

## FEATURED PLATTERS

### MINAMI PLATTER FOR TWO | 95

**Aburi Chicken**  
citrus-glazed chicken thigh

**Atlantic Salmon Mushiyaki**  
truffle miso mayo, broccolini, kinpira carrots

**Crispy Brussels Sprouts**  
spiced Maldon sea salt

**Obie Braiser Japanese Sukiyaki**  
slow roasted beef shortrib, sweet soy

**Daigaku-Imo**  
caramelized Japanese sweet potato

**Broccolini Goma-Ae**  
soy sesame dressing

**Atlantic Salmon Nigiri** - two pieces

**Maguro Nigiri** - two pieces

**Hamachi Nigiri** - two pieces

**Aburi Salmon Oshi**  
BC wild sockeye salmon, serrano pepper,  
Miku sauce - two pieces

**Aburi Ebi Oshi**  
prawn, lime juice, ume Miku sauce - two pieces

**Aburi Albacore Oshi**  
BC albacore tuna, spicy Miku sauce,  
crispy capers - two pieces

**Aburi Hamachi Oshi**  
yellowtail, lemon juice, yuzu pepper sauce,  
serrano pepper, mejiso, pickled daikon - two pieces

**Spicy Tuna Roll**  
spicy tuna, avocado, cucumber,  
sesame seeds - eight pieces

**Ikura Inari Sushi Pocket** - two pieces

### FUJI SUSHI PLATTER (40pc) | 79

**Aburi Salmon Oshi**  
BC wild sockeye salmon, serrano pepper,  
Miku sauce - four pieces

**Aburi Ebi Oshi**  
prawn, lime juice, ume Miku sauce - four pieces

**Aburi Albacore Oshi**  
BC albacore tuna, spicy Miku sauce,  
crispy capers - four pieces

**Aburi Hamachi Oshi**  
yellowtail, lemon juice, yuzu pepper sauce,  
serrano pepper, mejiso, pickled daikon - four pieces

**California Roll**  
shredded fish cake, avocado, tobiko - eight pieces

**Spicy Tuna Roll**  
spicy tuna, avocado, cucumber,  
sesame seeds - eight pieces

**Salmon Maki** - six pieces

**Tuna Maki** - six pieces

**Inari Sushi** - four pieces

### KIKU SUSHI PLATTER (38pc) | 115

**Aburi Salmon Oshi**  
BC wild sockeye salmon, serrano pepper,  
Miku sauce - six pieces

**Aburi Ebi Oshi**  
prawn, lime juice, ume Miku sauce - six pieces

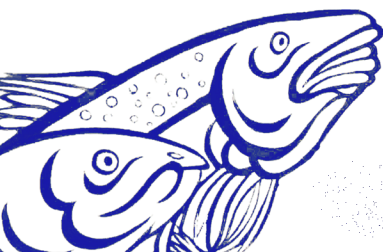
**Aburi Bincho Oshi**  
BC albacore tuna, spicy Miku sauce,  
crispy capers - four pieces

**Aburi Hamachi Oshi**  
yellowtail, lemon juice, yuzu pepper sauce,  
serrano pepper, mejiso, pickled daikon - four pieces

**Atlantic Salmon, Hamachi, Maguro, Hotate, Tai Nigiri**  
two pieces of each

**Premium Negitoro Maki**  
chutoro, green onion - four pieces

**Ikura Inari Sushi Pocket**  
four pieces



# Minami To-Go Menu



## OSHI BENTOS

*served with Salmon Oshi, Ebi Oshi, and Albacore Tuna Oshi (two pieces of each), seasonal vegetables, miso soup*

**Salmon Bento** 25  
shiitake mushrooms, kinpira carrots, arugula, broccolini, spicy miso, onions

**Aburi Chicken Bento** 25  
citrus-glazed chicken thigh, truffle kimizu, kurozu vinaigrette, baby carrots, arugula, radish

**Sukiyaki Beef Bento Bento** 27  
obie brasier beef shank, sweet soy, roasted potatoes, brussels sprouts, onsen tamago, aonori powder

## RICE BENTOS

*served with a steamed rice, seasonal vegetables, miso soup*

**Salmon Bento** 19  
shiitake mushrooms, kinpira carrots, arugula, broccolini, spicy miso, onions

**Aburi Chicken Bento** 19  
citrus-glazed chicken thigh, truffle kimizu, kurozu vinaigrette, baby carrots, arugula, radish

