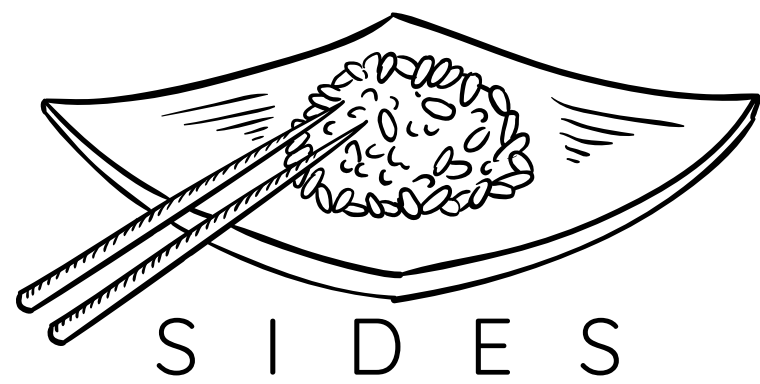


BOKU

JAPANESE EATS + DRINKS



- EDAMAME

Boiled soy beans with flaked sea salt
- TAKOYAKI

5 pieces of deep fried octopus fritters topped with tonkatsu sauce, bonito flakes + aonori
- GYOZA

5 deep-fried dumplings served with a side of ponzu sauce. Pork / Vegetarian.
- WINGS

1lb of chicken wings served with sweet chili sauce
- KARAAGE

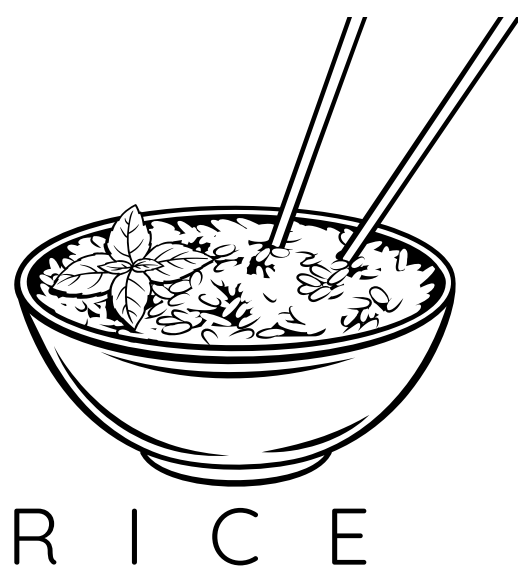
7 pieces Japanese style fried chicken
- SEAFOOD PLATTER

Deep fried calamari, coconut shrimp, scallop, oyster. Served with honey mustard and sweet chili sauce
- JAPANESE POUTINE ★

Japanese inspired poutine with pulled duck, cheese curds, green onions, sour cream and yakitori sauce
- SPICY K-FRIED CHICKEN SANDWICH

Fried chicken with Korean style spicy sauce, Japanese slaw, pickles and spicy mayo.
- SALMON TARTARE

Salmon tartare, shallots, side of taro chips



- \$6

JAPANESE CURRY

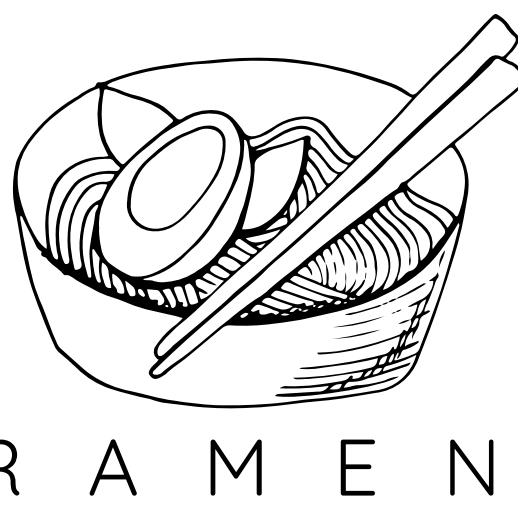
Japanese curry and pickled radish + white rice, breaded and deep-fried choice of: chicken / pork / vegetable
- \$8

UNAGI DON

charcoal broiled eel, shredded eggs on white rice
- \$6.5

BEEF DON

Japanese style stir-fry rib eye with caramelized onion on white rice



- \$14

SMOKED DUCK RAMEN ★

Roasted duck broth, smoked duck breast, cloud ear mushroom, green onion, nitamago egg, thin noodles
- \$13

BLACK GARLIC

Chicken broth, pork chashu, sea salt, black smoky garlic oil, thick noodles
- \$15

