

TASTE OF MINAMI

Let us guide your dining experience! Minami's chef's tasting menu features the best of our Aburi cuisine. Crafted with seasonal ingredients showcasing a fusion of Japanese flavours and Pacific Northwest influence, each dish highlights the artistry of Minami's culinary team, creating a memorable Aburi experience.

Ikura Shooter

salmon roe, ogo seaweed, shallot, kombu dashi, lemon zest

Aburi Beet Medley

soy maple glaze, wasabi yogurt cream, pumpkin seed furikake

Today's Sashimi

chef's choice, sockeye, shima-aji, akami

Confit Duck Breast

pan seared duck breast, parsnip purée, spiced mirin glaze, micro greens

Jidori Chicken and Foie Gras Gyoza

truffle dashi consommé

Aburi Tenderloin Steak

Sterling Silver AAA 2oz tenderloin, roasted seasonal vegetables

Minami Signature Oshi Trio

salmon oshi, ebi oshi, hotate oshi

Nigiri Selection

chef's choice, chutoro, botan ebi, hamachi

Dessert

Petite Green Tea Opera

+\$6 to upgrade to one of our current desserts

98 per person



DINNER

SHOOTERS



Ikura Shooter	9
salmon roe, ogo seaweed, shallot, kombu dashi, lemon zest	
Uni Shooter	10
sea urchin, ogo seaweed, shallot, kombu dashi, lemon zest	
Hotate Shooter	8
Hokkaido scallop, ogo seaweed, shallot, kombu dashi, lemon zest	
All In Shooter	12
Hokkaido scallop, sea urchin, salmon roe, ogo seaweed, shallot, kombu dashi, lemon zest	

SMALL PLATES



Miso Soup (GF)	5
daily garnish	
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>	
Seasonal Goma-ae (VEG) (GF)	8
umami sweet sesame soy	
Miso Baked Tofu Salad (VEG)	18
organic baby greens, miso tofu, crispy tempeh, pickled carrot, daikon, avocado, cherry tomatoes, umami soy vinaigrette	
Mushroom Cheese Salad (VEG)	23
baby greens, spinach, soy garlic marinated mushrooms, halloumi cheese, tomato confit, kabocha crisps, caramelized onion vinaigrette	
Roasted Seasonal Vegetable Medley	15
garlic, chili flakes, butter, maple sherry bourbon vinegar	
Aburi Beet Medley (VEG)	16
soy maple glaze, wasabi yogurt cream, pumpkin seed furikake	

DINNER

SEA APPETIZERS

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



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**


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

DINNER

LAND APPETIZERS

Aburi Beef Carpaccio	25
AAA Sterling Silver short rib, sous-vide egg, grana padano, wasabi crème fraîche, caper crisps, wasabi chimichurri	
Wagyu Carpaccio	36
Iwate A5 Wagyu, charred leek aioli, sous-vide ichimi egg yolk, grana padano, arugula, caper crisps, pickled shallot	
Chicken Nanban	12
sweet and sour glaze, house made tartar sauce, achara	
Confit Duck Breast 	20
pan seared duck breast, parsnip purée, spiced mirin glaze, micro greens	
Jidori Chicken and Foie Gras Gyoza 	22
truffle dashi consommé	

A LA CARTE

Saikyo Miso Sablefish	37
Saikyo miso sablefish, seasonal vegetables	
Kaisen Soba Peperoncino 	27
Hokkaido scallops, prawns, squid, arugula, shiitake, bell peppers, bok choy, cherry tomatoes, jalapeño, garlic-soy	
Aburi Tenderloin Steak	37
Sterling Silver AAA 3 oz tenderloin, roasted seasonal vegetables, parsnip purée, Suntory Whiskey Green Pepper Veal Jus, wasabi pickles	
Aburi Iwate A5 Wagyu Steak	59
4oz Iwate A5 Wagyu, fingerling potato confit, pickled asparagus, shimeji mushrooms, karashi 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
Salmon Oshi  	11	22
pressed BC wild sockeye salmon, jalapeño, Miku sauce		
Ebi Oshi 	11	22
pressed prawn, lime zest, ume sauce		
Hotate Oshi 	11	22
pressed hokkaido scallop, oboro kombu, asparagus, butter ponzu, ikura, sesame, salt, lemon juice		
Oshi Sampler 	11	22
salmon oshi, ebi oshi, hotate oshi		

SIGNATURE SUSHI ROLLS

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

SUSHI & SASHIMI SELECTION




Sushi Selection 	24
salmon oshi, champagne roll, akami nigiri, hamachi nigiri, hotate nigiri	
Bluefin Tuna Nigiri Trio	26
o-toro, chutoro, akami	
Premium Prawn Nigiri Duo	13
botan ebi, ama ebi	
Premium Nigiri Selection 3pc 	21
chutoro, ama ebi, shima aji	
Premium Nigiri Selection 5pc	45
chutoro, botan ebi, ama ebi, uni, tai	
Sashimi Platter 7pc	35 / per person
chef's selection	
Deluxe Sashimi Platter 8pc	55 / per person
chef's selection	

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
Maguro / Bluefin Tuna	8	22	Nikiri Soy
Botan Ebi / BC Spot Prawn	8.5	23	Nikiri Soy / Salt Lemon
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
Nodoguro	MP	-	Nikiri Soy / Salt Lemon


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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
Ice Cream	4.5	8
Fig, Chai Tea, Mocha		
Sorbet	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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