**Sukiyaki Beef Bento** 21  
obie brasier beef shank, sweet soy, roasted potatoes, brussels sprouts, onsen tamago, aonori powder

## BOWLS

*served with miso soup*

**Kaisen Poke Bowl** 19  
assorted seafood, spicy tuna, tobiko, spicy sesame sauce, sushi rice

**Unagi Bowl** 24  
bbq eel, tsukemono, rice

**Minami Chirashi Bowl** 25  
Hokkaido scallop, red tuna, aka ebi, salmon, yellowtail, ikura, and shiso on a bed of seasoned sushi rice

## SUSHI SETS

*served with kobachi and miso soup*

**Sashimi & Nigiri Set** 39  
chef's selection of sashimi (8pc), nigiri (5pc), maki (3pc)

**Traditional Sushi Set** 28  
chef's selection of nigiri (6pc), salmon maki (6pc), tuna maki (6pc)

**Sashimi & Oshi Set** 34  
chef's selection of sashimi (8pc) and oshi sushi (8pc)

**Minami Sushi Set** 31  
chef's daily selection of nigiri (5pc), oshi sushi (8pc), salmon maki (3pc)

## PREMIUM SUSHI SETS

*served with miso soup*

**Aburi Sushi Selection** 39  
chef's selection of Aburi nigiri (6pc) and oshi sushi (8pc)

**Sashimi Selection** 53  
chef's selection of sashimi (15pc)  
- three pieces of five different types of fish



Please advise of any allergies or dietary restrictions prior to ordering.  
Please note: our sushi rice is not gluten-free, halal, or kosher, nor are we a nut-free kitchen

# Minami To-Go Menu



## OSHI & ROLLS

<b>Aburi Salmon Oshi</b> BC wild sockeye salmon, serrano pepper, Miku sauce	22
<b>Aburi Ebi Oshi</b> prawn, lime juice, Japanese salted plum sauce	22
<b>Aburi Saba Oshi</b> cured mackerel, bonito and sweet miso sauce	19
<b>Aburi Albacore Oshi</b> BC albacore tuna, spicy Miku sauce, crispy capers	22
<b>Aburi Hamachi Oshi</b> yellowtail, lemon juice, yuzu pepper sauce, serrano pepper, mejiso, pickled daikon	22
<b>Cooked Spicy Tuna Roll</b> sous-vide spicy tuna, avocado, cucumber, sesame seeds	9
<b>Spicy Salmon Roll</b> spicy salmon, cucumber, golden tobiko	10
<b>Garden Roll</b> avocado, daikon, carrot, cucumber, greens	9
<b>California Roll</b> shredded fish cake, avocado, tobiko	10
<b>Negitoro Maki</b>	8
<b>Salmon Maki</b>	6.5
<b>Tekka Maki</b>	6.5
<b>Avocado Maki</b>	5
<b>Cucumber Maki</b>	5

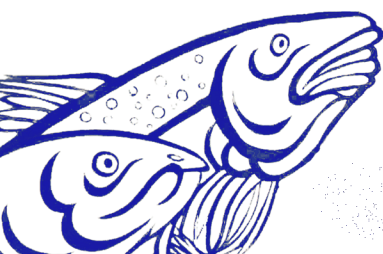
## SMALL PLATES

<b>Brussels Sprouts</b> spiced maldon sea salt, smoked bacon	9
<b>Edamame</b> sea salt	4.75
<b>Miso Soup</b> wakame, scallion	3

## DESSERT

*made fresh, in-house daily*

<b>Dark Chocolate Cake</b> genmai tea cacao nibs tuile, mango passion fruit curd, blueberries <i>*dairy-free *gluten-free</i>	8.5
<b>Layered Carrot Cake</b> cream cheese espuma, Saikyo miso caramel sauce, sake infused pineapple compote <i>*nut-free</i>	12
<b>Matcha Crème Brûlée</b>	6



Executive Pastry Chef, Aiko Uchigoshi

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# Minami To-Go Beverages Menu



## WHITE WINE

**Giulio Straccali** 30  
Pinot Grigio | Lombardy, ITA  
*hints of fresh apple & peach, 750ml*

## RED WINE

**Cuvée Jean Paul Vaucluse Rouge** 30  
Grenache Blend | Rhône, FRA  
*a classic Southern Rhône red; delicious,  
soft, & fruity, 750ml*

## BEER & CIDER

**Asahi Lager** Japan 6  
*500ml can*

**Brickworks 1904 Dry Cider** Ontario 7  
*473ml can*

