



# ABURI AT HOME

Enjoy Aburi favourites at home

## BESPOKE TIERS

enjoy these individual bentos on their own or build your own stacked bento | each tier serves 2-4

<b>Deluxe Zensai Tier (18 pcs)</b> Ebi Fritter (4pc), Pork Katsu (8pc), Chicken Nanban (4pc), Braised Beef Shank (2pc)	<b>50</b>
<b>Aburi Oshi and Roll Tier (28 pcs)</b> Aburi Salmon Oshi (6pc), Aburi Ebi Oshi (3pc), Aburi Spicy Tuna Oshi (3pc), Red Wave Roll (8pc), Miku Roll (8pc)	<b>58</b>
<b>Premium Nigiri Sushi Tier (28 pcs) (GF)</b> Sockeye Salmon Nigiri (4pc), Bincho Nigiri (2pc), Maguro Nigiri (2pc), Hamachi Nigiri (2pc), King Salmon Nigiri (2pc), Hotate Nigiri (4pc), Negitoro Maki (12pc)	<b>80</b>
<b>Assorted Sashimi Tier (28 pcs) (GF)</b> Sockeye Salmon Sashimi (6pc), Bincho Sashimi (6pc), Hamachi Sashimi (6pc), Maguro Sashimi (6pc), Hotate Sashimi (4pc)	<b>85</b>
<b>Green Tea Opera Dessert Tier (half-size cake, serves up to 6)</b> green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer <b>*minimum 60 minutes notice required</b>	<b>30</b>

## SUSHI PLATTERS

bring Aburi home to family and friends

<b>Sazanka Platter (47 pcs)</b> Aburi Salmon Oshi (4pc), Aburi Ebi Oshi (3pc), Red Wave Roll (8pc), California Roll (8pc), Salmon Maki (6pc), Tekka Maki (6pc), Spicy Salmon Roll (4pc), Spicy Tuna Roll (8pc)	<b>50</b>	<b>Sumire Platter (37 pcs)</b> Aburi Salmon Oshi (7pc), Aburi Ebi Oshi (7pc), Aburi Spicy Tuna Oshi (7pc), Red Wave Roll (8pc), Miku Roll (8pc)	<b>70</b>
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Thank you for ordering Aburi at Home!

We strive to accommodate most allergies, please notify us at time of order.

Please be aware that our food is designed to be consumed shortly 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.

(GF) - gluten-free option available, please request when ordering | (VF) - vegetarian-friendly

Miku Restaurant, October 26 2021

## DONBURI

<b>Unagi Donburi</b> barbeque eel, pickled vegetables and unagi sauce, served on steamed rice	25	<b>Ikura Donburi</b> salmon roe served on sushi rice	35
<b>Bluefin Maguro Donburi</b> negitoro, akami served on sushi rice	35	<b>Deluxe Kaisen Donburi</b> chef's daily sashimi feature served on sushi rice	40
<b>Beef Shank Donburi</b> AAA beef shank, market vegetables, wasabi pickles, served on steamed rice	18	<b>Chicken Nanban Donburi</b> house made tartar sauce, market vegetables, served on steamed rice (4 pieces)	18
<b>Chirashi Tart</b> layers of sushi rice, spicy tuna, avocado, sockeye salmon, Miku sauce, flame seared and topped with prawn, scallop, maguro, tobiko and ikura <i>available exclusively during lunch (11:30am-5:00pm)</i>	24		

## BENTO

<b>Premium Bento</b> <b>Sashimi</b> chef's selection of featured sashimi (6pc) <b>Surf &amp; Turf</b> Half Tail Lobster (1pc), AAA Sterling Silver Filet Mignon (3oz), seasonal vegetables <b>Sushi</b> Aburi Salmon Oshi (1pc), Aburi Ebi Oshi (1pc), Aburi Spicy Tuna Oshi (1pc), Hon Maguro Negitoro Maki (6pc), chef's selection of featured nigiri (3pc) <b>Dessert, Green Tea Opera</b> green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer	75
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<b>Miku Waterfront Bento</b> Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), Aburi Spicy Tuna Oshi (1pc), Red Wave Roll (5pc), Saikyo Miso Baked Sablefish (1pc), Pan Seared Scallop (1pc), Ebi Fritter (2pc), Chicken Nanban (2pc), seasonal vegetables	32
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<b>Aburi Oshi &amp; Beef Bento</b>  Soy-Braised Beef (2pc), Yukon Potato Purée, Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), Aburi Saba Oshi (2pc), Tofu Salad, Seasonal Goma-ae, Tsukemono, sautéed vegetables	26
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## SUSHI SETS

