

IRASSHAIMASE

Welcome to Minami Restaurant.

Established in 2012, Minami has always been about creating an exceptional dining experience for our guests.

At the heart of this experience is Aburi Cuisine, an innovative take on contemporary Japanese fare with local and international influences. Our chefs aim to create balance in flavour, texture and presentation with a focus on our unique entrées from the land and sea.

Our talented beverage team takes the same approach to our beverage list. They've developed Japanese inspired craft cocktails along with sake and wine pairings that enhance our chef's creations.

Our company philosophy is *Ningenmi*, finding happiness in bringing joy to others, which is reflected in our team's passion for exceptional service. With this thought in mind, we hope you enjoy your time at Minami.

Kanpai!



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
pressed BC wild sockeye salmon, jalapeño, Miku sauce	
Ebi Oshi	18
pressed 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	

PREMIUM ABURI OSHI SUSHI

our signature Salmon Oshi sushi, enhanced with your choice of premium toppings and garnished with shiso, micro greens, yuzu vinaigrette, avocado sauce, and kimizu sauce.

Wagyu-Truffle Oshi	21
shio koji marinated duck breast, Miku truffle sauce, shaved market truffle, 3pcs	
Wagyu-Bafun Oshi	29
shio koji marinated duck breast, in house crunchy ao nori rayu, 3pcs	
Wagyu-Botan Oshi	24
shio koji marinated duck breast, sukiyaki sauce, ikura, wasabi pickles, 3pcs	
Premium Oshi Trio	27
a combination of the above, 3pcs	

SIGNATURE SUSHI ROLLS

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

Dinner

SUSHI & SASHIMI SELECTION

Edomae traditional nigiri selection with hosomaki, 9pcs	30
Premium Edomae traditional premium nigiri selection, 6pcs	55
Aburi Signature selection of Aburi style nigiri, 7pcs	50
Minami Signature selection of traditional and Aburi style oshi, nigiri and roll, 10pcs	43
Premium Sashimi chef's selection	50 / per person
Minami Sashimi chef's selection	35 / per person

NIGIRI

For Aburi nigiri, add \$0.25

	nigiri each	sashimi 6pcs
Iwate A5 Wagyu	12	
Otoro	12	55
Chutoro (gunkan style available)	10	45
Tai / Seabream	7.5	37.5
Ikura / Salmon Roe	6	
King Salmon 🍣	6.5	28.5
Kanpachi / Amberjack	6.5	28.5
Hotate / Hokkaido Scallop	6.5	28.5
Maguro / Red Tuna	8	35
Hamachi / Yellowtail	6	26
Unagi / BBQ Eel	6.5	
Bincho / Albacore Tuna 🍣	5.5	24
Sake / Sockeye Salmon	5.5	24
Ebi / Prawn	5	
Botan Ebi / BC Spot Prawn	MP	
Uni / Sea Urchin	MP	
Avocado (VEG) (GF)	3.5	
Eggplant (VEG) (GF)	3.5	
Shiitake Mushroom (VEG) (GF)	3.5	
Sweet Red Pepper (VEG) (GF)	3.5	



Dinner

SMALL PLATES

Miso Soup (GF) daily garnish	5
Seasonal Goma-ae (VEG) (GF) umami sweet sesame soy	9
Steamed Edamame (VEG) (GF) kosher salt	8
Spicy Sesame Edamame (VEG) (GF) chili garlic tamari soy, shallot crisps	9
Brussel Sprout Chips (VEG) togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	10
Soy Eggplant (VEG) (GF) Japanese eggplant, baby cucumbers, black garlic aioli, celery, sesame-chili salt	12
Roasted Seasonal Vegetable Medley (VEG) (GF) garlic, chili flakes, butter, maple sherry bourbon vinegar	14

APPETIZERS

Soy Glazed Mushroom Spinach Salad (VEG) (GF) seasonal mushrooms, halloumi cheese, roasted cherry tomatoes caramelized onion vinaigrette, kabocha crisps	20
Miso Baked Tofu Salad (VEG) organic baby greens, miso tofu, crispy tempeh, pickled carrot and daikon, avocado, cherry tomatoes, umami soy vinaigrette	21
Ebi Fritters 🍣 tiger prawns, harrisa aioli, soy balsamic reduction, Asian slaw, chili lime vinaigrette	20
Tuna Tartare 🍣 bincho, seaweed, taro chips, wasabi crème fraîche, avocado, wasabi pickles	21
Kombu Squid Katsu humboldt squid, house-made panko, yuzu aioli, pickled mustard seeds	22
Chicken Nanban sweet and sour glaze, house made tartar sauce, achara	19
Wagyu Carpaccio Iwate A5 wagyu, burnt onion aioli, sous vide yolk, grana padano, pickled shallots	38



Dinner



MAINS


Aburi Lobster Mentaiko Udon 3oz Canadian lobster tail, truffle Miku sauce, bonito-miso crumb, mentaiko cream, ikura, kizami nori	43
Saikyo Miso Sablefish nanohana purée, sansai pea ragu, braised daikon and mushroom	48
Kaisen Soba Peperoncino Hokkaido scallops, prawns, squid, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy	32
Aka Miso Glazed Duck Breast seared foie gras, hojicha-shiitake soy milk polenta bar, shiso winter berry compote, sautéed nanohana, red wine aka miso reduction	47
Aburi Ribeye Steak 10oz Sterling Silver ribeye, roasted seasonal vegetables, red wine shoyu demi-glace, shallot crisps, wasabi chimichurri	60
Aburi Tenderloin Steak 3oz Sterling Silver tenderloin, negi ash, roasted seasonal vegetables, Japanese beer pickled mushroom, sunchoke purée, red wine shoyu demi-glace (upgrade to 2oz Iwate Wagyu Tenderloin for +\$35)	37


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

Dinner



DESSERTS

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

Green Tea Opera green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	16
Manjari Chocolate Chestnut Fondant prickly pear anglaise cream, apricot gelée, chestnut tuile, prickly pear coulis, miso sesame snowball, prickly pear ice cream (please allow 15 minutes for preparation)	16
Carrot Ricotta Entremet carrot almond cookie, caramel ganache, spiced opalys glaze, lemon tuile, candied carrot, zephyr chocolate snow, spiced carrot sorbet	15
Orange Ginger Cake orange honey cake, orange curd, ginger chili sable, ginger cream, red date chili jam, chili orange compote, ginger orange ice cream	15

HOUSE MADE ICE CREAM & SORBET

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

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

