

# IRASSHAIMASE

Welcome to Minami!

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 Steamed Edamame</b> (VEG) (GF)	7
chili-garlic tamari soy, shallot crisps	
<b>Brussels 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, daikon, avocado, cherry tomatoes, umami soy vinaigrette	
<b>Mushroom Cheese Salad</b> (GF)	23
baby greens, spinach, soy garlic marinated mushrooms, halloumi cheese, tomato confit, kabocha crisps, caramelized onion vinaigrette	
<b>Roasted Seasonal Vegetable Medley</b>	15
garlic, chili flakes, butter, maple sherry bourbon vinegar	
<b>Aburi Beet Medley</b> (GF)	16
soy maple glaze, wasabi yogurt cream, pumpkin seed furikake	

 chef recommended  gluten-free option available  vegetarian option available




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

# DINNER

## SEA APPETIZERS

<b>Oysters on the Half Shell</b> assorted selection of half dozen fresh oysters	<b>MP</b>
<b>Steamed Clams</b> clams, shallots, garlic, butter, white wine, sake <i>(add naturally smoked hickory bacon +\$3)</i>	<b>28</b>
<b>Ebi Fritters</b>  tiger prawns, harissa aioli, soy balsamic reduction, Asian slaw, chili-lime vinaigrette	<b>20</b>
<b>Kombu Squid Katsu</b> humboldt squid, house-made panko, yuzu aioli, pickled mustard seeds, tsukemono	<b>17</b>
<b>Bluefin Tuna Tartare</b> bluefin tuna, seaweed, rice crisps, wasabi crème fraîche, avocado purée, wasabi pickle	<b>21</b>
<b>Hamachi Crudo</b>  yellowtail, white soy, kombu dashi, wine vinegar, diced cucumber, shallot, crispy shallot chips, garlic oil	<b>21</b>
<b>Tai Carpaccio</b> sea bream, red radish, cucumber, dry shallot, sea asparagus, lemon zest, fennel leaves, vinaigrette, soy sauce	<b>21</b>
<b>Pan-Seared Hokkaido Scallop</b> Hokkaido scallop, tare sauce, butter, sesame seeds, green onion, sesame oil	<b>7</b>



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.

 *chef recommended*  *gluten-free option available*  *vegetarian option available*


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# DINNER

## 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>Confit Duck Breast</b> 	20
pan seared duck breast, parsnip purée, spiced mirin glaze, micro greens	
<b>Jidori Chicken and Foie Gras Gyoza</b> 	22
truffle dashi consomme	

## A LA CARTE

<b>Saikyo Miso Sablefish</b>	37
Saikyo miso sablefish, seasonal vegetables	
<b>Kaisen Soba Peperoncino</b> 	27
Hokkaido scallops, prawns, squid, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy	
<b>Aburi Tenderloin Steak</b>	37
Sterling Silver AAA 3 oz tenderloin, roasted seasonal vegetables, parsnip purée, Suntory Whiskey Green Pepper Veal Jus, pickled wasabi	
<b>Aburi Iwate A5 Wagyu Steak</b>	59
4oz Iwate A5 Wagyu, fingerling potato confit, pickled asparagus, shimeji mushrooms, karoshi crème fraîche, Suntory Whiskey Green Pepper Veal Jus	






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# DINNER

## 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>  	11	22
pressed BC wild sockeye salmon, jalapeño, Miku sauce		
<b>Ebi Oshi</b> 	11	22
pressed prawn, lime zest, ume sauce		
<b>Hotate Oshi</b> 	11	22
pressed hokkaido scallop, oboro kombu, asparagus, butter ponzu, ikura, sesame, salt, lemon juice		
<b>Oshi Sampler</b> 	11	22
salmon oshi, ebi oshi, and hotate oshi		

## SIGNATURE SUSHI ROLLS



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

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# 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>	13
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	

## SHOOTERS

<b>Ikura Shooter</b>	9
salmon roe, ogo seaweed, shallot, konbu dashi, lemon zest	
<b>Uni Shooter</b>	10
sea urchin, ogo seaweed, shallot, konbu dashi, lemon zest	
<b>Hotate Shooter</b>	8
Hokkaido scallop, ogo seaweed, shallot, konbu dashi, lemon zest	
<b>All In Shooter</b>	12
Hokkaido scallop, sea urchin, salmon roe, ogo seaweed, shallot, konbu dashi, lemon zest	


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# DINNER

## NIGIRI & SASHIMI

enjoy nigiri in our signature Aburi-style +\$0.50

	nigiri per pc	sashimi 3pc	choice of nigiri style
Iwate A5 Wagyu	12	-	-
O-toro / Bluefin Tuna	12	30	Nikiri Soy
Chutoro / Bluefin Tuna	10	26	Nikiri Soy
Botan Ebi / BC Spot Prawn	8.5	23	Nikiri Soy / Salt Lemon
Maguro / Bluefin Tuna	8	22	Nikiri Soy
Tai / Seabream	7.5	16	Nikiri Soy / Salt Lemon
Sake / Sockeye Salmon	6.5	15	Nikiri Soy
Hotate / Hokkaido Scallop	6.5	17	Nikiri Soy / Salt Lemon
Hamachi / Yellowtail	6	16	Nikiri Soy / Salt Lemon
Bincho / Albacore Tuna 	5.5	15	Nikiri Soy
Unagi / BBQ Eel	5.5	-	Unagi Sauce
Ika (Kensaki-Ika) / Squid	5.5	-	Nikiri Soy / Salt Lemon
Ikura / Salmon Roe	7	-	Nikiri Soy
Ebi / Prawn	5	-	Nikiri Soy
Ama Ebi	6	-	Nikiri Soy / Salt Lemon
Shima Aji	7	-	Nikiri Soy / Salt Lemon
Uni / Sea Urchin	MP	MP	Nikiri Soy / Salt Lemon
Nodoguro	MP	-	Nikiri Soy / Salt Lemon



chef recommended



gluten-free option available



vegetarian option available




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# DINNER

## 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

**Cassis Mont Blanc Cheesecake** 16  
kinako graham, marron glacé, orange ginger compote, ginger diplomat cream, aburi meringue, orange coulis, orange aperol sorbet


**Banana Ricotta Cannoli** 16  
blackberry sauce, pistachio financier, blackberry gelée, pistachio foam, blackberry vanilla swirl ice cream

**Pear Gianduja Bavaois** 16  
cherry coulis, cherry compote, pear gel, gianduja espuma, pear sorbet

## HOUSE MADE ICE CREAM & SORBET

	sgl	dbl
<b>Ice Cream</b>	4.5	8
Fig, Chai Tea, Mocha		

<b>Sorbet</b>	4.5	8
Spiced Apple, Blood Orange Thyme, Strawberry Shiso		
<i>(add mochi or brownie to your ice cream or sorbet +\$1)</i>		

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