

take-out



ABURI OSHI SUSHI

our famous pressed and flame seared sushi, 6 pieces
We are proud to be the pioneers of Aburi sushi in Canada

Salmon Oshi Sushi wild sockeye salmon, Miku sauce, jalapeño	16
Ebi Oshi Sushi pressed prawn, lime zest, ume sauce	16
Saba Oshi Sushi house cured mackerel, miso sauce	16
Aburi Oshi Sampler two pieces each of Salmon, Ebi, and Saba Aburi Oshi Sushi	16

NIGIRI SUSHI

per piece

Sockeye sockeye salmon	3.5	Bincho albacore tuna	3.5
Maguro red tuna	5	Hamachi yellowtail	4
Tai snapper	4.25	Hotate hokkaido scallop	4.25
Ebi prawn	3	Unagi BBQ fresh water eel	6

VEGETABLE NIGIRI SUSHI

per piece

Avocado	2.5	Eggplant	2.5
Shiitake	2.5	Sweet Red Pepper	2.5



ASSORTED SUSHI SELECTION

selection of our most popular sushi

Chef's Sushi Select Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Bincho Nigiri, Maguro Nigiri, 5 pieces	15
Chef's Deluxe Sushi Select Aburi Salmon Oshi, Aburi Ebi Oshi, Spicy Tuna Roll, Bincho Nigiri, Maguro Nigiri, Hamachi Nigiri, 8 pieces	20

SPECIALTY ROLL

8 pieces

Miku Roll salmon, crab, cucumber, rolled in tobiko, Miku sauce	18
Red Wave Roll prawn, avocado, wrapped in red tuna, masatake sauce	16
Garden Roll   avocado, red bell pepper, cucumber, shiso, wrapped with pickled watermelon radish, moromi miso yellow pepper cucumber salsa, chervil	14

ROLL SUSHI

8 pieces

Spicy Shrimp Roll spicy aioli, cucumber	8
Spicy Tuna Roll tuna, cucumber	8

SASHIMI PLATTERS

chef's choice of fresh sashimi

Sashimi Platter for Three Sockeye Salmon, Bincho, Maguro, Tai, Hamachi, 15 pieces	45
Sashimi Platter for Five Sockeye Salmon, Bincho, Maguro, Tai, Hamachi, 25 pieces	65

SUSHI PLATTER FOR THREE

bring Aburi home to family and friends

Sushi Platter for Three Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Spicy Shrimp Roll, Spicy Tuna Roll, 30 pieces	55
Deluxe Sushi Platter for Three Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Red Wave Roll, Miku Roll, 30 pieces	68
Oshi & Nigiri Platter for Three Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Maguro Nigiri, Hamachi Nigiri, 30 pieces	88

SUSHI PLATTER FOR FIVE

Sushi Platter for Five Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Spicy Shrimp Roll, Spicy Tuna Roll, 50 pieces	92
Deluxe Sushi Platter for Five Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Red Wave Roll, Miku Roll, 50 pieces	113
Oshi & Nigiri Platter for Five Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Maguro Nigiri, Hamachi Nigiri, 50 pieces	147

BENTO AND DONBURI

Aburi Sushi Bento Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, Maguro Nigiri, Tai Nigiri, Hamachi Nigiri, Ebi Fritters, chef's seasonal salad	25
AAA Beef Shank Bento braised beef shank with soy demi-glaze, salmon maki, kappa maki, chef's seasonal salad, market vegetables	25
Ō-toro Negitoro and Salmon Donburi ō-toro, freshly chopped green onion, sockeye salmon	28

take-out



HOSOMAKI

6 pieces

Salmon Maki sockeye salmon	6
Negitoro Maki tuna, green onion	6
Tuna Maki tuna	6
Kappa Maki cucumber	4
Avocado Maki fresh avocado	4

ZENSAI | APPETIZER

Kaiso Seaweed Salad mixed baby greens, avocado, cucumber, tomato, radish, crunchy arare, spicy sesame-ponzu vinaigrette	16
Nutrigreens Farm Tofu Salad crumbled miso tofu, mixed baby greens, pickled daikon and carrot, cucumber, tomato, umami soy vinaigrette	14
Chicken Nanban lightly fried and marinated in sweet and sour soy, asian slaw, house made tartar sauce, 5 pieces	13
Ebi Fritters white tiger prawns in herb-beer batter, sweet chili aioli, chili powder, balsamic reduction	16
Kaisen Soba Peperoncino tiger prawns, squid, sweet pepper, shiitake mushrooms, baby bok choy, jalapeno, wild baby arugula, chili garlic soy	24
Spicy Sesame Edamame chili garlic tamari soy, crispy shallots	6
Brussels Sprout Chips lemon pepper togarashi spiced, lemon wedge	8
Nanohana Goma-ae sweet sesame soy	8
Steamed Edamame kosher salt	5
Miso soup daily garnish	3
Side Steamed Rice	3

DESSERT

please note that our takeout desserts do not include ice cream

Green Tea Opera green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer	11.5
Yuzu Mango Cheesecake yuzu cheesecake, mango crémeux, banana greek yogurt crème, passion fruit gel, graham crumble	14
Strawberry Basil Tart vanilla sable, lemon coconut sponge, strawberry basil compote, basil mousse, fresh strawberries, strawberry gel	11
Westberry Farms Blueberry Lavender Mille Feuille puff pastry, blueberry greek yogurt crémeux, lavender namelaka, blueberry lemon compote, blueberry jelly, lemon crumble	11

BEVERAGE

Canned Pop choice of Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Diet 7-Up, Iced Tea, Orange Crush, Root Beer, Club Soda, 355mL	2.5
Bottled Spring Water	2.3
Ito-En Green Tea	3
Ginger Beer	5

Thank you for ordering take-out with us!

Please be advised that our food is designed to be consumed directly after preparation and any delays can result in a reduction of quality. We encourage you to enjoy your order in a timely manner.

Please be aware that you are more susceptible to foodborne illnesses if food is not contained in a controlled environment. Miku restaurant is not responsible for food items taken off of our premises.