

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 zest, 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	23
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-Lobster Oshi	24
shio koji marinated duck breast, lobster tail, ume paste, battera kombu, ikura, yuzu skin, 3pcs	
Premium Oshi Trio	27
a combination of the above, 3pcs	

SIGNATURE SUSHI ROLLS

Bluefin Redwave Roll	24
bluefin tuna, rock crab, mayo, avocado, cucumber, daikon oroshi, 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	

Dinner



SUSHI & SASHIMI SELECTION

Edomae traditional nigiri selection with hosomaki, 14pcs	34
Omakase Aburi Style Nigiri chef's selection of Aburi style nigiri, 8pcs	49
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	MP
Uni / Sea Urchin	MP	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)	5
daily garnish	
Seasonal Goma-ae (VEG) (GF)	10
umami sweet sesame soy	
Steamed Edamame (VEG) (GF)	8
kosher salt	
Spicy Sesame Edamame (VEG) (GF)	10
chili-garlic tamari soy, shallot crisps	
Brussel Sprout Chips (VEG)	10
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	
Roasted Seasonal Vegetable Medley (VEG) (GF)	14
garlic, chili flakes, butter, maple sherry bourbon vinegar	

APPETIZERS

Miso Baked Tofu Salad (VEG)	21
organic baby greens, miso tofu, crispy tempeh, pickled carrot and daikon, avocado, cherry tomatoes, umami soy vinaigrette	
Tomato Salad (VEG) (GF)	16
Greek yogurt stuffed tomato, shiso basil pesto, yuzu honey glaze	
Ebi Fritters (GF)	20
tiger prawns, harissa aioli, soy balsamic reduction, Asian slaw, chili-lime vinaigrette	
Tuna Tartare (GF)	21
bincho, seaweed, Japanese sweet potato chips, wasabi crème fraîche, avocado, wasabi pickles	
Kombu Squid Katsu	22
humboldt squid, house-made panko, yuzu aioli, pickled mustard seeds, tsukemono, shaved pickled fennel	
Aburi Beef Carpaccio	30
AAA sterling silver short rib, 64° sous-vide egg, grana padano, wasabi crème fraîche, caper crisps, wasabi chimichurri	
Honey Roasted Togarashi Carrot	18
twice roasted carrot, whipped kabosoo ricotta, togarashi honey, gremolata	

Dinner



MAINS

Aburi Lobster	30
Aburi lobster tail with truffle-aioli, marinated tomato, rice cracker, charred negi, wakame, finished with herb and pandan oil	
Saikyo Miso Sablefish	48
saikyo miso marinated sablefish, red bell pepper coulis, summer corn ragu	
Kaisen Soba Peperoncino	32
Hokkaido scallops, prawns, squid, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy	
Aburi Ribeye Steak	56
8oz sterling silver ribeye, roasted seasonal vegetables, green peppercorn veal jus, shallot crisps, wasabi chimichurri	
Aburi Tenderloin Steak	37
3oz sterling silver tenderloin, negi ash, roasted seasonal vegetables, celeriac purée, green peppercorn veal jus (upgrade to 2oz Iwate Wagyu Tenderloin for +\$35)	

*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.*

gluten-free option available

vegetarian option available

Dinner



DESSERTS

*Discover our selection of house-made desserts
created 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	
Pineapple Coconut Cheesecake	16
pretzel graham crust, brown sugar coconut cream, mango mint sauce, salted macadamia nut crumble, pineapple shiso compôte, mango espuma, coconut tuile, coconut pineapple sorbet	
Blueberry Peach Tart	16
blueberry lime cream, peach basil compôte, vanilla diplomat, basil-mint sauce, peach gel, blueberry biscotti, white peach lime sorbet	
Cardamom Chamomile Panna Cotta	16
meyer lemon gelée, cardamom crumble, apricot amaretto coulis, orange compôte, meyer lemon curd, cardamom cream, apricot granita	

HOUSE MADE ICE CREAM & SORBET

	sgl	dbl
Ice Cream	4.5	8
Mango Banana, Rosemary Vanilla, Black Sugar Kinako		
Sorbet	4.5	8
Honey Lemon Shiso, Blood Orange Jasmine Tea, Strawberry Mint		

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