

# 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 ZEN

Served with signature oshi trio, 3pc nigiri, miso baked tofu salad, ebi fritter, miso soup and petite green tea opera. Choose from our selection of signature dishes: **45**

### 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

## LUNCH ENTRÉES

### 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

*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 **49**

### 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**

### Deluxe Nigiri Set

chef's selection of premium traditional nigiri, tekka maki, 14pc **46**

# 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

3pcs 6pcs

11 22

### Ebi Oshi (GF)

pressed prawn, lime zest, ume sauce

11 22

### Saba Oshi (GF)

pressed house cured mackerel, miso sauce

9.5 19

### Oshi Sampler (GF)

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

13 26

### Champagne Roll (GF)

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

12 24

## TEMAKI

### Tuna Hand Roll

sushi rice, nori, tuna, sesame, shiso, negi, takuwan, yukke sauce, egg sauce

10

### Salmon Hand Roll

sushi rice, nori, salmon, shiso, cucumber, cheesy sansyou mayo, ikura

10

### Feature Hand Roll

chef's choice

MP

# Lunch



## 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>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>Chicken Nanban</b>	19
sweet and sour glaze, house made tartar sauce, achara	

*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

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

# Lunch



## 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>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>BC Selection</b>	18	-
1pc each of sockeye salmon, bincho tuna, botan ebi		
<b>Bluefin Tuna Selection</b>	32	-
1pc each of o-toro, chutoro, akami, chutoro gunkan		
<b>Vegetarian Selection</b>	10	-
1pc each of inari gomae, tempura shiitake, aburi eggplant		

# Lunch



## 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>Mango Guava Cheesecake</b>	16
graham cookie, guava jasmine cream, calamansi curd, kiwi gelée, mango calamansi sphere, guava mango sorbet	
<b>Shiso Berry Mochi</b>	16
mascarpone cream, genmai tuile, yuzu shiso gelée, ginger rice paper, salted matcha crumble, strawberry ginger sorbet	
<b>Passion Fruit Coconut Mousse</b>	16
chocolate cake, passion fruit mint curd, passion fruit gel, salted coconut crumble, coconut snow, passion fruit byejoe sorbet	

## HOUSE MADE ICE CREAM & SORBET

	sgl	dbl
<b>Ice Cream</b>	4.5	8
Sencha, Strawberry Yogurt, Chocolate Chip		
<b>Sorbet</b>	4.5	8
Blueberry Mint, Peach Rooibos Tea, Apricot Rosemary		
(Add mochi or brownie to your ice cream or sorbet +\$1)		