



# ABURI AT HOME

Enjoy Aburi favourites at home

## SUSHI SETS & PLATTERS

<b>Sumire Platter (46 pcs)</b> 10 pcs each of the following: Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi, 8 pcs each of Red Wave Roll & Miku Roll	<b>98</b>	<b>Premium Sushi Platter (28 pcs)</b> chef selected premium nigiri (16pc), negitoro maki (6pc), salmon maki (6pc)	<b>90</b>
<b>Sazanka Platter (56 pcs)</b> Aburi Salmon Oshi (5pc), Aburi Ebi Oshi (5pc), Red Wave Roll (8pc), spicy salmon roll (8pc), spicy tuna roll (8pc), salmon maki (6pc), tuna maki (6pc), inari sushi (4pc), cucumber maki (6pc)	<b>85</b>	<b>Miku Set (20 pcs)</b> chirashi sushi, Aburi Salmon Oshi (2pc), Aburi Ebi Oshi (2pc), Red Wave Roll (2pc), Miku Roll (2pc), assorted sashimi (8pc), traditional nigiri (4pc)	<b>65</b>
<b>Vegetarian Platter (52 pcs)</b> Garden Roll (16pc), vegetable nigiri (9pc), avocado maki (12pc), cucumber maki (12pc), inari sushi (3pc)	<b>65</b>	<b>Signature (12 pcs)</b> chef's selection of Aburi nigiri (3pc), traditional nigiri (3pc), Aburi Oshi sushi (4pc), sushi roll (2pc)	<b>35</b>
<b>Sashimi Plate (9 pcs)</b> chef selection of sashimi (9pc)	<b>32</b>	<b>Salmon Lover (15 pcs)</b> Aburi Salmon Oshi (3pc), salmon nigiri (3pc), salmon sashimi (3pc), salmon maki (6pc)	<b>29</b>
		<b>Traditional (13 pcs)</b> chef's selection of traditional nigiri (7pc), negitoro maki (6pc)	<b>31</b>

## ABURI OSHI SUSHI

our famous pressed and flame seared sushi, 6 pieces

<b>Salmon Oshi Sushi</b> wild BC sockeye salmon, Miku sauce jalapeño, black pepper	<b>22</b>
<b>Ebi Oshi Sushi</b> cooked prawn, ume sauce, lime zest	<b>22</b>
<b>Saba Oshi Sushi</b> house-cured mackerel, miso sauce	<b>19</b>
<b>Oshi Selection</b> two pieces each of salmon, ebi, and saba oshi	<b>22</b>

## ROLLS

8 pieces

<b>Spicy Salmon Roll</b> spicy salmon, cucumber, rolled in golden tobiko	<b>13</b>
<b>Spicy Tuna Roll</b> spicy tuna, avocado, cucumber, sesame	<b>13</b>
<b>California Roll</b> imitation crab, mayonnaise, avocado, rolled in tobiko	<b>12</b>
<b>Garden Roll</b> avocado, daikon, carrot, cucumber, soy paper	<b>12</b>

## SPECIALITY ROLLS

8 pieces

<b>Miku Roll</b> sockeye salmon, uni, crab, cucumber, rolled in tobiko, Miku sauce	<b>25</b>
<b>Red Wave Roll</b> spicy prawn, avocado, red tuna, masatake sauce	<b>21</b>

## HAND ROLL

EACH

<b>Negitoro</b>	<b>9</b>
<b>Spicy Salmon</b>	<b>7</b>
<b>Spicy Tuna</b>	<b>7</b>
<b>Maguro/Bluefin Tuna</b>	<b>8</b>
<b>Cucumber Avocado</b>	<b>4</b>

## NIGIRI

EACH

<b>Avocado</b>	<b>3.25</b>
<b>Eggplant</b>	<b>3.25</b>
<b>Inari</b>	<b>3.25</b>
<b>Ebi/Prawn</b>	<b>5</b>
<b>Sake /Atlantic Salmon</b>	<b>5</b>
<b>Hamachi/Yellowtail</b>	<b>6</b>
<b>Unagi/BBQ Eel</b>	<b>7</b>
<b>Hotate/Hokkaido Scallop</b>	<b>6</b>
<b>Kanpachi/Amberjack</b>	<b>6.5</b>
<b>Maguro/Bluefin Tuna</b>	<b>6</b>
<b>Chutoro/Medium Fatty Tuna</b>	<b>10</b>



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## BENTOS & DONS

*served with miso soup*

### Bay St. Bento

Aburi Salmon Oshi (2pc),  
Aburi Ebi Oshi (2pc), Aburi Saba Oshi,  
(1pc), Red Wave Roll (5pc), chicken  
katsu, ebi fritters, braised beef,  
seasonal vegetables

