



## 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

<b>Premium Nigiri Sushi Tier (28pc)</b> (GF)	<b>85</b>
sockeye salmon (4pc), bincho (2pc), maguro (2pc), hamachi (2pc), tai (2pc), hotate (4pc), negitoro maki (12pc)	
<b>Assorted Sashimi Platter (28pc)</b> (GF)	<b>95</b>
sockeye salmon (6pc), bincho (6pc), hamachi (6pc), maguro (6pc), hotate (4pc)	
<b>Sumire Platter (34pc)</b> (GF)	<b>95</b>
Aburi Salmon Oshi (6pc), Aburi Ebi Oshi (6pc), Aburi Hotate Oshi (6pc), Bluefin Redwave Roll (8pc), Champagne Roll (8pc)	
<b>Green Tea Opera Dessert Tier (4-6 servings)</b>	<b>35</b>
green tea génoise, matcha buttercream, dark chocolate ganache, azuki bean cream, hazelnut wafer <i>*minimum 1 hour notice required</i>	

# SUSHI

## SIGNATURE ROLLS

	4pc	6pc
<b>Bluefin Redwave Roll</b>	<b>12</b>	<b>24</b>
bluefin tuna, rock crab, mayo, avocado, cucumber, daikon oronoshi, arare, yuzu skin, wasabi pickles		
<b>Champagne Roll</b> (GF)	<b>12</b>	<b>24</b>
Hokkaido scallop, salmon, cucumber, golden tobiko, Miku sauce		

## ABURI OSHI SUSHI

	3pc	6pc
<b>Salmon Oshi Sushi</b> (GF)	<b>11</b>	<b>22</b>
pressed BC wild sockeye salmon, jalapeño, Miku sauce		
<b>Ebi Oshi Sushi</b> (GF)	<b>11</b>	<b>22</b>
pressed prawn, lime zest, ume sauce		
<b>Hotate Oshi Sushi</b> (GF)	<b>11</b>	<b>22</b>
pressed Hokkaido scallop, oboro kombu, asparagus, butter ponzu, ikura, sesame, salt, lemon juice		
<b>Oshi Sampler</b> (GF)	-	<b>22</b>
2pc each of salmon, ebi, and hotate		

## NIGIRI & SASHIMI

	nigiri per pc	sashimi 3pc
<b>Bincho / Albacore Tuna</b> (V)	<b>5.5</b>	<b>15</b>
<b>Sake / Sockeye Salmon</b>	<b>5.5</b>	<b>15</b>
<b>Maguro / Bluefin Tuna</b>	<b>8</b>	<b>22</b>
<b>Hamachi / Yellowtail</b>	<b>6</b>	<b>16</b>
<b>Hotate / Hokkaido Scallop</b>	<b>6.5</b>	<b>17</b>
<b>Ebi / Prawn</b>	<b>5</b>	-
<b>Unagi / BBQ Eel</b>	<b>6.5</b>	-
<b>Vegetarian Selection</b>	<b>11</b>	-
1pc each of inari gomae, tempura shiitake, aburi eggplant		

## HOSOMAKI

classic roll with 1-2 ingredients, 6pc

<b>Salmon Maki</b> (GF)	<b>6</b>
<b>Negitoro Maki</b> (GF)	<b>6</b>
<b>Red Tuna Maki</b> (GF)	<b>6</b>
<b>Cucumber Maki</b> (GF)	<b>4</b>
<b>Avocado Maki</b> (GF)	<b>4</b>

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

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



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### ZENSAI

<b>Miso Baked Tofu Salad</b> (VEG) 18 organic baby greens, baked tofu, crispy tempeh, pickled carrot, daikon, avocado, cherry tomatoes, umami soy vinaigrette	<b>Steamed Edamame</b> (VEG) (GF) 6 kosher salt
<b>Ebi Fritters</b> (GF) 20 tiger prawns, harissa aioli, soy balsamic reduction, asian slaw, chili-lime vinaigrette	<b>Spicy Sesame Edamame</b> (VEG) (GF) 7 chili-garlic tamari soy, shallot crisps
<b>Chicken Nanban</b> 12 sweet and sour glaze, house made tartar sauce, achara (3pc)	<b>Brussels Sprout Chips</b> (VEG) 8 togarashi-lemon pepper salt
<b>Miso Soup</b> (GF) 5 daily garnish	<b>Seasonal Goma-ae</b> (VEG) (GF) 8 umami sweet sesame soy
	<b>Steamed Rice</b> 3

### BENTO & BOWLS

<b>Sushi Bento</b> (GF) 31 Ebi Fritter (3pc), Salmon Oshi (2pc), Ebi Oshi (2pc), Hotate Oshi (2pc), feature salad, seasonal goma-ae, tsukemono	<b>Aburi Steak Bento</b> 35 AAA Sterling Silver butler steak, roasted market vegetables, gomoku rice, seasonal salad, house pickles, wasabi chimichurri
<b>Chicken Nanban Bento</b> 25 chicken nanban (5pc), steamed rice, feature salad, tsukemono, seasonal goma-ae	<b>Premium Bara Chirashi Don</b> 26 assorted fish, shiso, seaweed, egg, diced cucumber, shiitake mushroom, sushi rice
<b>Hon-Maguro Negitoro Don</b> 26 bluefin tuna, green onion, shiso, seaweed, shiitake mushroom, sushi rice	<b>Salmon Croquette Donburi</b> 23 deep-fried salmon croquettes (2pc), steamed white rice, house salad, brussels sprouts

### ENTRÉE

<b>Saikyo Miso Sablefish</b> 37 Saikyo miso sablefish, seasonal vegetables	<b>Kaisen Soba Peperoncino</b> 27 scallops, prawns, calamari, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy tare
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### DESSERT

Seasonal confections combining a fusion of Japanese 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

#### Cassis Mont Blanc Cheesecake

kinako graham, maron glacé, orange ginger compote, ginger diplomat cream, orange coulis

13

#### Pear Gianduja Bavaois

cherry coulis, cherry compote, pear gel, gianduja espuma

13



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