



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 | |
| Ao Nori Pomme Purée (VEG) | 7 |
| ao nori seaweed, potato, cream | |
| 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

For parties of 7 or more, an 18% gratuity will be applied.

MIKU’S SIGNATURE TASTING MENUS

Traditional kaiseki embodies the region's food culture featuring special pottery produced in the area. Inspired by this tradition, our chefs have created beautiful tasting menus featuring our signature Aburi-style cuisine.

Six Course Tasting Menu

130

Inquire with your server for the featured seasonal tasting offering and the optional accompanying wine & sake pairing.

Due to the specialized nature of our tasting menu, our menu is available until 8:30 PM Sunday & Monday and 9 PM Tuesday to Saturday.

SHUSAI entrée

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

31

Kyoto Saikyo Miso Sablefish 
Saikyo miso marinated sablefish, Saikyo miso barley risotto, wasabi Saikyo miso, seasonal vegetables, tomato & red pepper gastrique, pickled beets

44

Wagyu Striploin
4oz Snake River Farms wagyu striploin, black garlic soy, seared maitake, myoga, awafu, seasonal vegetables, truffle kimizu, apple purée

64

AAA Prime Rib
AAA 8oz Canadian prime rib, wasabi pickles, wasabi veal jus


56


- + ao nori pomme purée

7
- + half lobster tail

16
- + 2oz foie gras

20

 vegetarian option

 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

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

SPECIALTY ROLLS

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

SUSHI PLATES

Sushi Selection 4 pieces	18
Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi nigiri, traditional nigiri	
Aburi Signature 4 pieces	21
Aburi Salmon Oshi, 3 pieces of chef selected Aburi nigiri	
Premium Sushi Selection 4 pieces	26
3 pieces of premium sushi, 1 piece of Aburi Salmon Oshi Bites	
Aburi Prime 4 pieces	32
A5 Awaji wagyu, Aburi Salmon Oshi Bites, 2 pieces of premium nigiri	
Sashimi Selection per person	32
chef's selection of fresh seafood presented on hand crafted Arita plate ware, please ask your server for details	

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 Limited Quantity	10	50
O-toro / Fatty Tuna Belly Limited Quantity	13	62
Uni / Sea Urchin	16	70
Ebi / Prawn	5	
Ikura / Salmon Roe	7	
Unagi / BBQ Fresh Water Eel *not available gluten-free	7	
Avocado (VEG)	3.25	
Eggplant (VEG)	3.25	
Inari (VEG)	3.25	
Shiso (VEG)	3.25	

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

HOUSE-MADE ICE CREAM & SORBET

Ice Cream	5
matcha, jasmine tea, brown butter	
Sorbet	5
strawberry raspberry	

AFTER MEAL BEVERAGES

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

DESSERT WINE	2oz
Graham's 10yr Old Tawny Port	16
Taylor Fladgate 20yr Tawny Port	22
Cave Spring Riesling Icewine	25
	375ml bottle
	145

Executive Pastry Chef, Aiko Uchigoshi

Lead Pastry Chef, Glenda San Jose

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