



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 (28pc) (GF)	85
sockeye salmon (4pc), bincho (2pc), maguro (2pc), hamachi (2pc), tai (2pc), hotate (4pc), negitoro maki (12pc)	
Assorted Sashimi Platter (28pc) (GF)	95
sockeye salmon (6pc), bincho (6pc), hamachi (6pc), maguro (6pc), hotate (4pc)	
Sumire Platter (37pc) (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

<i>our signature rolls</i>	4pc	8pc
Bluefin Redwave Roll	13	26
bluefin tuna, rock crab, mayo, avocado, cucumber, daikon oronoshi, arare, yuzu skin, wasabi pickles		
Champagne Roll (GF)	12	24
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>	3pc	6pc
Salmon Oshi Sushi (GF)	11	22
pressed BC wild sockeye salmon, jalapeño, Miku sauce		
Ebi Oshi Sushi (GF)	11	22
pressed prawn, lime zest, ume sauce		
Saba Oshi Sushi (GF)	9.5	19
pressed house-cured mackerel, miso sauce		
Oshi Sampler (GF)		21
two pieces each of salmon, ebi, and saba oshi		

NIGIRI

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

HOSOMAKI

<i>classic roll with 1-2 ingredients, 6 pieces</i>	
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)	18
organic baby greens, baked tofu, crispy tempeh, pickled carrot and daikon, avocado, cherry tomatoes, umami soy vinaigrette	
Ebi Fritters (GF)	20
tiger prawns, harissa aioli, soy balsamic reduction, asian slaw, chili-lime vinaigrette	
Chicken Nanban	12
sweet and sour glaze, house made tartar sauce, achara (3pc)	
Aburi Kabayaki Tako <i>available after 5pm</i>	20
octopus, chicharrón, red bell pepper coulis	
Aburi Cherry Kamo <i>available after 5pm</i>	20
pan seared duck breast, cauliflower purée, cherry gastrique, micro greens	

Spicy Sesame Edamame (GF) (VEG)	7
chili-garlic tamari soy, shallot crisps	
Brussels Sprout Chips (VEG)	8
togarashi-lemon pepper salt	
Seasonal Goma-ae (GF) (VEG)	8
umami sweet sesame soy	
Steamed Edamame (GF) (VEG)	6
kosher salt	
Miso Soup (GF)	5
daily garnish	
Steamed Rice	3

BENTO & BOWL

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

Aburi Steak Bento	35
AAA Sterling Silver butler steak, roasted market vegetables, gomoku rice, seasonal salad, house pickles, wasabi chimichurri	
Kaisen Donburi	27
akami, ikura, hotate, sockeye salmon, hamachi, sushi rice, shiso	

ENTRÉE

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

Aburi Ribeye Steak <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.