



# 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

<b>Premium Nigiri Sushi Tier (28pcs)</b> (GF)	<b>85</b>
sockeye salmon (4pc), bincho (2pc), maguro (2pc), hamachi (2pc), tai (2pc), hotate (4pc), negitoro maki (12pc)	
<b>Assorted Sashimi Platter (28pcs)</b> (GF)	<b>95</b>
sockeye salmon (6pc), bincho (6pc), hamachi (6pc), maguro (6pc), hotate (4pc)	
<b>Sumire Platter (37pcs)</b> (GF)	<b>95</b>
Aburi Salmon Oshi (7pc), Aburi Ebi Oshi (7pc), Aburi Saba Oshi (7pc), Bluefin Redwave Roll (8pc), Champagne Roll (8pc)	
<b>Green Tea Opera Dessert Tier (4-6 servings)</b>	<b>35</b>
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer	
<b>*minimum 1 hour notice required</b>	

## SUSHI

### SPECIALTY ROLLS

<i>our signature rolls</i>	4pcs	8pcs
<b>Bluefin Redwave Roll</b>	<b>13</b>	<b>26</b>
bluefin tuna, rock crab, mayo, avocado, cucumber, daikon oronoshi, arare, yuzu skin, wasabi pickles		
<b>Champagne Roll</b> (GF)	<b>12</b>	<b>24</b>
Hokkaido scallop, salmon, cucumber, golden tobiko, Miku sauce		

### ABURI OSHI SUSHI

<i>pressed sushi prepared using our famous flame-searing technique and signature sauces   we are proud to be the trailblazers of Aburi sushi in Canada</i>	3pcs	6pcs
<b>Salmon Oshi Sushi</b> (GF)	<b>11</b>	<b>22</b>
pressed BC wild sockeye salmon, jalapeño, Miku sauce		
<b>Ebi Oshi Sushi</b> (GF)	<b>11</b>	<b>22</b>
pressed prawn, lime zest, ume sauce		
<b>Saba Oshi Sushi</b> (GF)	<b>9.5</b>	<b>19</b>
pressed house-cured mackerel, miso sauce		
<b>Oshi Sampler</b> (GF)		<b>21</b>
two pieces each of salmon, ebi, and saba oshi		

### NIGIRI

	nigiri each	sashimi 6pc
<b>Bincho / Albacore Tuna</b> (V)	<b>5.5</b>	<b>30</b>
<b>Sake / Sockeye Salmon</b>	<b>5.5</b>	<b>30</b>
<b>Maguro / Bluefin Tuna</b>	<b>8</b>	<b>45</b>
<b>Hamachi / Yellowtail</b>	<b>6</b>	<b>32</b>
<b>Hotate / Hokkaido Scallop</b>	<b>6.5</b>	<b>34</b>
<b>King Salmon</b> (V)	<b>6.5</b>	<b>34</b>
<b>Ebi / Prawn</b>	<b>5</b>	
<b>Unagi / BBQ Eel</b>	<b>6.5</b>	
<b>Vegetarian Selection</b>	<b>11</b>	
1pc each of inari gomae, tempura shiitake, aburi eggplant		

### HOSOMAKI

<i>classic roll with 1-2 ingredients, 6 pieces</i>	
<b>Salmon Maki</b> (GF)	<b>6</b>
<b>Negitoro Maki</b> (GF)	<b>6</b>
<b>Red Tuna Maki</b> (GF)	<b>6</b>
<b>Cucumber Maki</b> (GF)	<b>4</b>
<b>Avocado Maki</b> (GF)	<b>4</b>



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## ZENSAI

<b>Miso Baked Tofu Salad</b> (VEG)	21
organic baby greens, baked 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	
<b>Aburi Kabayaki Tako</b> <i>available after 5pm</i>	20
octopus, chicharrón, red bell pepper coulis	
<b>Aburi Cherry Kamo</b> <i>available after 5pm</i>	20
pan seared duck breast, cauliflower purée, cherry gastrique, micro greens	

<b>Spicy Sesame Edamame</b> (GF) (VEG)	10
chili-garlic tamari soy, shallot crisps	
<b>Brussels Sprout Chips</b> (VEG)	10
togarashi-lemon pepper salt	
<b>Seasonal Goma-ae</b> (GF) (VEG)	10
umami sweet sesame soy	
<b>Steamed Edamame</b> (GF) (VEG)	8
kosher salt	
<b>Miso Soup</b> (GF)	5
daily garnish	
<b>Steamed Rice</b>	3

## BENTO & BOWL

<b>Sushi Bento</b>	31
ebi fritter (3pc), Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), Aburi Saba Oshi (2pc), feature salad, seasonal goma-ae, tsukemono	
<b>Chicken Nanban Bento</b>	25
chicken nanban (5pcs), steamed rice, feature salad, tsukemono, seasonal goma-ae	
<b>Bluefin Tuna Chutoro Tataki Don</b>	46
aburi chutoro, sliced onion, ginger soy reduction, garlic chips, shiso leaf, tsukemono	

<b>Aburi Steak Bento</b>	35
AAA sterling silver butler steak, roasted market vegetables, gomoku rice, seasonal salad, house pickles, wasabi chimichurri	
<b>Kaisen Donburi</b>	27
akami, ikura, hotate, sockeye salmon, hamachi, sushi rice, shiso	

## ENTRÉE

<b>Saikyo Miso Sablefish</b> <i>available after 5pm</i>	42
saikyo miso marinated sablefish, spinach avocado coulis, fennel herb salad, braised eggplant, pickled tomato, tiger prawn dumpling	
<b>Kaisen Soba Peperoncino</b>	32
scallops, prawns, calamari, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy tare	

<b>Aburi Ribeye Steak</b> <i>available after 5pm</i>	56
8oz sterling silver ribeye, roasted vegetables, sancho miso paste, Suntory Whiskey green pepper veal jus, garlic mashed potato	

*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

### **Mango Guava Cheesecake**

graham cookie, guava jasmine cream, calamansi curd, kiwi gelée, mango calamansi sphere, guava mango sorbet

13

### **Shiso Berry Mochi**

mascarpone cream, genmai tuile, yuzu shiso gelée, ginger rice paper, salted matcha crumble

13

### **Passionfruit Coconut Mousse**

chocolate cake, passion fruit mint curd, passion fruit gel, salted coconut crumble, coconut snow

13



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