

# 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 <sup>GF</sup>

pressed BC wild sockeye salmon, jalapeño, Miku sauce

### Ebi Oshi

pressed prawn, lime juice, ume sauce

### Saba Oshi <sup>GF</sup>

pressed house cured mackerel, miso sauce

### Oshi Sampler

two pieces each of salmon, ebi, and saba oshi

## SIGNATURE SUSHI ROLLS

### Bluefin Redwave Roll

bluefin tuna, crab, mayo, avocado, cucumber, daikonoroshi, arare, yuzu skin, wasabi pickles

### King Salmon Roll

king salmon, Aburi tai, asparagus, shiso, jalapeño, nori soy reduction, candied papaya

### Champagne Roll <sup>GF</sup>

Hokkaido scallop, salmon, cucumber, golden tobiko, Miku sauce

## SUSHI LUNCH SELECTION

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

### Sashimi Lunch

chef's selection of sashimi, 9pcs

### Edomae

traditional nigiri selection with hosomaki, 9pcs

### Premium Select

traditional and Aburi nigiri, roll, and oshi, 12pcs

### Aburi Chirashi Tart

layers of sushi rice, spicy poke, avocado, sockeye salmon, Miku sauce, flame seared and topped with prawn, scallop, maguro, tobiko, and ikura

18

18

18

18

24

22

21

31

28

29

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## NIGIRI

For Aburi nigiri, add \$0.25

### Iwate A5 Wagyu

### Otoro

Chutoro (gunkan style available)

### Tai / Seabream

### Ikura / Salmon Roe <sup>VEG</sup>

### King Salmon

### Kanpachi / Amberjack

### Hotate / Hokkaido Scallop

### Maguro / Red Tuna

### Hamachi / Yellowtail

### Unagi / BBQ Eel <sup>VEG</sup>

### Bincho / Albacore Tuna

### Sake / Sockeye Salmon

### Ebi / Prawn

### Botan Ebi / BC Spot Prawn

### Uni / Sea Urchin

### Avocado <sup>VEG</sup> <sup>GF</sup>

### Eggplant <sup>VEG</sup> <sup>GF</sup>

### Shiitake Mushroom <sup>VEG</sup> <sup>GF</sup>

### Sweet Red Pepper <sup>VEG</sup> <sup>GF</sup>

nigiri each	sashimi 6pcs
12	
11	55
8	45
7.5	37.5
6	
5.5	24
5.25	23.5
5.25	23.5
5	23
5	23
5	
4.5	20.5
4.5	20.5
4	
MP	
MP	
2.5	
2.5	
2.5	
2.5	

## MINAMI GOZEN

### Minami Zen

selection of signature dishes with chef's choice of sashimi, sushi, miso soup and dessert

47

### Sablefish Lunch

Saikyo miso sablefish, gomoku rice, tsukemono, sous vide egg, served with miso soup

35

### Kaisen Sopa Peperoncino

Hokkaido scallops, prawns, squid, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy

29

### Aburi Chicken

grilled chicken thigh, roasted seasonal vegetables, peppercorn garlic soy, yuzu kosho, served with steamed rice and miso soup

29

### Aburi Butler Steak

AAA Sterling Silver Butler steak, roasted seasonal vegetables, negi shoga relish, served with steamed rice and miso soup

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## SMALL PLATES

<b>Miso Soup</b>	4
daily garnish	
<b>Seasonal Goma-ae</b>	8
umami sweet sesame soy	
<b>Steamed Edamame</b>	8
kosher salt	
<b>Spicy Sesame Edamame</b>	9
chili garlic tamari soy, shallot crisps	
<b>Brussel Sprout Chips</b>	9
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	
<b>Miso Baked Tofu Salad</b>	18
organic baby greens, miso tofu, crispy tempeh, pickled carrot and daikon, avocado, cherry tomatoes, umami soy vinaigrette	
<b>Ebi Fritters</b>	18
tiger prawns, harrisa aioli, soy balsamic reduction, Asian slaw, chili lime vinaigrette	
<b>Chicken Nanban</b>	16
sweet and sour glaze, house made tartar, achara	

**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

# Lunch



## DESSERT

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

<b>Green Tea Opera</b>	14.5
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
<b>Manjari Chocolate Chestnut Fondant</b>	14.5
prickly pear anglaise cream, apricot gélee, chestnut tuile, prickly pear coulis, miso sesame snowball, prickly pear ice cream (please allow 15 minutes for preparation)	
<b>Carrot Ricotta Entremet</b>	14
carrot almond cookie, caramel ganache, spiced opalys glaze, lemon tuile, candied carrot, zephyr chocolate snow, spiced carrot sorbet	
<b>Orange Ginger Cake</b>	14
orange honey cake, orange curd, ginger chili sable, ginger cream, red date chili jam, chili orange compote, ginger orange ice cream	

## HOUSE MADE ICE CREAM & SORBET

<b>Ice Cream</b>	4.5 / 8
S'mores, Miso Maple Walnut, Apple Streusel	
<b>Sorbet</b>	4.5 / 8
Fig Lemon, Yuzu Shu, Cassis Mint	

(Add mochi or brownie to your ice cream or sorbet +\$1)