



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	Spicy Sesame Edamame (GF) (VEG) 10
organic baby greens, baked tofu, crispy tempeh, pickled carrot and daikon, avocado, cherry tomatoes, umami soy vinaigrette	chili-garlic tamari soy, shallot crisps
Ebi Fritters (O) 20	Brussels Sprout Chips (VEG) 10
tiger prawns, harissa aioli, soy balsamic reduction, asian slaw, chili-lime vinaigrette	togarashi-lemon pepper salt
Chicken Nanban <i>available until 5pm</i> 19	Seasonal Goma-ae (GF) (VEG) 10
sweet and sour glaze, house made tartar sauce, achara	umami sweet sesame soy
Aburi Kabayaki Tako <i>available after 5pm</i> 20	Steamed Edamame (GF) (VEG) 8
octopus, chicharrón, red bell pepper coulis	kosher salt
Shio Koji Lamb Rack <i>available after 5pm</i> 26	Miso Soup (GF) 5
grilled lamb rack, shiso miso baba ghanoush, bean salad	daily garnish
Winter Beet Medley Salad 18	Steamed Rice 3
roasted beet, yellow beet orange gelée, yuzu goat cheese, asparagus, pumpkin seeds	

BENTO & BOWL

Sushi Bento 31	Aburi Steak Bento 35
ebi fritter (3pc), Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), Aburi Saba Oshi (2pc), feature salad, seasonal goma-ae, tsukemono	AAA sterling silver butler steak, roasted market vegetables, gomoku rice, seasonal salad, house pickles, wasabi chimichurri
Chicken Nanban Bento <i>available until 5pm</i> 25	Kaisen Donburi 27
chicken nanban (5pcs), steamed rice, feature salad, tsukemono, seasonal goma-ae	akami, ikura, hotate, sockeye salmon, hamachi, sushi rice, shiso, seasonal tsukemono

ENTRÉE

Saikyo Miso Sablefish <i>available after 5pm</i> 42	Aburi Ribeye Steak <i>available after 5pm</i> 56
wild rice, black beluga lentil, kinpira gobo, confit kabocha purée, pickled daikon sheet	8oz sterling silver ribeye, roasted vegetables, sancho miso paste, Suntory Whiskey green pepper veal jus, garlic mashed potato
Kaisen Soba Peperoncino 32	Coedo Braised Shortrib <i>available after 5pm</i> 47
scallops, prawns, calamari, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy tare	caraway fingerling potatoes, honey togarashi carrots, chestnut purée, spicy tomato jam, miso beer reduction

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

13

Cherry Almond Cocoa Tart

cherry mousse, salted vanilla diplomat cream, pistachio cream, basil pepper cherry compote, raspberry sauce, cocoa tuile

13

Hojicha Apple Fondant

hojicha cream, roasted cinnamon apple, hojicha apple gelée, cinnamon cookie

13



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