<b>Traditional</b> a selection of nigiri and hosomaki, 13 pieces	24
<b>Premium</b> traditional and Aburi nigiri, rolls, and oshi, 12 pieces	29
<b>Garden Select</b> Garden Roll, seasonal vegetable nigiri and Aburi sushi, seasonal goma-ae, tofu salad	18



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## ABURI OSHI SUSHI

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

<b>Salmon Oshi Sushi</b> (GF)	16
wild sockeye salmon, Miku sauce, jalapeño, black pepper	
<b>Ebi Oshi Sushi</b>	16
cooked prawn, ume sauce, lime zest	
<b>Saba Oshi Sushi</b> (GF)	16
house-cured mackerel, miso sauce	
<b>Oshi Sampler</b>	16
two pieces each of Salmon, Ebi, and Saba Oshi	

## ZENSAI

appetizers

<b>Nutrigreens Farm Tofu Salad</b> (VEG)	14
crumbled miso tofu, mixed baby greens, pickled daikon and carrot, cucumber, tomato, crispy wonton, umami soy vinaigrette	
<b>Chicken Nanban</b>	13
lightly fried and marinated in sweet and sour soy, asian slaw, house made tartar sauce, 6 pieces	
<b>Ebi Fritters</b>	16
white tiger prawns in herb-beer batter, sweet chili aioli, chili powder, balsamic reduction	
<b>Kaisen Soba Peperoncino</b>	24
tiger prawns, squid, sweet pepper, shiitake mushrooms, baby bok choy, jalapeno, wild baby arugula, chili garlic soy choice of spicy / non-spicy	
<b>Spicy Sesame Edamame</b> (VEG)	6
chili garlic tamari soy, crispy shallots	
<b>Brussels Sprout Chips</b> (VEG)	8
togarashi-lemon pepper salt	
<b>Seasonal Goma-ae</b> (GF) (VEG)	8
sweet sesame soy	
<b>Steamed Edamame</b> (GF) (VEG)	5
kosher salt	
<b>Miso Soup</b> (GF)	3
daily garnish	
<b>Side Steamed Rice</b>	3

## HOSOMAKI

classic roll with 1-2 ingredients, 6 pieces

<b>Salmon Maki</b> (GF)	6
<b>Negitoro Maki</b> (GF)	6
<b>Red Tuna Maki</b> (GF)	6
<b>Kappa Maki</b> (VEG)	4
<b>Avocado Maki</b> (VEG)	4

## SPECIALITY ROLLS

our signature rolls, 8 pieces

<b>Miku Roll</b>	18
sockeye salmon, crab, cucumber, rolled in tobiko, Miku sauce	
<b>Red Wave Roll</b> (GF)	16
prawn, avocado, red tuna, masatake sauce	
<b>Garden Roll</b> (GF) (VEG)	14
avocado, red bell pepper, cucumber, shiso, wrapped with pickled zucchini, moromi miso yellow pepper cucumber salsa, chervil	

## ROLLS

8 pieces

<b>Spicy Salmon Roll</b>	8
salmon, cucumber	
<b>Spicy Tuna Roll</b>	8
tuna, cucumber	
<b>Real Crab California Roll</b> (GF)	13
snow crab, avocado, tobiko	
<b>Dynamite Roll</b>	12
prawn tempura, crab, avocado, cucumber, tobiko	
<b>Crunchy Scallop Roll</b>	14
chopped scallop, cucumber, aonori tempura bits	

## NIGIRI / SASHIMI

	NIGIRI EACH	SASHIMI 6PC
<b>Bincho/Albacore</b>	3.5	19.5
<b>Sake/Sockeye Salmon</b>	3.5	19.5
<b>Maguro/Red Tuna</b>	5	22
<b>Hamachi/Yellowtail</b>	4	22
<b>King Salmon</b>	4.25	23
<b>Hotate/Hokkaido Scallop</b>	4.25	22.5
<b>Ebi/Prawn</b>	3	
<b>Unagi/BBQ Eel</b>	6	
<b>Avocado/Eggplant</b> (VEG)	2.5	
<b>Shiitake Mushroom/Red Pepper</b> (VEG)	2.5	

For Aburi nigiri, add \$0.25

## DESSERT

seasonal confections prepared in house, combining Japanese and European flavours \*please note that our takeout desserts do not include ice cream/sorbet

<b>Green Tea Opera</b>	10
green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer	
<b>Caramel Meringues Chantilly</b>	10
caramelized hazelnuts, chantilly cream	

## BEVERAGES

\*please note that disposable stemware and corkscrews are not included with purchase.

