



ABURI AT HOME

Enjoy Aburi favourites at home

PLATTERS

enjoy these individual bentos on their own or build your own signature stacked bento | each tier serves 2-4

Premium Nigiri Sushi Tier (28pcs) (GF)	75
sockeye salmon (4pc), bincho (2pc), maguro (2pc), hamachi (2pc), kanpachi (2pc), hotate (4pc), negitoro maki (12pc)	
Assorted Sashimi Platter (28pcs) (GF)	85
sockeye salmon (6pc), bincho (6pc), hamachi (6pc), maguro (6pc), hotate (4pc)	
Sazanka Platter (45pcs) (GF)	70
Aburi Salmon Oshi (4pc), Aburi Ebi Oshi (3pc), Yaletown Roll (8pc), Garden Roll (8pc), Salmon Maki (6pc), Tekka Maki (6pc), Spicy Poke Roll (8pc), Inari Sushi (2pc)	
Sumire Platter (37pcs) (GF)	75
Aburi Salmon Oshi (7pc), Aburi Ebi Oshi (7pc), Aburi Saba Oshi (7pc), Spicy Poke Roll (8pc), Champagne Roll (8pc)	
Green Tea Opera Dessert Tier (half-size cake, serves up to 6)	30
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer (6pc)	
*minimum 1 hour notice required	

SUSHI

SPECIALTY ROLLS

our signature rolls, 8 pieces

Yaletown Roll	22
hamachi, octopus, cucumber, tobiko, basil	
Champagne Roll (GF)	21
Hokkaido scallop, sockeye salmon, cucumber, rolled in golden tobiko, Miku sauce	
Garden Roll	14
avocado, cucumber, pickled bell pepper, eggplant, goma-ae, pickled carrot, black garlic aioli	
Spicy Poke Roll	19
salmon, hamachi, cucumber, pickled ginger, sesame	

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 Sushi (GF)	18
wild sockeye salmon, Miku sauce, jalapeño, black pepper	
Ebi Oshi Sushi	18
cooked prawn, ume sauce, lime zest	
Saba Oshi Sushi (GF)	18
house-cured mackerel, miso sauce	
Oshi Sampler	18
two pieces each of Salmon, Ebi, and Saba Oshi Sushi	

NIGIRI

	nigiri each	sashimi 6 pc
Bincho/Albacore Tuna	4.5	20.5
Sake/Sockeye Salmon	3.5	20.5
Maguro/Red Tuna	5	23
Hamachi/Yellowtail	4	23
Kanpachi/Amberjack	4.25	23.5
Hotate/Hokkaido Scallop	4.25	23.5
King Salmon	5.5	24
Ebi/Prawn	3	
Unagi/BBQ Eel	6	
Avocado (VEG)	2.5	
Eggplant (VEG)	2.5	
Shiitake Mushroom (VEG)	2.5	
Sweet Red Pepper (VEG)	2.5	

HOSOMAKI

classic roll with 1-2 ingredients, 6 pieces

Salmon Maki (GF)	6
Negitoro Maki (GF)	6
Red Tuna Maki (GF)	6
Kappa Maki (VEG)	4
Avocado Maki (VEG)	4

(GF) - gluten-free option available, please request when ordering | (VEG) - vegetarian-friendly

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ZENSAI

Tofu Salad (VEG)	18	Spicy Sesame Edamame (VEG)	9
baked tofu, avocado, fruit, Asian greens, lotus root, umami soy vinaigrette		chili garlic tamari soy, crispy shallots	
Chicken Nanban	16	Brussels Sprout Chips (VEG)	9
daikon salad, housemade tartar sauce		togarashi-lemon pepper salt	
Ebi Fritters	18	Seasonal Goma-ae (GF) (VEG)	8
tiger prawns, Asian slaw, chili lime vinaigrette, soy balsamic reduction		umami sweet sesame soy	
Miso Soup (GF)	4	Steamed Edamame (GF) (VEG)	8
daily garnish		kosher salt	
Side Steamed Rice	3		

BENTO & BOWL

Chicken Nanban Bento	22	Kaisen Donburi	26
chicken nanban (4pc), feature salad, tsukemono, seasonal goma-ae		akami, ikura, hotate, sockeye salmon, hamachi, sushi rice, shiso, seasonal tsukemono	
Sushi Bento	28		
ebi fritter (3pc), Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), Aburi Saba Oshi (2pc), feature salad, seasonal goma-ae, tsukemono			

ENTRÉE

Saikyo Miso Sablefish <i>available after 5pm</i>	41	Aburi Ribeye Steak <i>available after 5pm</i>	52
Saikyo miso reduction, goma-ae, shoga		market vegetables, peppercorn veal jus	
Kaisen Soba Peperoncino	29		
prawn, calamari, arugula, shiitake, soy tare			

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DESSERT

seasonal confections prepared in house, combining Japanese and European flavours

*please note that our takeout desserts do not include ice cream/sorbet

Green Tea Opera

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

11

Blueberry Yogurt Mousse

berry compote, poppy seed sponge, lemon cream, strawberry coulis, oat crumble

11

Earl Grey Peach Panna Cotta

vanilla tuile, shiso peach, salted yolk crumble, peach jam, yuzu pâte de fruit, peaches & cream macaron

11

Mango Banana Tart

pineapple rosemary coulis, salted almond crumble, tropical salsa, mango sauce

11



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