

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.

	3pc	6pc
Salmon Oshi (GF) pressed BC wild sockeye salmon, jalapeño, Miku sauce	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 two pieces each of salmon, ebi, and saba oshi	-	21

SIGNATURE SUSHI ROLLS

	4pc	8pc
Bluefin Redwave Roll bluefin tuna, rock crab, mayo, avocado, cucumber, daikon oroshi, arare, yuzu skin, wasabi pickles	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

Miso Soup (GF)	5
daily garnish	
Seasonal Goma-ae (VEG) (GF)	8
umami sweet sesame soy	
Steamed Edamame (VEG) (GF)	6
kosher salt	
Spicy Sesame Edamame (VEG) (GF)	7
chili-garlic tamari soy, shallot crisps	
Brussel Sprout Chips (VEG)	8
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	
Miso Baked Tofu Salad (VEG)	18
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	12
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

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

Lunch



NIGIRI

+\$0.50 for Aburi-style nigiri

	sashimi 6pc	nigiri per pc
Iwate A5 Wagyu	-	12
Otoro	60	12
Chutoro	52	10
Tai / Seabream	33	7.5
Ikura / Salmon Roe	-	7
Hotate / Hokkaido Scallop	34	6.5
Maguro / Bluefin Tuna	45	8
Hamachi / Yellowtail	32	6
Unagi / BBQ Eel	-	6.5
Bincho / Albacore Tuna 🍣	30	5.5
Sake / Sockeye Salmon	30	5.5
Ebi / Prawn	-	5
Botan Ebi / BC Spot Prawn	MP	MP
Uni / Sea Urchin	MP	MP
BC Selection	-	18
1pc each of sockeye salmon, bincho tuna, botan ebi		
Bluefin Tuna Selection	-	32
1pc each of o-toro, chutoro, akami, chutoro gunkan		
Vegetarian Selection	-	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*

Green Tea Opera	16
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
Mango Guava Cheesecake	16
graham cookie, guava jasmine cream, calamansi curd, kiwi gelée, mango calamansi sphere, guava mango sorbet	
Shiso Berry Mochi	16
mascarpone cream, genmai tuile, yuzu shiso gelée, ginger rice paper, salted matcha crumble, strawberry ginger sorbet	
Passion Fruit Coconut Mousse	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
Ice Cream	4.5	8
Sencha, Strawberry Yogurt, Chocolate Chip		
Sorbet	4.5	8
Blueberry Mint, Peach Rooibos Tea, Apricot Rosemary		
(Add mochi or brownie to your ice cream or sorbet +\$1)		