



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) GF | 85 |
| sockeye salmon (4pc), bincho (2pc), maguro (2pc), hamachi (2pc), kanpachi (2pc), hotate (4pc), negitoro maki (12pc) | |
| Assorted Sashimi Platter (28pcs) GF | 95 |
| sockeye salmon (6pc), bincho (6pc), hamachi (6pc), maguro (6pc), hotate (4pc) | |
| Sazanka Platter (45pcs) GF | 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) GF | 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 (4-6 servings) | 30 |
| green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer | |
| *minimum 1 hour notice required | |

SUSHI

SPECIALTY ROLLS

our signature rolls, 8 pieces

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|---|-----------|
| Bluefin Redwave Roll | 24 |
| bluefin tuna, rock crab, mayo, avocado, cucumber, daikon oronoshi, arare, yuzu skin, wasabi pickles | |
| Ocean Roll | 24 |
| BC wild sockeye salmon, chutoro filling, cucumber, grilled asparagus, shio kombu, chilli Aburi sauce, deep fried shiraga negi | |
| Champagne Roll GF | 22 |
| 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

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| Salmon Oshi Sushi GF | 18 |
| pressed BC wild sockeye salmon, jalapeño, Miku sauce | |
| Ebi Oshi Sushi | 18 |
| pressed prawn, lime zest, ume sauce | |
| Saba Oshi Sushi GF | 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 GF | 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 GF | 6.5 | 28.5 |
| Ebi / Prawn | 5 | |
| Unagi / BBQ Eel | 6.5 | |
| Avocado GF VEG | 3.5 | |
| Eggplant GF VEG | 3.5 | |
| Shiitake Mushroom GF VEG | 3.5 | |
| Sweet Red Pepper GF VEG | 3.5 | |

HOSOMAKI

classic roll with 1-2 ingredients, 6 pieces

| | |
|--------------------------------------|----------|
| Salmon Maki GF | 6 |
| Negitoro Maki GF | 6 |
| Red Tuna Maki GF | 6 |
| Cucumber Maki GF | 4 |
| Avocado Maki GF | 4 |



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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 | |
| Ebi Fritters (GF) | 20 |
| tiger prawns, harissa aioli, soy balsamic reduction, asian slaw, chili-lime vinaigrette | |
| Chicken Nanban <i>available until 5pm</i> | 19 |
| sweet and sour glaze, house made tartar sauce, achara | |
| Miso Soup (GF) | 5 |
| daily garnish | |
| Steamed Rice | 3 |

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|---|----|
| Spicy Sesame Edamame (GF) (VEG) | 10 |
| chili-garlic tamari soy, shallot crisps | |
| Brussels Sprout Chips (VEG) | 10 |
| togarashi-lemon pepper salt | |
| Seasonal Goma-ae (GF) (VEG) | 10 |
| umami sweet sesame soy | |
| Steamed Edamame (GF) (VEG) | 8 |
| kosher salt | |

BENTO & BOWL

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

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|--|----|
| 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 |
| saikyo miso marinated sablefish, red bell pepper coulis, summer corn ragu | |
| 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> | 56 |
| 8oz sterling silver ribeye (medium rare), roasted seasonal vegetables, green peppercorn veal jus, shallot crisps, wasabi chimichurri | |

*We strive to accommodate most allergies, please notify your server prior to ordering.
Please note, it may not be possible to guarantee dishes allergen free due to our open kitchen.
VCH advises that consuming raw oysters poses an increased health risk.*



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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

Pineapple Coconut Cheesecake

pretzel graham crust, brown sugar coconut cream, mango mint sauce, salted macadamia nut crumble, pineapple shiso compôte, mango espuma, coconut tuile

12

Blueberry Peach Tart

blueberry lime cream, peach basil compôte, vanilla diplomat, basil mint sauce, peach gel, blueberry biscotti

12



Images displayed are for representation purpose only. Actual product may differ.