

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!



Lunch



MINAMI GOZEN

Minami Zen

add petite green tea opera +8

selection of signature dishes, sushi, miso baked tofu salad, ebi fritters, miso soup, choice of entrée:

Redband Steelhead

Saikyo miso, gomoku rice, tsukemono

Aburi Chicken

roasted seasonal vegetables, peppercorn-garlic soy, yuzu kosho

Aburi Butler Steak

AAA sterling silver, roasted seasonal vegetables, wasabi chimichurri

39

Sablefish Lunch

Saikyo miso sablefish, gomoku rice, tsukemono, sous vide egg, served with miso soup

37

Kaisen Soba Peperoncino

Hokkaido scallops, prawns, squid, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy

32

Aburi Chicken

grilled chicken thigh, roasted seasonal vegetables, peppercorn-garlic soy, yuzu kosho, served with steamed rice and miso soup

29

Aburi Butler Steak

AAA sterling silver butler steak, roasted seasonal vegetables, wasabi chimichurri, served with steamed rice and miso soup

35

SUSHI LUNCH SELECTION

"Tokyo-style" sushi. A traditional method of preparing sushi rice, artfully-combined with neta (fresh seafood). Served with miso soup.

Sashimi Lunch

chef's selection of sashimi, 9pc

40

Premium Sashimi Lunch With Chutoro Tataki Don

chef's selection of sashimi with chutoro tataki don, 7pc

46

Edomae

traditional nigiri selection with hosomaki, 14pc

34

Premium Select

traditional and Aburi nigiri, roll, and oshi, 12pc

40

Aburi Chirashi Tart

layers of sushi rice, spicy poke, avocado, sockeye salmon, Miku sauce, flame seared and topped with prawn, scallop, maguro, tobiko, and ikura

32



Lunch

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

Ebi Oshi

pressed prawn, lime zest, ume sauce

Saba Oshi (GF)

pressed house cured mackerel, miso sauce

Oshi Sampler

two pieces each of salmon, ebi, and saba oshi

3pcs 6pcs

11 22

11 22

9.5 19

21

SIGNATURE SUSHI ROLLS

Bluefin Redwave Roll

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

Ocean Roll

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

Champagne Roll (GF)

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

4pcs 8pcs

12 24

12 24

12 24



Lunch

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)	
Miso Baked Tofu Salad (VEG)	21
organic baby greens, miso 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	19
sweet and sour glaze, house made tartar sauce, achara	
Winter Beet Medley Salad (VEG)	18
roasted beet, yellow beet orange gelée, yuzu goat cheese, asparagus, pumpkin seed	

*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.*

(GF) gluten-free option available

(VEG) vegetarian option available

(O) Ocean Wise™ recommended | We always carry Ocean Wise™ products when available

Lunch



NIGIRI

For Aburi nigiri, add \$0.50

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

Lunch



DESSERT

*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	
Orange Crème Brûlée	16
miso caramel cream, cassis gelée, orange coulis, Aburi miso dango, ginger orange compote, orange arare tuile, candied orange	
Cherry Almond Cocoa Tart	16
cherry mousse, salted vanilla diplomat cream, pistachio cream, basil pepper cherry compote, raspberry sauce, cocoa tuile, pistachio ice cream	
Hojicha Apple Fondant	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
Ice Cream	4.5	8
Pecan Pie, Caramel Pumpkin, White Coffee		
Sorbet	4.5	8
Pear Vanilla, Mandarin, Lychee Rose		

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