



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)	85
sockeye salmon (4pc), bincho (2pc), maguro (2pc), hamachi (2pc), kanpachi (2pc), hotate (4pc), negitoro maki (12pc)	
Assorted Sashimi Platter (28pcs)	95
sockeye salmon (6pc), bincho (6pc), hamachi (6pc), maguro (6pc), hotate (4pc)	
Sazanka Platter (45pcs)	89
Aburi Salmon Oshi (4pc), Aburi Ebi Oshi (3pc), Bluefin RedWave Roll (8pc), California Roll (8pc), Salmon Maki (6pc), Tekka Maki (6pc). Spicy Tuna Roll (8pc), Inari Sushi (2pc)	
Sumire Platter (37pcs)	95
Aburi Salmon Oshi (7pc), Aburi Ebi Oshi (7pc), Aburi Saba Oshi (7pc), Bluefin Redwave Roll (8pc), Champagne Roll (8pc)	
Green Tea Opera Dessert Tier (half-size cake)	30
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer	
<i>*minimum 1 hour notice required</i>	

SUSHI

SPECIALTY ROLLS

our signature rolls, 8 pieces

Bluefin Redwave Roll	24
bluefin tuna, crab, mayo, avocado, cucumber, daikoronoshi, arare, yuzu skin, wasabi pickles	
King Salmon Roll	22
king salmon, Aburi tai, asparagus, shiso, jalapeño, nori soy reduction, candied papaya	
Champagne Roll	21
Hokkaido scallop, salmon, cucumber, golden tobiko, Miku sauce	

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	18
pressed BC wild sockeye salmon, jalapeño, Miku sauce	
Ebi Oshi Sushi	18
pressed prawn, lime zest, ume sauce	
Saba Oshi Sushi	18
pressed house-cured mackerel, miso sauce	
Oshi Sampler	18
two pieces each of salmon, ebi, and saba oshi	

NIGIRI

	nigiri each	sashimi 6 pc
Bincho / Albacore Tuna	5.5	24
Sake / Sockeye Salmon	5.5	24
Maguro / Red Tuna	8	35
Hamachi / Yellowtail	6	26
Kanpachi / Amberjack	6.5	28.5
Hotate / Hokkaido Scallop	6.5	28.5
King Salmon	6.5	28.5
Ebi / Prawn	5	
Unagi / BBQ Eel	6.5	
Avocado	3.5	
Eggplant	3.5	
Shiitake Mushroom	3.5	
Sweet Red Pepper	3.5	

HOSOMAKI

classic roll with 1-2 ingredients, 6 pieces

Salmon Maki	6
Negitoro Maki	6
Red Tuna Maki	6
Kappa Maki	4
Avocado Maki	4

- gluten-free option available, please request when ordering | - vegetarian-friendly

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ZENSAI

Miso Baked Tofu Salad (VEG)	21
organic baby greens, baked tofu, crispy tempeh, pickled carrot and daikon, avocado, cherry tomatoes, umami soy vinaigrette	
Chicken Nanban	19
sweet and sour glaze, house made tartar, achara	
Ebi Fritters	20
tiger prawns, harrissa aioli, soy balsamic reduction, asian slaw, chili lime vinaigrette	
Miso Soup (GF)	5
daily garnish	
Side Steamed Rice	3

Spicy Sesame Edamame (VEG)	9
chili garlic tamari soy, shallot crisps	
Brussels Sprout Chips (VEG)	10
togarashi-lemon pepper salt	
Seasonal Goma-ae (GF) (VEG)	9
umami sweet sesame soy	
Steamed Edamame (GF) (VEG)	8
kosher salt	
Soy Eggplant (GF) (VEG)	12
Japanese eggplant, baby cucumbers, black garlic aioli, celery, sesame-chili salt	

BENTO & BOWL

Chicken Nanban Bento	25
chicken nanban (5pcs), steamed rice, feature salad, tsukemono, seasonal goma-ae	
Sushi Bento	31
ebi fritter (4pc), Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), Aburi Saba Oshi (2pc), feature salad, seasonal goma-ae, tsukemono	

Aburi Steak Bento	35
AAA Sterling Silver Butler Steak, roasted market vegetables, gomoku rice, seasonal salad, house pickles, negi shoga relish	
Kaisen Donburi	27
akami, ikura, hotate, sockeye salmon, hamachi, sushi rice, shiso, seasonal tsukemono	

ENTRÉE

Saikyo Miso Sablefish <i>available after 5pm</i>	48
nanohana purée, sansai pea ragu, braised daikon and mushroom	
Kaisen Soba Peperoncino	32
scallops, prawns, calamari, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy tare	

Aburi Ribeye Steak <i>available after 5pm</i>	60
10oz Sterling Silver Ribeye, roasted seasonal vegetables, red wine shoyu demi glace, shallot crisps, wasabi chimichurri	
Aburi Lobster Mentaiko Udon <i>available after 5pm</i>	43
3oz Canadian lobster tail, truffle Miku sauce, bonito-miso crumb, mentaiko cream, ikura, kizami nori	

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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 buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer

12

Carrot Ricotta Entremet

carrot almond cookie, caramel ganache, spiced opalys glaze, lemon tuile, candied carrot, zephyr chocolate snow

12

Orange Ginger Cake

orange honey cake, orange curd, ginger chilli sable, ginger cream, red date chilli jam, chilli orange compote

12



*Images displayed are for representation purpose only. Actual product may differ.
Please note our to-go bag fee is \$0.30.*

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