

Lunch



GOZEN LUNCH SET

classic Japanese set meals with a Minami twist, served with miso soup, Japanese tamago, goma-ae, tomato salad, agedashi tofu, fish nanban, daily crudo

and a choice of:

chef selection of Aburi sushi or mini poke bowl

Atlantic Salmon 38

Atlantic salmon, baby carrots, soy shiitake mushrooms, spicy miso sauce

Beef Sukiyaki Pot Roast 38

obie brazier beef shank, sweet soy, roasted potatoes, brussels sprouts, onsen tamago, aonori powder

Charcoal Aburi Chicken 38

baby carrots, soy shiitake mushrooms, kimizu, red radish, citrus glaze

Add a dessert to your Lunch Gozen Set: 5.5

Dairy-free Coconut Panna Cotta

sweet red beans, coconut whipped cream

**gluten free, dairy free*

SUSHI LUNCH

served with miso soup

Edomae Selection 31

traditional nigiri and hosomaki, 10 pieces

Minami Signature Selection 35

a selection of nigiri and Aburi oshi, 12 pieces

Garden Sushi Selection 19

our signature garden roll and vegetable nigiri, 7 pieces

Kaisen Poke Bowl 25

assorted seafood, spicy tuna, tobiko, broccolini, spicy sesame sauce, sushi rice

OSHI SUSHI & ROLLS

sushi prepared using our famous flame-searing technique and signature sauces

Salmon Oshi 4pc 14.5

BC wild sockeye salmon, jalapeño, Miku sauce

Ebi Oshi 4pc 14.5

prawn, lime juice, Japanese salted plum sauce

Albacore Oshi 4pc 14.5

BC albacore tuna, spicy Miku sauce, crispy capers

Yellowtail Oshi 4pc 14.5

Japanese hamachi, yuzu miso pepper sauce, jalapeño, pickled daikon

Saba Oshi 4pc 12.5

cured mackerel, bonito, sweet miso sauce

Kaisen Roll 5pc 22

unagi, maguro, salmon, cucumber, avocado, uni, ikura, spicy miso, sweet soy glaze, tsukemono

Minami Roll 6pc 27

negitoro maki, uni, Japanese wagyu, truffle powder, lemon aioli, pickled daikon, wasabi pickles

Garden Salad Roll 5pc 18

ume shari, cucumber, avocado, carrot kinpira, micro greens, caramelized sweet potato, tsukemono

Please advise your server of any allergies or dietary restrictions prior to ordering.

We are not a nut-free, gluten-free, halal, or kosher kitchen.

Lunch

SMALL PLATES & SHAREABLES

Miso Soup wakame, green onion	4
Edamame sea salt	7
Brussels Sprouts spiced maldon sea salt, smoked bacon	9
Charred Broccoli Goma-Ae soy sesame dressing	10
Sautéed Wild Mushrooms garlic, sherry wine, togarashi chili threads	10
Truffle Dashi Pork Gyoza 5pc five pieces of pan-seared pork gyoza, truffle dashi soy	13
Calamari tosazu, brussels sprouts, tsukemono	14
Softshell Crab Karaage softshell crab, dry tempura dredge, lemon aioli, nanami togarashi, lemon, aonori rice chip	16
Beef Sukiyaki Pot Roast obie brasier beef shank, sweet soy, roasted potatoes, brussels sprouts, onsen tamago, aonori powder	17
Miso Furikake Tofu soy marinated tofu, mushroom puree, nori glaze, miso furikake	17
 Salmon Crudo housemade yukke sauce, goma-ae sauce, shiso leaf, charcoal oil, sweet lemon	23
A5 Wagyu Carpaccio parmesan tuile, tomato, kizami wasabi, kimizu, wasabi aioli	33
Assorted Traditional Sashimi 9 pieces of maguro, hamachi, and salmon	33

Minami Cobb Salad baby kale, romaine, tomato, cucumber, parmesan tuile, ginger dressing	17
• Poke	+ 6
• Aburi Chicken	+ 6

DESSERTS

Miso Maple Granola coconut panna cotta, mango curd, mango sauce, greek yogurt, miso maple pecan granola, fresh market fruit, whipped cream cheese <i>*gluten-free</i>	12
Layered Carrot Cake cream cheese espuma, Saikyo miso caramel sauce, sake infused pineapple compote <i>*nut-free</i>	14.5
Dark Chocolate Cake Silken tofu dark chocolate cream, dark chocolate almond sponge, mango passion fruit curd, mango passion fruit sorbet, genmai tea cacao nibs tuile <i>*dairy-free *gluten-free</i>	15.5



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items created in collaboration with
MICHELIN Chef Ryusuke Nakagawa of ABURI Hana

General Manager Nicholas Teehan, Executive Pastry Chef Aiko Uchigoshi