosomaki	
Premium Edomae Nigiri Set	55
chef's selection of premium traditional nigiri set	
Aburi Signature Nigiri Selection	50
signature premium Aburi nigiri selection	
Maguro Prime	51
exclusive maguro selection of nigiri & sashimi	
Minami Signature Selection	39
chef's selection of traditional and Aburi oshi, specialty rolls, and nigiri	

ABURI NIGIRI STYLE

	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 Tuna (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 (VEG)	2.5	
Shiitake Mushroom (GF) (VEG)	2.5	
Sweet Red Pepper (GF) (VEG)	2.5	

For Aburi nigiri, add \$0.25

SASHIMI PLATTERS

please ask your server for more details

Premium Sashimi Selection	50/per person
Minami Sashimi Selection	30/per person

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

Dinner



SMALL PLATES

Aburi Lobster truffle Miku sauce, green onion, yuzu ginger salsa	22	Seasonal Goma-ae (GF) (VEG) umami sweet sesame soy	8
Saikyo Miso Sablefish (VEG) Saikyo miso reduction, seasonal goma-ae, shoga	39	Steamed Edamame (GF) (VEG) kosher salt	8
Tuna Tartare (VEG) bincho, seaweed, taro chips, wasabi creme fraiche, avocado	21	Spicy Sesame Edamame (GF) (VEG) chili garlic tamari soy, crisp shallots	9
Ebi Fritters (VEG) tiger prawns, asian slaw, chili lime vinaigrette, soy balsamic reduction	18	Chilled Soy Eggplant (GF) (VEG) Japanese eggplant, black garlic aioli, celery	12
Chicken Nanban daikon salad, housemade tartar sauce	16	Brussel Sprout Chips (GF) (VEG) togarashi-lemon pepper salt (add naturally smoked hickory bacon + \$3)	9
Kaisen Soba Peperoncino prawn, calamari, arugula, shiitake, soy tare	29	Miso Soup (GF) daily garnish	4
Baked Cauliflower (VEG) baked cauliflower, hacho miso, yuzu tofu sauce	9	TEPPAN STEAK <i>choice of shishito, truffle potato puree, daigaku imo</i>	
Aburi Shishito shishito pepper, katsuobushi, brown butter (add naturally smoked hickory bacon + \$3)	13	10 oz Ribeye Teppan Steak Sterling Silver ribeye, vegetable, green peppercorn	52
Daigaku Imo Japanese sweet potato, soy glaze, wasabi creme fraiche	12	Alberta Tenderloin Teppan Steak 3oz beef tenderloin, vegetable, green peppercorn	45
Miso Tofu Salad baked tofu, avocado, fruit, Asian greens, lotus root, umami soy vinaigrette	18	Local Farm Chicken Teppan Steak free run chicken thigh, vegetable, green peppercorn	31

IWATE A5 WAGYU SELECTION

Chef de Cuisine, Woo Jin Kim

From Iwate prefecture, this A5 Wagyu has won the top prize at the Tokyo Meat Market 11 times, making it the highest-grade brand of beef in Japan.

Wagyu Tenderloin 2oz Iwate tenderloin, market vegetable, whiskey peppercorn jus	65
Wagyu Striploin 2oz Iwate striploin, market vegetable, whiskey peppercorn jus	57
Wagyu Carpaccio Iwate wagyu loin, pickled wasabi, capers, arugula, grana padano, shallot	38
Wagyu Nigiri premium Iwate wagyu striploin cut	12

Dinner



CHEF'S TASTING MENU

Due to the specialized nature, preparation and coursing of our Shokai menus, we require all guests at the table to participate. Please ask your server for more information.

Minami 98

4 courses

KAISEN

Salmon Mi Cuit

kabosu cream fraiche, nori udon crunch

SUSHI

Chef's Selection

chef's premium selection of nigiri, roll and oshi

ENTREE

Miso Sablefish

succatash, shiso

or

Alberta Beef Tenderloin

truffle potato pave, vegetable, au jus

(upgrade to 2 oz Iwate Wagyu Striploin for +\$35)

DESSERT

Green Tea Opera

green tea génoise, matcha buttercream,
dark chocolate ganache, azuki bean cream,
hazelnut wafer, matcha ice cream

(upgrade to Coconut Lemongrass Mousse for +\$12)

DESSERTS

*Discover our selection of house-made desserts by
Executive Pastry Chef, Nikki Tam*

SEPTEMBER DESSERT FEATURE

Coconut Pandan Semifreddo	14
pineapple cream, pandan gel, matcha mochi, pandan espuma, coconut graham crumble, pineapple paper matcha paste	
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

	single / double
Ice Cream	4.5 / 8
Irish coffee, Black sesame coconut, Guava	
Sorbet	4.5 / 8
Hojicha peach, Yakult, Raspberry shiso (add mochi or brownie to your ice cream or sorbet, +\$1)	

Please advise your server of any allergies or dietary restrictions prior to ordering.
Please note we are not a nut, gluten-free, halal, or kosher kitchen.