

# 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!



# Dinner



## SMALL PLATES

<b>Miso Soup</b> (GF)	5
daily garnish	
<b>Steamed Edamame</b> (VEG) (GF)	6
kosher salt	
<b>Spicy Sesame Edamame</b> (VEG) (GF)	7
chili-garlic tamari soy, shallot crisps	
<b>Brussel Sprout Chips</b> (VEG)	8
togarashi-lemon pepper salt (add naturally smoked hickory bacon +\$3)	
<b>Seasonal Goma-ae</b> (VEG) (GF)	8
umami sweet sesame soy	
<b>Miso Baked Tofu Salad</b> (VEG)	18
organic baby greens, miso tofu, crispy tempeh, pickled carrot and daikon, avocado, cherry tomatoes, umami soy vinaigrette	

## LAND APPETIZERS

<b>Aburi Beef Carpaccio</b>	25
AAA Sterling Silver short rib, sous-vide egg, grana padano, wasabi crème fraîche, caper crisps, wasabi chimichurri	
<b>Wagyu Carpaccio</b>	36
Iwate A5 Wagyu, charred leek aioli, sous-vide ichimi egg yolk, grana padano, arugula, deep fried capers, pickled shallot	
<b>Chicken Nanban</b>	12
sweet and sour glaze, house made tartar sauce, achara	
<b>Aburi Cherry Kamo</b>	20
pan seared duck breast, cauliflower purée, cherry gastrique, micro greens	

*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

# Dinner



## SEA APPETIZERS

<b>Oysters on the Half Shell</b>	MP
assorted selection of half dozen fresh oysters	
<b>Steamed Mussels</b>	32
mussels, shallots, garlic, butter, white wine, sake	
<b>Ebi Fritters</b> 🍤	20
tiger prawns, harissa aioli, soy balsamic reduction, Asian slaw, chili-lime vinaigrette	
<b>Kombu Squid Katsu</b>	17
humboldt squid, house-made panko, yuzu aioli, pickled mustard seeds, tsukemono	
<b>Aburi Kabayaki Tako</b>	20
octopus, pork belly chicharrón, red bell pepper coulis	
<b>Bluefin Tuna Tartare</b>	21
bluefin tuna, seaweed, rice crisps, wasabi crème fraîche, avocado purée, wasabi pickle	
<b>Hamachi Crudo</b>	21
white soy, kombu dashi, wine vinegar, diced cucumber, shallot, wakame, dry shallot chips, garlic oil	

## MAINS

<b>Saikyo Miso Sablefish</b>	42
Saikyo miso marinated sablefish, spinach avocado coulis, fennel herb salad, braised eggplant, pickled tomato, tiger prawn dumpling	
<b>Ribeye Steak</b>	56
8oz ribeye, roasted vegetables, yuzu kosho, Suntory Whiskey Green Pepper Veal Jus, garlic mashed potato	
<b>Kaisen Soba Peperoncino</b>	32
Hokkaido scallops, prawns, squid, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy	
<b>Aburi Tenderloin Steak</b>	37
3oz Sterling Silver AAA tenderloin, roasted seasonal vegetables, garlic mashed potato, Suntory Whiskey Green Pepper Veal Jus, pickled wasabi	
<b>Aburi A5 Iwate Wagyu Steak</b>	42
2oz Iwate A5 Wagyu, miso garlic mashed potato, mushroom paste, yuzu kosho, shishito pepper, Suntory Whiskey Green Pepper Veal Jus	

# Dinner



## MAINS ADD ONS

<b>Miso Garlic Mashed Potato</b> Yukon gold, shiro miso, garlic	8
<b>Lobster Tail</b> 4oz, Atlantic	18
<b>3pc Jumbo Tiger Prawns</b>	9
<b>2pc Hokkaido Scallop</b>	10.5
<b>Foie Gras</b> 2oz, Canadian	12
<b>Roasted Seasonal Vegetable Medley</b> garlic, chili flakes, butter, maple sherry bourbon vinegar	16

## 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
<b>Salmon Oshi</b> (GF) pressed BC wild sockeye salmon, jalapeño, Miku sauce	11	22
<b>Ebi Oshi</b> (GF) pressed prawn, lime zest, ume sauce	11	22
<b>Saba Oshi</b> (GF) pressed house cured mackerel, miso sauce	9.5	19
<b>Lobster-Wagyu Oshi</b> 3pc signature Salmon Oshi sushi with shiso, micro greens, yuzu vinaigrette, wagyu, lobster tail, battera kombu, ikura, yuzu skin, beets sauce	24	-
<b>Oshi Sampler</b> (GF) two pieces each of salmon, ebi, and saba oshi	-	21

## SIGNATURE SUSHI ROLLS

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

# Dinner



## SUSHI & SASHIMI SELECTION

<b>Sushi Selection</b>	24
salmon oshi, champagne roll, akami nigiri, hamachi nigiri, hotate nigiri	
<b>Bluefin Tuna Nigiri Trio</b>	26
o-toro, chutoro, akami	
<b>Premium Prawn Nigiri Duo</b>	MP
botan ebi, ama ebi	
<b>Premium Nigiri Selection 3pc</b>	21
chutoro, ama ebi, shima aji	
<b>Premium Nigiri Selection 5pc</b>	45
chutoro, botan ebi, ama ebi, uni, tai	
<b>Sashimi Platter</b>	35 / per person
chef's selection	
<b>Deluxe Sashimi Platter</b>	55 / per person
chef's selection	

## SASHIMI & NIGIRI

*+\$0.50 for Aburi-style nigiri*

	sashimi 6pc	nigiri per pc	choice of nigiri style
<b>Iwate A5 Wagyu</b>	-	12	-
<b>Otoro</b>	60	12	Nikiri Soy
<b>Chutoro</b>	52	10	Nikiri Soy
<b>Maguro / Bluefin Tuna</b>	45	8	Nikiri Soy
<b>Tai / Seabream</b>	33	7.5	Nikiri Soy / Salt Lemon
<b>Sockeye Salmon</b>	30	6.5	Nikiri Soy
<b>Hotate / Hokkaido Scallop</b>	34	6.5	Nikiri Soy / Salt Lemon
<b>Hamachi / Yellowtail</b>	32	6	Nikiri Soy / Salt Lemon
<b>Bincho / Albacore Tuna</b> 🍣	30	5.5	Nikiri Soy
<b>Unagi / BBQ Eel</b>	-	6.5	Unagi Sauce
<b>Ikura / Salmon Roe</b>	-	7	Nikiri Soy
<b>Ebi / Prawn</b>	-	5	Nikiri Soy
<b>Ama Ebi</b>	-	6	Nikiri Soy / Salt Lemon
<b>Shima Aji</b>	-	7	Nikiri Soy / Salt Lemon
<b>Japanese Saba</b>	-	7	Nikiri Soy
<b>Uni / Sea Urchin</b>	MP	MP	Nikiri Soy / Salt Lemon
<b>Botan Ebi / BC Spot Prawn</b>	MP	MP	Nikiri Soy / Salt Lemon
<b>Nodoguro</b>	-	MP	Nikiri Soy / Salt Lemon
<b>Sawara</b>	-	MP	Nikiri Soy / Salt Lemon

# Dinner



## 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)		