

Lunch



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	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	22
hamachi, octopus, cucumber, tobiko, basil	
Spicy Poke Roll	19
salmon, hamachi, inari, cucumber, pickled ginger, sesame	
Champagne Roll	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 LUNCH SET

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

Sashimi Lunch Set	31
chef's selection of sashimi, served with miso soup	
Premium Sashimi Lunch	55
assorted premium chef's selection, served with miso soup (please ask your server for more details)	
Minami Garden Select	28
vegetable set	
Edomae Set	28
traditional nigiri selection with hosomaki (8 pcs), served with miso soup	
Premium Select	29
traditional and Aburi nigiri, rolls, and Oshi (12pcs), served with miso soup	

NIGIRI

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


For Aburi nigiri, add \$0.25

MINAMI GOZEN LUNCH

Teishoku	50
selection of signature dishes with chef's choice of sashimi, sushi, miso soup and dessert	
Sablefish Lunch	39
Saikyo miso sablefish, gomoku rice, tsukemono, sous vide egg; served with miso soup	
Kaisen Soba Peperoncino	29
prawn, calmari, arugula, shiitake, soy tare	
Aburi Chicken	26
vegetables, garlic soy, yuzu kosho, served with steamed rice and miso soup	

(GF) gluten-free option available

(VEG) vegetarian option available

 Ocean Wise™ recommended | We always carry Ocean Wise™ products when available

Lunch



SMALL PLATES

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

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

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

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