



IRASSHAIMASE

Welcome to Miku Toronto! Originally established in October 2015, Miku Toronto is ABURI Restaurants Canada's first East Coast flagship.

Miku combines traditional Japanese flavours and techniques with local ingredients to create a truly innovative dining experience. Our company philosophy is Ningenmi, finding happiness in bringing joy to others, and this is reflected in our team's passion for exceptional service. With this thought in mind, we hope you enjoy your time at Miku.

KOBACHI small plates

- Steamed Edamame** (VEG) (GF) 8
sea salt
- Spicy Sesame Edamame** (VEG) (GF) 9
chili garlic tamari soy, crispy shallots
- Goma-ae Duo** (VEG) (GF) 11
green bean, lotus root, sesame soy
- Crispy Brussels Sprouts** 12
smoked bacon, spiced maldon sea salt, red wine vinegar
- Japanese Crispy Chicken** 🌸 17
deep fried soy marinated chicken thigh, pickled pearl onion, wasabi miso, garlic tomato ponzu, chive, bonito & sesame flakes, chive oil

ZENSAI appetizer

- Miso Soup** 5
awase miso, enoki mushrooms, wakame, green onions
- Salmon Shinjo Salad** 🌸 19
deep fried salmon cake, ikura oroshi, green bean, lotus root, fig, kinome
- Ebi Fritters** 21
white tiger prawns, soy-balsamic reduction, sweet chili aioli, chili powder
- Hotate Crudo** 🌸 26
seared scallop, amazu apple, truffle pearl, konbu cucumber, sansho miso, coriander flower, cauliflower dashi, smoked paprika oil
- Oysters** 26
half dozen, kabosu mignonette
- Wagyu Carpaccio** 🌸 34
sliced A5 wagyu, wagyu mayo, chia seed umami soy, parsley oil, seasonal vegetables, hanaho, nori rice cracker



items created in collaboration with
MICHELIN Chef Ryusuke Nakagawa of ABURI Hana

(VEG) vegetarian option (GF) gluten free modifications available upon request





We strive to accommodate most allergies, please notify your server prior to ordering

*Please note that as an open kitchen, it may not be possible to guarantee dishes allergen free

For parties of 6 or more, a 20% gratuity will be applied.

SUSHI LUNCH

served with miso soup

- Traditional**  **35**
nigiri and hosomaki, 12 pieces
- Miku Select** **38**
a selection of traditional and Aburi nigiri and oshi, 10 pieces
- Sashimi Lunch**  **37**
chef's selection of sashimi, served with kobachi and steamed rice
(can be served without rice and miso upon request for \$30)
- Garden Select**   **26**
garden roll, seasonal vegetable nigiri, seasonal goma-ae, tofu agedashi

CHEF'S SELECT

*our chef's creative platform to explore favourites and off-menu items,
available until 3 PM.*

featuring traditional and Aburi nigiri and oshi, 8 pieces
served with kobachi and miso soup


with petit Green Tea Opera +\$7

SHUSAI entrée

- Miku Chopped Salad** **17**
kale goma-ae, grilled corn, tomato, cucumber, avocado, organic greens,
yuzu miso marinated tofu crumble, wonton crisps, umami soy vinaigrette
- with sous vide chicken breast +\$5
- with candied salmon +\$5

- Kaisen Soba Peperoncino** **31**
prawns, squid, mussels, chili garlic soy, sweet peppers, shiitake mushroom,
onion, tomato, wild arugula

- Niku Udon** **stir-fry style* **34**
braised beef, sliced Japanese wagyu, nappa cabbage, shiitake mushroom,
spinach, onsen tamago, pea tendrils

- Salmon Saikyo Yaki**  **31**
Saikyo miso marinated Atlantic salmon, Saikyo miso barley risotto,
wasabi Saikyo miso, seasonal vegetables, tomato & red pepper gastrique,
pickled beets

ABURI AT HOME

Enjoy your Aburi favourites from the comfort of your own home.

Arrange a pick-up order one hour in advance via TOCK or place an order via Ritual
or traditional takeout. Delivery available via UberEats

ABURI OSHI SUSHI

prepared using our famous flame-seared technique with signature sauces

Salmon Oshi Sushi (GF) 4 pieces pressed BC wild sockeye salmon, jalapeño, Miku sauce	14.5
Ebi Oshi Sushi 4 pieces pressed prawn, lime zest, ume sauce	14.5
Saba Oshi Sushi (GF) 4 pieces pressed house-cured mackerel, miso sauce	12.5
Aburi Oshi Sampler 3 pieces one piece each of salmon, ebi, and saba oshi	10.5

SPECIALTY ROLLS

Red Wave Roll (GF) 4 pieces spicy prawn, avocado, wrapped in red tuna, masatake sauce	11
Miku Roll 4 pieces sockeye salmon, uni, crab, cucumber, rolled in tobiko, Miku sauce	13
Garden Roll (VEG) (GF) 8 pieces ume shari, seasonal vegetables, kale coulis, sweet soy reduction, sesame soy paper	17

NIGIRI AND SASHIMI (GF)

	NIGIRI each	SASHIMI 6 pc
Sake / Atlantic Salmon	5	25
Hamachi / Yellowtail	6	28
Tai / Japanese Sea Bream	6	28
Kanpachi / Amberjack	6.5	29
Hotate / Hokkaido Scallop	6	28
Maguro / Bluefin Tuna	7	30
Chūtoro / Medium Fatty Tuna Belly <i>Limited Quantity</i>	10	50
Ebi / Prawn	5	
Ikura / Salmon Roe	7	
Unagi / BBQ Fresh Water Eel <i>*not available gluten-free</i>	7	

for Aburi add \$0.50 / sashimi half order available upon request

DESSERT

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

Green Tea Opera	17
<i>green tea génoise, matcha buttercream, dark chocolate ganache, adzuki bean cream, hazelnut wafer, kuromitsu purée, matcha ice cream</i>	
Ichigo Mochi Dome	16
<i>brown sugar cookie, strawberry cream, mashed strawberry, walnut toffee, strawberry raspberry sorbet</i>	
Matcha Vanilla Bean Cheesecake	16
<i>matcha ganache, yuzu curd, candied Japanese citrus peels, white chocolate cookie crumble, jasmine tea ice cream</i>	
Valrhona Dark Chocolate Fondant	17
<i>hojicha cream, jasmine tea jelly, roasted berries, brown butter ice cream</i>	

HOUSE-MADE ICE CREAM & SORBET

Ice Cream	5
<i>matcha, jasmine tea, brown butter</i>	
Sorbet	5
<i>strawberry raspberry</i>	

AFTER MEAL BEVERAGES

Espresso Martini	17
<i>vanilla infused dillon's vodka, dillon's dark chocolate liqueur, dillon's coffee liqueur, propeller espresso</i>	
Affogato	12
<i>propeller espresso, jasmine tea ice cream, matcha financier</i>	
Black Sesame Latte	6
Matcha Latte	6
Propeller Espresso / Americano / Cappuccino / Latte	4
Loose Leaf Tea	4
<i>green, jasmine, ginger</i>	

Executive Pastry Chef, *Aiko Uchigoshi*

Lead Pastry Chef, *Glenda San Jose*

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