



ABURI AT HOME

Enjoy Aburi favourites at home

BENTOS

Saikyo Miso Sablefish & Aburi Oshi Bento	28
Saikyo miso sablefish (2 pcs), Aburi Salmon Oshi (2 pcs), Aburi Ebi Oshi (2 pcs), Aburi Saba Oshi (2 pcs), tofu salad, seasonal goma-ae, tsukemono	
Miku Waterfront Bento	32
Aburi Salmon Oshi (2 pcs), Aburi Ebi Oshi (2 pcs), Aburi Spicy Tuna Oshi (1 pc), Red Wave Roll (5 pcs), Saikyo miso sablefish (1 pc), pan seared scallop (1 pcs), ebi fritter (2 pcs), chicken nanban (2 pcs), seasonal vegetables	
Garden Bento (GF) (VEG)	26
deep fried tempeh, tsukemono, seasonal goma-ae, tofu salad, inari, selection of nigiri (eggplant, red pepper, shiitake mushroom, shiso), vegetable roll (4 pcs)	
Premium Bento For Two (GF)	80
aka miso Brome Lake duck breast, Aburi Lobster Tail (2 pcs), rice, sashimi- maguro (2 pcs), hamachi (2 pcs), sockeye salmon (2 pcs) nigiri- chu-toro (2 pcs), king salmon (2 pcs), Aburi Salmon Oshi (2 pcs), Aburi Ebi Oshi (2 pcs), Green Tea Opera Dessert (2 pcs)	

PLATTERS

to share

Sashimi Platter (28 pcs)	85	Oshi Roll Platter (24 pcs)	58
maguro (6 pcs), hamachi (6 pcs), sockeye salmon (6 pcs), bincho (6 pcs), hotate (4 pcs)		Miku Roll (6 pcs), Red Wave Roll (6 pcs), Aburi Salmon Oshi (6 pcs), Aburi Ebi Oshi (3 pcs), Aburi Spicy Tuna Oshi (3 pcs)	
Nigiri Platter (14 pcs)	65	Miku Platter (40 pcs)	80
tai (2 pcs), sockeye salmon (2 pcs), hamachi (2 pcs), maguro (2 pcs), toro (otono or chutoro, 2 pcs), hotate (2 pcs), botan ebi (2 pcs)		Miku Roll (8 pcs), Red Wave Roll (8 pcs), Aburi Salmon Oshi (8 pcs), Aburi Ebi Oshi (8 pcs), Aburi Saba Oshi (4 pcs), Aburi Spicy Tuna Oshi (4 pcs)	

DONBURI

Unagi Donburi	25	Chicken Nanban Donburi	19
barbeque eel, pickled vegetables and unagi sauce, served on steamed rice		house-made tartar sauce, market vegetables, served on steamed rice (4 pieces) <i>available exclusively during lunch (11:30am-5:00pm)</i>	
Wagyu Donburi	42		
A5 Japanese Wagyu, egg yolk vinaigrette, black garlic sauce, market vegetables			

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 | (VEG) - vegetarian-friendly

Miku Restaurant, October 2022

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)	18
pressed sockeye salmon, jalapeño, Miku sauce	
Ebi Oshi Sushi	18
pressed prawn, lime zest, ume sauce	
Saba Oshi Sushi (GF)	18
pressed house-cured mackerel, miso sauce	

APPETIZERS

Nutrigreens Farm Tofu Salad (VEG)	18
crumbled miso tofu, tempeh, mixed baby greens, pickled daikon and carrot, cucumber, tomato, crispy wonton, umami soy vinaigrette	
Chicken Nanban	17
lightly fried and marinated in sweet and sour soy, Asian slaw, house made tartar sauce, 6 pieces <i>available exclusively during lunch (11:30am-5:00pm)</i>	
Ebi Fritters	18
white tiger prawns in herb-beer batter, sweet chili aioli, chili powder, balsamic reduction	
Spicy Kaisen Soba Peperoncino	26
prawns, squid, shiitake mushroom, sweet pepper, heirloom tomato, chili garlic soy, wild arugula <i>non-spicy option available</i>	
Brussels Sprout Chips (VEG)	10
togarashi-lemon pepper salt	
Seasonal Goma-ae (GF) (VEG)	10
sweet sesame soy	
Steamed Edamame (GF) (VEG)	7
kosher salt <i>spicy option available, +\$1</i>	
Miso Soup (GF)	5
green onion, enoki mushroom, wakame	

SPECIALITY ROLLS

our signature rolls, 8 pieces

Miku Roll	21
sockeye salmon, crab, cucumber, rolled in tobiko, Miku sauce	
Red Wave Roll (GF)	18
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	13
snow crab, avocado, tobiko	

NIGIRI / SASHIMI

	NIGIRI EACH	SASHIMI 6PC
Bincho / Albacore (GF)	4.5	20.5
Sake / Sockeye Salmon	4.5	20.5
Maguro / Red Tuna	5	23
Hamachi / Yellowtail	5	23
King Salmon	5.5	24
Hotate / Hokkaido Scallop	5.5	24
Ebi / Prawn	4	
Unagi / BBQ Eel	5	
Avocado (GF) (VEG)	2.5	
Eggplant (GF) (VEG)	2.5	
Shiitake Mushroom (GF) (VEG)	2.5	
Red Pepper (GF) (VEG)	2.5	

for Aburi nigiri, +\$0.25

DESSERT

Green Tea Opera Dessert	10
green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer	
Green Tea Opera Dessert Tier (half-size cake, serves 4 to 6)	30
green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer *minimum 30 minutes notice required	