

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!



LUNCH

MINAMI DONBURI

Served with miso soup.

Hon-Maguro Negitoro Don 26

bluefin tuna, green onion, shiso, seaweed, shiitake mushroom, sushi rice

Premium Bara Chirashi Don 26

assorted fish, shiso, seaweed, egg, diced cucumber, shiitake mushroom, sushi rice

Chutoro-Salmon Don 33

bluefin tuna chutoro, sockeye salmon, ikura, shiso, pickled daikon, diced cucumber, sushi rice

Hon-Maguro Trio Don 43

bluefin tuna akami, chutoro, otoro, shiso, shiitake mushroom, diced cucumber, pickled daikon, sushi rice

Wagyu Don 43

A5 Wagyu, wasabi chimichurri, green onion, sous-vide egg, steamed rice

Make It Premium +12

Your choice of Minami Donburi served with confit duck breast, ebi fritter, chicken nanban, goma-ae, seasonal greens, and petite green tea opera.

MINAMI ZEN

Served with miso soup, signature salmon oshi and 3pc nigiri, ebi fritter, and petite green tea opera. 35

Choose from our selection of signature dishes:

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



 *gluten-free option available*  *vegetarian option available*


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

LUNCH

LUNCH ENTRÉES

Sablefish Lunch	37
Saikyo miso sablefish, gomoku rice, tsukemono, sous-vide egg, served with miso soup	
Kaisen Soba Peperoncino	27
Hokkaido scallops, prawns, squid, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy	
Aburi Chicken	29
grilled chicken thigh, roasted seasonal vegetables, peppercorn-garlic soy, yuzu kosho, served with steamed rice and miso soup	
Aburi Butler Steak	35
AAA Sterling Silver butler steak, roasted seasonal vegetables, wasabi chimichurri, served with steamed rice and miso soup	
Harvest Green Salad	
kale, baby greens, quinoa, snap peas, heirloom gem tomatoes, soy balsamic vinaigrette Choose from our selection of signature proteins:	
Chicken Breast	28
Butler Steak	32

 *gluten-free option available*  *vegetarian option available*

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

LUNCH

SUSHI LUNCH SELECTION

Served with miso soup.

Sashimi Lunch	40
chef's selection of sashimi, 9pc	
Premium Select	40
traditional and Aburi nigiri, rolls, and oshi, 12pc	
Deluxe Nigiri Set	46
chef's selection of premium traditional nigiri, bluefin negitoro maki, 14pc	

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

SIGNATURE SUSHI ROLLS

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

(GF) *gluten-free option available* (VEG) *vegetarian option available*

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

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 Steamed Edamame (VEG) (GF)	7
chili-garlic tamari soy, shallot crisps	
Brussels Sprout Chips (VEG)	8
togarashi-lemon pepper salt	
<i>(add naturally smoked hickory bacon +\$3)</i>	
Miso Baked Tofu Salad (VEG)	18
organic baby greens, miso tofu, crispy tempeh, pickled carrot, 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	

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*

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

LUNCH



NIGIRI & SASHIMI

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

	nigiri per pc	sashimi 3pc
Iwate A5 Wagyu	12	-
Maguro / Bluefin Tuna	8	22
Chutoro / Bluefin Tuna	10	26
O-toro / Bluefin Tuna	12	30
Tai / Seabream	7.5	16
Ikura / Salmon Roe	7	-
Hamachi / Yellowtail	6	16
Hotate / Hokkaido Scallop	6.5	17
Unagi / BBQ Eel	6.5	-
Bincho / Albacore Tuna 🌊	5.5	15
Sake / Sockeye Salmon	6.5	15
Ebi / Prawn	5	-
Botan Ebi / BC Spot Prawn	8.5	23
Uni / Sea Urchin	MP	MP

SUSHI & SASHIMI SELECTION

Sushi Selection	22
salmon oshi, champagne roll, akami nigiri, hamachi nigiri, hotate nigiri	
Premium Nigiri Selection 3pc	20
chutoro, ama ebi, shima aji	
Premium Nigiri Selection 5pc	43
chutoro, botan ebi, ama ebi, uni, tai	
Bluefin Tuna Nigiri Trio	25
o-toro, chutoro, akami	

 *gluten-free option available*  *vegetarian option available*

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

LUNCH



DESSERTS


Discover our selection of house-made desserts created by Head Pastry Chef, Nikki Tam

Green Tea Opera green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	16
Cassis Mont Blanc Cheesecake kinako graham, marron glacé, orange ginger compote, ginger diplomat cream, aburi meringue, orange coulis, orange aperol sorbet	16
Banana Ricotta Cannoli blackberry sauce, pistachio financier, blackberry gelée, pistachio foam, blackberry vanilla swirl ice cream	16
Pear Gianduja Bavaois cherry coulis, cherry compote, pear gel, gianduja espuma, pear sorbet	16

HOUSE MADE ICE CREAM & SORBET

	sgl	dbl
Ice Cream Fig, Chai Tea, Mocha	4.5	8
Sorbet Spiced Apple, Blood Orange Thyme, Strawberry Shiso <i>(add mochi or brownie to your ice cream or sorbet +\$1)</i>	4.5	8

 *gluten-free option available*  *vegetarian option available*

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