

# 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



## SMALL PLATES

<b>Miso Soup</b> (GF)	5
daily garnish	
<b>Seasonal Goma-ae</b> (VEG) (GF)	10
umami sweet sesame soy	
<b>Steamed Edamame</b> (VEG) (GF)	8
kosher salt	
<b>Spicy Sesame Edamame</b> (VEG) (GF)	10
chili-garlic tamari soy, shallot crisps	
<b>Brussel Sprout Chips</b> (VEG)	10
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	
<b>Aburi Kabayaki Tako</b>	20
octopus, chicharrón, red bell pepper coulis	
<b>Aka Miso Duck L'Orange</b>	19
aka miso duck breast, nanohana, togarashi orange segments, orange miso reduction	
<b>Roasted Seasonal Vegetable Medley</b> (VEG) (GF)	14
garlic, chili flakes, butter, maple sherry bourbon vinegar	

## APPETIZERS

<b>Miso Baked Tofu Salad</b> (VEG)	21
organic baby greens, miso tofu, crispy tempeh, pickled carrot and daikon, avocado, cherry tomatoes, umami soy vinaigrette	
<b>Ebi Fritters</b> (GF)	20
tiger prawns, harissa aioli, soy balsamic reduction, Asian slaw, chili-lime vinaigrette	
<b>Tuna Tartare</b> (GF)	21
bincho, seaweed, Japanese sweet potato chips, wasabi crème fraîche, avocado, wasabi pickles	
<b>Kombu Squid Katsu</b>	22
humboldt squid, house-made panko, yuzu aioli, pickled mustard seeds, tsukemono, shaved pickled fennel	
<b>Aburi Beef Carpaccio</b>	30
AAA sterling silver short rib, 64° sous-vide egg, grana padano, wasabi crème fraîche, caper crisps, wasabi chimichurri	
<b>Shio Koji Lamb Rack</b>	26
grilled lamb rack, shiso miso baba ghanoush, bean salad	
<b>Winter Beet Medley Salad</b> (VEG)	18
roasted beet, yellow beet orange gelée, yuzu goat cheese, asparagus, pumpkin seeds	

# Dinner




## MAINS


<b>Saikyo Miso Sablefish</b>	42
wild rice, black beluga lentils, kinpira gobo, confit kabocha purée, braised daikon sheet	
<b>Kaisen Soba Peperoncino</b>	32
Hokkaido scallops, prawns, squid, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy	
<b>Aburi Ribeye Steak</b>	56
8oz sterling silver ribeye, roasted vegetables, sancho miso paste, Suntory Whiskey green pepper veal jus, garlic mashed potato	
<b>Coedo Braised Shortrib</b>	47
caraway fingerling potatoes, honey togarashi carrot, chestnut purée, spicy tomato jam, miso beer reduction	
<b>Aburi Tenderloin Steak</b>	37
sterling silver AAA 3oz tenderloin, negi ash, seasonal vegetables, garlic mashed potato, Suntory Whiskey green pepper veal jus, pickled wasabi (upgrade to 2oz Iwate Wagyu Tenderloin for +\$35)	

## ADD ONS

<b>Garlic Mashed Potato</b>	8
yukon gold potato, shiro miso, garlic	
<b>Lobster Tail</b>	18
4oz Atlantic lobster	
<b>Jumbo Tiger Prawns</b>	9
3pc	
<b>Hokkaido Scallop</b>	10.5
2pc	
<b>Foie Gras</b>	12
2oz, Canadian	

*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

 Ocean Wise™ recommended | We always carry Ocean Wise™ products when available

# 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)

pressed BC wild sockeye salmon, jalapeño, Miku sauce

3pcs 6pcs  
11 22

### Ebi Oshi

pressed prawn, lime zest, ume sauce

11 22

### Saba Oshi (GF)

pressed house cured mackerel, miso sauce

9.5 19

### Oshi Sampler

two pieces each of salmon, ebi, and saba oshi

21

## SIGNATURE SUSHI ROLLS

### Bluefin Redwave Roll

bluefin tuna, rock crab, mayo, avocado, cucumber, daikon oroshi, arare, yuzu skin, wasabi pickles

