



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

Deluxe Zensai Tier (12 pcs) ebi fritter (4pc), sablefish (2pc), chicken nanban (4pc), braised beef shank (2pc)	60
Aburi Oshi and Roll Tier (28 pcs) Aburi Salmon Oshi (6pc), Aburi Ebi Oshi (3pc), Aburi Spicy Tuna Oshi (3pc), Red Wave Roll (8pc), Miku Roll (8pc)	58
Premium Nigiri Sushi Selection (14 pcs) (GF) sockeye salmon nigiri (2pc), chutoro nigiri (2pc), maguro nigiri (2pc), tai nigiri (2pc), hamachi nigiri (2pc), botan ebi nigiri (2pc), hotate nigiri (2pc)	65
Assorted Sashimi Tier (28 pcs) (GF) sockeye salmon sashimi (6pc), bincho sashimi (6pc), hamachi sashimi (6pc), maguro sashimi (6pc), hotate sashimi (4pc)	85
Green Tea Opera Dessert Tier (half-size cake, serves up to 6) green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer *minimum 60 minutes notice required	30

SUSHI PLATTERS

bring ABURI home to family and friends

Sazanka Platter (47pcs) 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)	50	Sumire Platter (37pcs) Aburi Salmon Oshi (7pc), Aburi Ebi Oshi (7pc), Aburi Spicy Tuna (7pc), Red Wave Roll (8pc), Miku Roll (8pc)	70
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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, May 5 2022

DONBURI

Unagi Donburi barbeque eel, pickled vegetables and unagi sauce, served on steamed rice	25	Ikura Donburi salmon roe served on sushi rice	35
Bluefin Maguro Donburi negitoro, akami served on sushi rice	35	Deluxe Kaisen Donburi chef's daily sashimi feature served on sushi rice	40
Beef Shank Donburi AAA beef shank, market vegetables, wasabi pickles, served on steamed rice	18	Chicken Nanban Donburi house made tartar sauce, market vegetables, served on steamed rice (4 pieces)	18
Chirashi Tart 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

Premium Bento Sashimi chef's selection of featured sashimi (6pc)	75
Surf & Turf Half Tail Lobster (1pc), AAA Sterling Silver Filet Mignon (3oz), seasonal vegetables	
Sushi 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)	
Dessert, Green Tea Opera green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer	
Miku Waterfront Bento 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
Aburi Oshi & Beef Bento  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

SUSHI SETS

Traditional a selection of nigiri and hosomaki, 13 pieces	24
Premium (12pc) traditional and Aburi nigiri, rolls, and oshi, 12 pieces	29
Garden Select 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

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

ZENSAI

appetizers

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

HOSOMAKI

classic roll with 1-2 ingredients, 6 pieces

Salmon Maki (GF)	6
Negitoro Maki (GF)	6
Red Tuna Maki (GF)	6
Kappa Maki (VEG)	4
Avocado Maki (VEG)	4

SPECIALITY ROLLS

our signature rolls, 8 pieces

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

ROLLS

8 pieces

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

NIGIRI / SASHIMI

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

For Aburi nigiri, add \$0.25

BEVERAGES

SAKE

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

WHITE WINE 750 mL

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

RED WINE 750 ML

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

ROSÉ

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

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

BEER

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

JAPANESE FRUIT WINE

Obaachan's Yuzu <i>refreshing citrus notes, 300mL</i>	20
Tea Umeshu <i>soft with floral sweetness, 300mL</i>	20

NON-ALCOHOLIC

Ginger Beer	3.5
Montellier Sparkling Water (330mL)	3.5
Canned Pop (355 mL) 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.

 - gluten-free option available, please request when ordering |  - vegetarian-friendly

Miku Restaurant, May 5 2022



ABURI AT HOME

Enjoy Aburi favourites at home

DESSERT

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

Green Tea Opera

green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer

10

Apple Custard Tuile

apple compote, tuile, custard creme, cinnamon caramel sauce

10



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