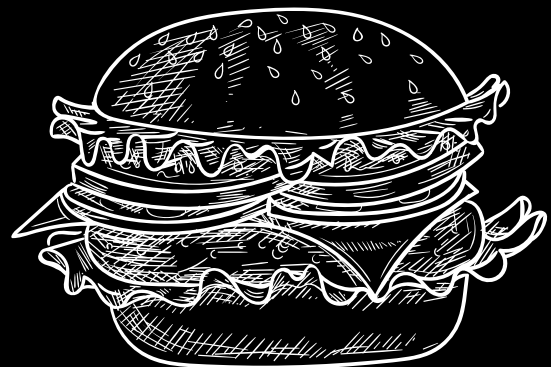


# BOKU

JAPANESE EATS + DRINKS



## BOKU SIGNATURES

**JAPANESE POUTINE** \$14  
Japanese inspired poutine with pulled duck, cheese curds, green onions, sour cream and yakitori sauce

**BAO**  
Pork Belly (1 piece) \$5  
Braised pork belly, green onions, cucumber, shallots, crushed peanuts with house made XO sauce

**Crispy Eggplant (1 piece)** \$5  
Crispy eggplant, pickled potato, house made sweet miso tomato sauce

**Beef (1 piece)** \$5  
Japanese style stir-fry rib eye, caramelized onion, cucumber, green onion

**SPICY K-FRIED CHICKEN SANDWICH** \$10  
Fried chicken with Korean style spicy sauce, Japanese slaw, pickles and spicy mayo

add fries \$3  
add Japanese poutine \$5



## SHARE PLATES

**STUFFED CHICKEN WING + AVOCADO FRIES** \$10  
Deboned chicken wing stuffed with rice, shitake mushrooms, carrots and onions served with 5 avocado fries

**KARAAGE** \$13  
7 pieces of Japanese style fried chicken

**TUNA TATAKI** \$12  
Seared yellowfin tuna, crispy shallots, greens and house made sashimi sauce

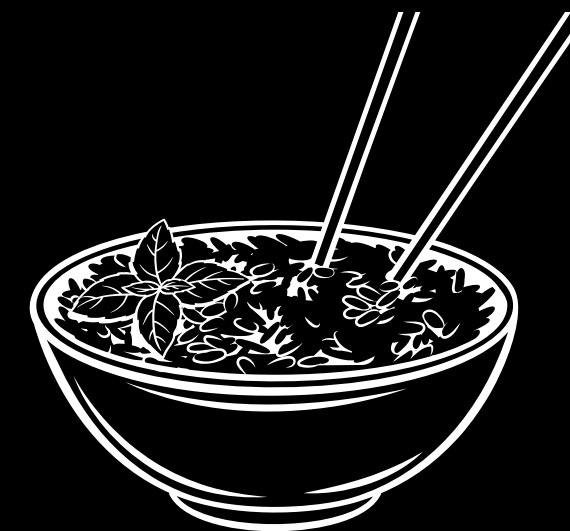
**SALMON TARTARE** \$9  
Salmon tartare, shallots, side of taro chips

**SHRIMP SHISHITO PEPPERS** \$11  
Shishito peppers stuffed with shrimp paste

**BRUSSELS SPROUTS** \$8  
Duck fat seared brussels sprouts, apple, shaved house-cured egg yolk and house made yuzu dressing

**TAKOYAKI** \$8  
5 pieces of deep fried octopus fritters topped with tonkatsu sauce, bonito flakes + aonori

**GYOZA** \$5  
5 dumplings served with a side of ponzu sauce  
Pork (pan-fried) or Vegetable (deep-fried) (VG)



## MAINS

**JAPANESE OMELETTE ON FRIED RICE** \$15  
Pork and chicken chashu kimchi fried rice served with Japanese omlette

**CREAMY UDON** \$14  
Crawfish udon with creamy lobster sauce and fish roe, served with korokke and aonori powder

**KINOKO UDON SOUP** \$12  
House made light mushroom dashi, topped with brown Beech mushrooms and seaweed

**UNAGI BENTO** \$23  
Charcoal broiled unagi with shredded egg  
Iceberg salad with grape mustard dressing, 2 pcs karaage, deconstructed mashed yam brûlée with blueberry compote, miso soup

**BEEF BENTO** \$20  
Japanese style stir-fry rib eye with caramelized onion  
Iceberg salad with grape mustard dressing, 2 pcs karaage, deconstructed mashed yam brûlée with blueberry compote, miso soup



## RAMEN

**SMOKED DUCK** \$16  
Roasted duck broth, smoked duck breast, cloud ear mushroom, green onion, nitamago egg, thin noodles

**BLACK GARLIC** \$15  
Chicken broth, pork chashu, sea salt, black smoky garlic oil, nitamago egg, thick noodles

**MISO** \$15  
White onion, bean sprouts, white oil, soybean paste, nitamago egg, thin noodles  
choice of: pork, chicken or vegetarian

**BUILD YOUR OWN** \$15  
Cloud ear mushroom, green onion, sea salt, nitamago egg

your choice of:  
broth: pork, chicken  
protein: pork, chicken  
oil: white classic, red chili, black garlic  
noodles: thin, thick

**+\$1**  
+ spicy chilli paste (50¢) + piece of pork chashu  
+ tofu + sweet corn + piece of chicken chashu  
+ kimchi + bean sprouts + 2 pcs of smoked duck