### SAKE

<b>Dassai "39"</b> Junmai, 300 mL	62.5
<b>Dassai "45"</b> Junmai, 720 mL	104
<b>Dassai Nigori</b> 300 mL	42
<b>Dassai Sparkling</b> Junmai, 360 mL	49
<b>Gokujo</b> Ginjo, 720 mL	83
<b>Gold Omachi</b> Junmai, 720 mL	112.5
<b>Taiheizan Kimoto</b> Junmai, 720mL	62
<b>Kozaemon Daiginjo</b> Junmai, 720 mL	146
<b>Kozaemon Miyamanishiki</b> Ginjo, 300 mL	41
<b>Yamagata Masamune (Junmai)</b> Ginjo, 720 mL	96
<b>Tama no Hikari Yamahai</b> Junmai Ginjo, 720mL	71

### WHITE WINE 750 ML

<b>Checkmate</b> Knight's Challenge Chardonnay Okanagan, CAN	117
<b>Kettle Valley</b> Sémillion Sauvignon Blanc Okanagan, CAN	56
<b>MacIntyre</b> Astra Chardonnay Okanagan, CAN	79
<b>Nichol</b> Pinot Gris Okanagan, CAN	47
<b>Pacific Grove</b> Barrel Fermented Chardonnay California, USA	50
<b>Riverlore</b> Sauvignon Blanc Marlborough, NZL	50
<b>Sacchetto</b> Pinot Grigio Veneto, ITA	52
<b>Maxx Mann</b> Riesling Mosel, GER	45
<b>Champalou</b> Vouvray Loire Valley	66

### RED WINE 750 ML

<b>Aquinas Cabernet Sauvignon</b> California, USA	62.5
<b>Bersano</b> Chianti Tuscany, ITA	52
<b>50th Parallel Estate</b> Pinot Noir Okanagan, CAN	54
<b>Piccini</b> Brunello di Montalcino Tuscany, ITA	92
<b>Spearhead</b> Cuvée Pinot Noir Okanagan, CAN	75
<b>Substance</b> Cabernet Sauvignon Columbia Valley, USA	74
<b>Fattoria La Vialla</b> Casa Conforto Chianti Superiore Tuscany, ITA	75

### ROSÉ

<b>Lorgeril</b> L'Orangerie Rosé Languedoc-Roussillon, FRA, 750 mL	47
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### SPARKLING

<b>Fitzpatrick</b> Fitz Crémant Pinot Blanc Okanagan, CAN, 750 mL	62.5
<b>Veuve Clicquot</b> Yellow Label Champagne, FRA, 750 mL	162.5

### BEER

<b>Asahi Black</b> Dark Lager, 334mL   Japan	5.5
<b>Asahi (tall can)</b> Lager, 500 mL   Japan	6
<b>Strange Fellows (tall can)</b> Popinjay 473 mL   Canada	6
<b>Strange Fellows (tall can)</b> Talisman 473 mL   Canada	6

### JAPANESE FRUIT WINE

<b>Obaachan's Yuzu</b> refreshing citrus notes, 300mL	20
<b>Tea Umeshu</b> darjeeling tea infused, 300mL	20

### NON-ALCOHOLIC

<b>Ginger Beer</b>	3.5
<b>Montellier Sparkling Water (355mL)</b>	3.5
<b>Canned Pop (355 mL)</b> Pepsi, Diet Pepsi, 7-Up, Root Beer, Club Soda, Orange Crush, Ginger Ale, Iced Tea	2.5

To adhere to the provincial standards for the responsible sale of alcohol, we will be performing ID confirmation checks upon pick-up. To ensure the safety of our customers, employees and community, we will take the appropriate measures for a smooth and contactless pickup. Please enjoy responsibly.

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