

SCOUT MAGAZINE

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May Brings 'Indulge In Whistler' – Great Deals On



GOODS | New Signature Spring Cocktail Menu Set



OPPORTUNITY KNOCKS | Greenhorn



VANCOUVER WOULD BE COOLER IF #250 |

GOODS | Inspired By Cherry Blossoms, Miku & Minami Both Debut New "Sakura" Menu Items



MARCH 27, 2015.



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THE GOODS FROM MINAMI

Vancouver, BC | In celebration of cherry blossoms season and the 9th Annual Vancouver Cherry Blossom Festival next month, Aburi Restaurants' Miku (70-200 Granville Street) and Minami (1118 Mainland Street) are brightening up their menus with the introduction of several Sakura-themed items: two new Sakura Rolls and a special spring cocktail.

In addition, Miku is collaborating with a handful of distinguished Vancouver chefs for a second year to participate in **Sakura Night** on April 19, 2015. The pink tie affair will see several of the city's Japanese restaurants under one roof as guests partake in a unique dining experience for one-night only.

"Cherry blossoms season is very popular in Japan," says Executive Sushi Chef Kazuhiro Hayashi, who will be on-hand during **Sakura Night**. "People get together and enjoy meals under the beautiful trees. It's a tradition. The iconic Japanese flower is certainly pleasant to look at but can also add extra flavour to food. Our guests often look forward to trying our Sakura roll creations year-after-year."

The Miku Sakura Roll features bigeye tuna and Japanese flounder. Atop a shiso leaf, the roll is stuffed with spinach, shiitake mushrooms, an egg omelette (tamago) and are rolled in sakura denbu or dried fish flakes. Garnished with salted Sakura flowers, the Miku Sakura Roll is sure to add a little taste of spring to any palate.

Created by Head Sushi Chef Kazuki Uchigoshi, the Minami Sakura Roll is wrapped with soy sheets and consists of ebi cooked shrimp, asparagus, Sakura-marinated tai and aburi bincho (albacore tuna), garnished with strawberry compote, cherry blossoms, and cherry blossoms salt.



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Priced at \$18 each, diners can find the special cherry blossom rolls at Miku and Minami throughout the month of April. To complement the meal, Teien, a special spring cocktail meaning beautiful garden in Japanese, is also available for \$12 at both locations.

Tickets for Sakura Night, benefiting the Vancouver Cherry Blossoms Festival, are \$150. This year's event takes place on Sunday, April 19, 2015 at Tojo's Restaurant on West Broadway. For more information, visit www.vcbf.ca and take a sneak peek at the 2015 Sakura Night menu [here](#).

DETAILS



1118 Mainland Street | Vancouver BC | V6B 2T9

Reservations: [604-685.8080](tel:604-685-8080)

Email: info@minamirestaurant.com

Web: www.minamirestaurant.com | [Twitter](#) | [Facebook](#)

Parking: Valet parking is available at dinner service for \$11.00

Private Dining: Blue Ocean Room (40 seated, 65 standing) and Blue Wave Room (14 seated)

Patio, bar and lounge seating



SCOUT NEWSLETTER



GALLERY





HOURS



Dinner: 5pm-10pm, Sun-Thurs | 10pm-10:30pm, Bar Bites | 5pm-10:30pm,
Fri-Sat | 10:30pm-11pm, Bar Bites
Lunch: 11:30am-3pm, Mon-Fri | 3pm-5pm, Bar Bites

THE TEAM



Owner, Seigo Nakamura
Director of Operations, Mike Deas-Dawlish
Corporate Chef, Kazuya Matsuoka
Chef de Cuisine, Alan Ferrer
Head Sushi Chef, Kazuki Uchigoshi
General Manager, Hideaki Saito
Assistant General Manager, Ashley Stark
Manager, Michael McDermott



Located in the vibrant neighborhood of Yaletown, Minami Restaurant delivers one of the most unique and innovative dining experiences to Vancouver. Minami follows the pioneering footsteps of sister restaurant, Miku for introducing the Aburi style or flame seared technique to Vancouver's thriving sushi scene in 2008. Each piece of sushi is flame seared using a blowtorch and bamboo charcoal, giving it a smokey, melt in your mouth aroma. Aburi sushi requires no soy sauce or wasabi, as the chefs create specialty sauces using non-traditional Japanese ingredients to complement the flavor properties of each variety of fish.

From the kitchen, seasonal and regional ingredients, as well as Ocean Wise seafood options are integrated into dishes to reflect the diversity of responsible food choices. Traditionally trained Japanese chefs are inspired by global flavors and cutting edge techniques to create a new style of cuisine. The culinary approach evokes passion and beauty, as each dish is artfully plated on custom-designed Arita Yaki plate ware, hand picked by owner, Seigo Nakamura from the artisan town of Arita, Japan. Japan-Euro influenced desserts created in house by our pastry team creates the perfect ending to the culinary experience.

Minami restaurant offers a dynamic space for dining and entertaining, which includes two private dining rooms, a seated lounge, hidden sun-filled patio and a custom-built sushi bar. The clean and modern space is weaved together with touches of Japanese aesthetic, creating a culturally contemporary room for dining. Hailing from Kyoto, Japan, internationally renowned muralist, Hideki Kimura's stunning and whimsical work can be seen on many feature walls, including both the Blue Ocean and Blue Wave private dining rooms.

The Minami bar features an extensive sake list created by a foremost sake expert in Vancouver, wine menu and an original cocktail program designed by the highly-acclaimed 2010 Vancouver Magazine's 'Bartender of the Year,' Shaun Layton.