

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 ^{GF}

pressed BC wild sockeye salmon, jalapeño, Miku sauce

Ebi Oshi

pressed prawn, lime juice, ume sauce

Saba Oshi ^{GF}

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 ^{GF}

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

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36

29

Lunch



NIGIRI

For Aburi nigiri, add \$0.25

Iwate A5 Wagyu

Otoro

Chutoro (gunkan style available)

Tai / Seabream

Ikura / Salmon Roe ^{VEG}

King Salmon

Kanpachi / Amberjack

Hotate / Hokkaido Scallop

Maguro / Red Tuna

Hamachi / Yellowtail

Unagi / BBQ Eel ^{VEG}

Bincho / Albacore Tuna

Sake / Sockeye Salmon

Ebi / Prawn

Botan Ebi / BC Spot Prawn

Uni / Sea Urchin

Avocado ^{VEG} ^{GF}

Eggplant ^{VEG} ^{GF}

Shiitake Mushroom ^{VEG} ^{GF}

Sweet Red Pepper ^{VEG} ^{GF}

nigiri
each

sashimi
6pcs

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Lunch



SMALL PLATES

Miso Soup	5
daily garnish	
Seasonal Goma-ae	9
umami sweet sesame soy	
Steamed Edamame	8
kosher salt	
Spicy Sesame Edamame	9
chili garlic tamari soy, shallot crisps	
Brussel Sprout Chips	10
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	
Miso Baked Tofu Salad	21
organic baby greens, miso tofu, crispy tempeh, pickled carrot and daikon, avocado, cherry tomatoes, umami soy vinaigrette	
Ebi Fritters	20
tiger prawns, harrisa aioli, soy balsamic reduction, Asian slaw, chili lime vinaigrette	
Chicken Nanban	19
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

Green Tea Opera	16
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
Manjari Chocolate Chestnut Fondant	16
prickly pear anglaise cream, apricot gélee, chestnut tuile, prickly pear coulis, miso sesame snowball, prickly pear ice cream <i>(please allow 15 minutes for preparation)</i>	
Carrot Ricotta Entremet	15
carrot almond cookie, caramel ganache, spiced opalys glaze, lemon tuile, candied carrot, zephyr chocolate snow, spiced carrot sorbet	
Orange Ginger Cake	15
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

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

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