4pcs 8pcs  
12 24

### Ocean Roll

BC wild sockeye salmon, chutoro filling, cucumber, grilled asparagus, shio kombu, chilli Aburi sauce, deep fried shiraga negi

12 24

### Champagne Roll (GF)

Hokkaido scallop, salmon, cucumber, golden tobiko, Miku sauce

12 24

## PREMIUM ABURI OSHI SUSHI

*our signature Salmon Oshi sushi, enhanced with your choice of premium toppings and garnished with shiso, micro greens, yuzu vinaigrette, and kabocha sauce.*

### Wagyu-Lobster Oshi

wagyu, lobster tail, ume paste, battera kombu, ikura, yuzu skin, 3pc

24

### Bacon-O-toro Oshi

smoked bacon, o-toro, daikon oroshi, wasabi pickled, caviar, 3pc

25

### Duck-Bafun Oshi

shio koji marinated duck breast, bafun uni, nori senbei, 3pc

26

### Premium Oshi Trio

a combination of the above, 3pc

25

# Dinner



## SUSHI & SASHIMI SELECTION

<b>Edomae</b>	<b>34</b>
traditional nigiri selection with hosomaki, 14pcs	
<b>Minami Signature</b>	<b>43</b>
selection of traditional and Aburi style oshi, nigiri and roll, 10pcs	
<b>Premium Sashimi</b>	<b>50 / per person</b>
chef's selection	
<b>Minami Sashimi</b>	<b>35 / per person</b>
chef's selection	
<b>Bluefin Tuna Nigiri Trio</b>	<b>29</b>
o-toro, chutoro, akami, chutoro cracker for Aburi style, add \$1.5	

## NIGIRI

*For Aburi nigiri, add \$0.50*

	nigiri each	sashimi 6pcs
<b>Iwate A5 Wagyu</b>	12	-
<b>Otoro</b>	12	60
<b>Chutoro</b> (gunkan style available)	10	52
<b>Tai / Seabream</b>	7.5	33
<b>Ikura / Salmon Roe</b>	7	-
<b>King Salmon</b> 🍣	6.5	34
<b>Kanpachi / Amberjack</b>	6.5	34
<b>Hotate / Hokkaido Scallop</b>	6.5	34
<b>Maguro / Bluefin Tuna</b>	8	45
<b>Hamachi / Yellowtail</b>	6	32
<b>Unagi / BBQ Eel</b>	6.5	-
<b>Bincho / Albacore Tuna</b> 🍣	5.5	30
<b>Sake / Sockeye Salmon</b>	5.5	30
<b>Ebi / Prawn</b>	5	-
<b>Botan Ebi / BC Spot Prawn</b>	MP	MP
<b>Uni / Sea Urchin</b>	MP	MP
<b>Avocado</b> (VEG) (GF)	3.5	-
<b>Eggplant</b> (VEG) (GF)	3.5	-
<b>Shiitake Mushroom</b> (VEG) (GF)	3.5	-
<b>Sweet Red Pepper</b> (VEG) (GF)	3.5	-

# Dinner



## DESSERTS

*Discover our selection of house-made desserts  
created by Head Pastry Chef, Nikki Tam*

<b>Green Tea Opera</b>	16
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
<b>Orange Crème Brûlée</b>	16
miso caramel cream, cassis gelée, orange coulis, Aburi miso dango, ginger orange compote, orange arare tuile, candied orange	
<b>Cherry Almond Cocoa Tart</b>	16
cherry mousse, salted vanilla diplomat cream, pistachio cream, basil pepper cherry compote, raspberry sauce, cocoa tuile, pistachio ice cream	
<b>Hojicha Apple Fondant</b>	16
hojicha cream, roasted cinnamon apple, hojicha apple gelée, cinnamon cookie, apple brandy ice cream	
<i>please allow 15 minutes for preparation</i>	

## HOUSE MADE ICE CREAM & SORBET

	sgl	dbl
<b>Ice Cream</b>	4.5	8
Pecan Pie, Caramel Pumpkin, White Coffee		
<b>Sorbet</b>	4.5	8
Pear Vanilla, Mandarin, Lychee Rose		

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