### Nigiri & Sashimi Bento

chef's selection of nigiri (4pc) and  
sashimi (6pc), Aburi Salmon Oshi,  
Aburi Ebi Oshi, kobachi trio

### 35 Bluefin Maguro Don 52

akami (3pc), chu-toro (3pc), o-toro (2pc),  
negitoro, served over sushi rice

### Salmon Ikura Don 35

Atlantic salmon, salmon roe, served over  
sushi rice

40

## ZENSAI

### Miso Soup

awase miso, enoki, wakame,  
green onions

### Edamame

sea salt

### Spicy Sesame Edamame

chili-garlic tamari soy, crispy shallots

### Aburi Chicken Wings (8pc)

classic fried chicken wings with a  
selection of Japanese flavours.

*choice of flavour:*

*nagoya sweet soy or spicy karamiso*

### Kaisen Soba Peperoncino

prawn, squid, mussels, chili-garlic  
soy, onion, sweet pepper, shiitake  
mushrooms, tomato, wild arugula

### Niku Udon

braised brisket, udon noodles, onsen  
tamago, spinach, shiitake mushrooms  
*\*stir-fry style*

## DESSERT

*seasonal confections prepared in house,  
combining Japanese and European flavours*

### 5 Miku Signature Dessert Tier 30

Individual Green Tea Opera, Ichigo  
Mochi Dome, Matcha Vanilla Bean

### 8 Cheesecake, and two chef's selected

house-made macarons

### 9 Green Tea Opera 9

*\*half/whole cake*

30/60

### 18 Ichigo Mochi Dome 8

strawberry cream, mashed strawberries,  
brown sugar cookie

### Matcha Vanilla Bean Cheesecake 8

### 31

matcha ganache, yuzu curd, candied  
Japanese citrus peels, white chocolate  
cookie crumble

### Dark Chocolate Fondant 10

### 24 (reheating required)

Valrhona dark chocolate ganache,  
roasted almonds

### Matcha Crème Brûlée 6

### House-made Macaron 3.5

raspberry, pistachio, or yuzu

*Thank you for ordering Aburi at Home!*

*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 food-borne illnesses if food is not contained in a controlled environment. Miku Toronto is not responsible for food items taken off of our premises.*



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## BEVERAGES

### RED WINE

#### Underwood

Pinot Noir | Oregon, USA

*structured with soft tannins matched by a fruity bouquet with notes of plum, cherry, and spice*

#### Kew Vineyards Soldiers Grant 40

Cabernet Sauvignon | Niagara, CAN

*notes of stewed blackberry, cassis, & baking spice. Partial appassimento style*

#### Georges Duboeuf Beaujolais 40

Gamay Noir | Burgundy, FRA

*aromatic dark fruit and spice, balanced by earthy notes; extra dry and soft*

### WHITE WINE

#### Angel's Gate Sussreserve

Riesling | Niagara, CAN

*easy drinking and approachable; fruit forward with notes of pineapple, nectarine, star fruit and lemon zest*

#### Leaning Post The Fifty

Chardonnay | Niagara, CAN

*notes of peach, pear, lemon curd, & hazelnut. A long, complex finish.*

#### Paco & Lola

Albariño | Rias Baixas, SPN

*notes of fresh fig, cantaloupe, pineapple, with nutty and citrus notes. A great option for pairing with salads or seafood.*

### SAKE

#### 40 Okunomatsu Kinmon Golden

##### Crest Sake Cup

16

Yoshi No Gawa | Niigata, Japan  
*fragrant and flavourful; smooth and sweet, 180ml*

#### Izumi Gold Junmai Ginjo

42

Ontario Sake Co. | Toronto, Canada  
*notes of melon and pear, 500ml*

#### Hakkaisan Sparkling Nigori

50

Hakkaisan | Niigata, Japan  
*lightly sweet, yet crisp and refreshing with bright acidity, 360ml*

### BEER & CIDER

#### 35 Asahi (can)

6

Lager | Japan | 500ml

#### Brickworks 1904 (can)

6

Cider | Canada | 500ml

### 35 NON-ALCOHOLIC

#### Ito En Jasmine Tea (bottle)

4

unsweetened tea beverage | 500ml

#### 40 Ito En Ryokucha (bottle)

4

green tea/matcha unsweetened | 500ml

Please note that disposable stemware and corkscrews are not included with purchase.

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 contact-less pickup.

Please enjoy responsibly.