



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)	35
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer	
*minimum 1 hour notice required	

SUSHI

SPECIALTY ROLLS

our signature rolls

	4pcs	8pcs
Bluefin Redwave Roll	12	24
bluefin tuna, rock crab, mayo, avocado, cucumber, daikon oronoshi, arare, yuzu skin, wasabi pickles		
Ocean Roll	12	24
BC wild sockeye salmon, chutoro filling, cucumber, grilled asparagus, shio kombu, chilli Aburi sauce, deep fried shiraga negi		
Champagne Roll (GF)	12	24
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

	3pcs	6pcs
Salmon Oshi Sushi (GF)	11	22
pressed BC wild sockeye salmon, jalapeño, Miku sauce		
Ebi Oshi Sushi	11	22
pressed prawn, lime zest, ume sauce		
Saba Oshi Sushi (GF)	9.5	19
pressed house-cured mackerel, miso sauce		
Oshi Sampler		21
two pieces each of salmon, ebi, and saba oshi		

NIGIRI

	nigiri each	sashimi 6pc
Bincho / Albacore Tuna (GF)	5.5	30
Sake / Sockeye Salmon	5.5	30
Maguro / Bluefin Tuna	8	45
Hamachi / Yellowtail	6	32
Kanpachi / Amberjack	6.5	34
Hotate / Hokkaido Scallop	6.5	34
King Salmon (GF)	6.5	34
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 (O)	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

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	

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 compote, mango espuma, coconut tuile

12

Blueberry Peach Tart

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

12



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