

Minami To-Go Menu



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

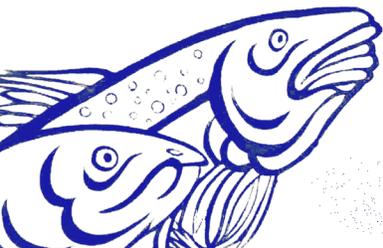
Aburi Bincho Oshi
BC albacore tuna, spicy Miku sauce,
crispy capers - four pieces

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



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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

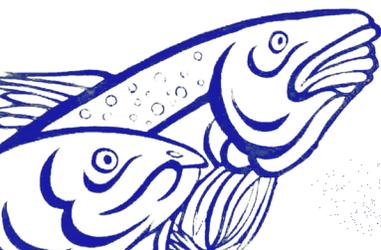
Aburi Sushi Selection 39

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

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OSHI & ROLLS

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

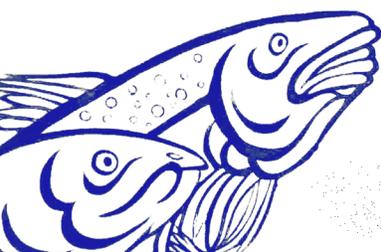
SMALL PLATES

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

DESSERT

made fresh, in-house daily

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

