



## LIMITED - TIME FEATURES

### COCKTAIL

#### **Nineteen Forty Blue**

Don Julio 1942 Añejo tequila, Johnnie Walker Blue Label whisky,  
black truffle infused syrup, lemon oil

### ABURI OSHI SUSHI

#### **Kobe Wagyu Oshi Trio**

Three Signature Aburi Oshi Sushi with Kobe beef & premium toppings:  
Kaluga caviar, hanaho flower buds  
Japanese Uni, shiso powder, arare  
Soy-braised Shiitake, yuzu pepper sauce, green onions

### ENTRÉE

#### **The Minami Experience**

Saikyo Miso-marinated Canadian Lobster, Hokkaido Uni, Kalguga  
Caviar, Miyazaki A5 Wagyu Ribeye, Quebec Foie Gras, Canadian Black  
Truffle, Aka miso Ginger Sauce

#### **Premium Seafood Duo**

Saikyo Miso-marinated Canadian Lobster, Hokkaido Uni

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Head Sushi Chef: Danny Kwon | Chef de Cuisine: Eric Chung  
Beverage Director: Nick Meyer