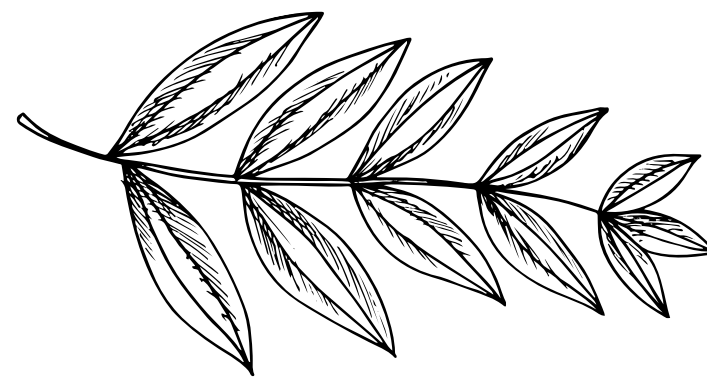
MISO

White onion, bean sprouts, white oil, soybean paste, thin noodles
choice of: pork, chicken or vegetarian
- \$18

add \$6 to upgrade to a BENTO BOX (2 pcs karaage, iceberg salad with grape mustard dressing, dessert, miso soup)
- \$18

SPICY

Pork broth, pork chashu, sea salt, thick noodles
- | | | | |
|------|----------------------------|------------------------|---------------------------|
| +\$1 | + spicy chilli paste (50¢) | + piece of pork chashu | |
| | + tofu | + sweet corn | + piece of chicken chashu |
| | + kimchi | + bean sprouts | + 2 pcs of smoked duck |
| +\$2 | + nitamago egg | | |
| +\$3 | + gluten free noodles | + extra noodles | |
| | + side rice | | |



- PORK BELLY BAO (2 baos) ★

Braised pork belly, green onions, cucumber, shallots, crushed peanuts with house made XO sauce

\$12
- CRISPY EGGPLANT BAO (2 baos)

Crispy eggplant, pickled potato, house made sweet miso tomato sauce

\$12
- BEEF BAO (2 baos)

Japanese style stir-fry rib eye, caramelized onion, cucumber, green onion

\$12
- KIMCHI FRIED RICE

Pork chashu kimchi fried rice

\$14
- CREAMY UDON ★

Crawfish udon with creamy lobster sauce and fish roe, served with korokke and aonori powder

\$18
- TUNA TATAKI

Seared yellowfin tuna, crispy shallots, greens and house made sashimi sauce

\$14
- BRUSSELS SPROUTS

Duck fat seared brussels sprouts, apple, shaved house-cured egg yolk and house made yuzu dressing

\$12
- AVOCADO FRIES

\$8

- E X T R A
- MISO SOUP

\$3.5
- KIMCHI

\$3
- FRIES

\$5
- SWEET POTATO FRIES

\$6

HAPPY Hour

SUNDAY - THURSDAY | 2 - 5PM

DRAFT BEER	\$6
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GYOZA	\$5
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KARAAGE	\$10
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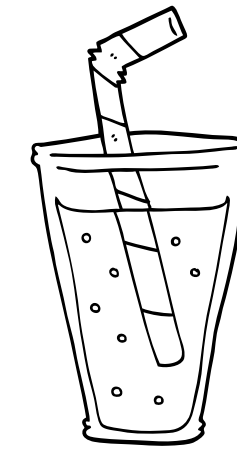
CHICKEN WINGS	\$12
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RAMEN	\$12
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*Excludes Smoked Duck Ramen

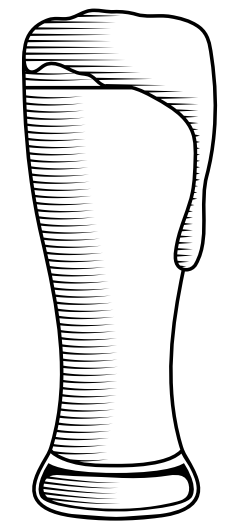
SUNDAY - THURSDAY | 2 - 5PM

DRAFT BEER	\$6
GYOZA	\$5
KARAAGE	\$10
CHICKEN WINGS	\$12
RAMEN	\$12
*Excludes Smoked Duck Ramen	



S O F T D R I N K S

Coke, Diet Coke	\$3.5
Sprite	\$3.5
Nestea	\$3.5
Ginger Ale	\$3.5
Ting Grapefruit	\$6

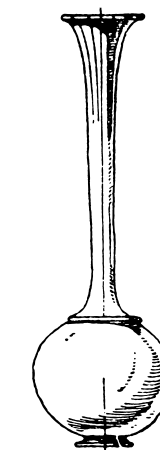


D R A F T B E E R

Sapporo	\$8
Japanese lager - %	
Asahi	\$8
Japanese lager - %	

M O C K T A I L

Passionfruit Sparkling \$13
Fresh passionfruit juice combines with lemon juice, simple syrup, and sparkling water



J A P A N E S E S A K E

Masumi Kaya	4oz / bottle
Mild aromas of brown rice and cream. Sweet savory notes lifted by clean acidity.	\$13 / \$73
Oka Gingo	\$15 / \$85
Light taste, Medium body, Floral rather than fruity	
Dassai 45	- / \$68
Fruity, light, Creamy, Sweet with clean finish	

L O C A L S A K E

Boku Craft Sake
Refreshing, dry, designed by Boku

J A P A N E S E
B E E R C A N S

Ochame Green Tea IPA	\$9
Godspeed, ML - %	
Yuzu Citrus Saison	\$9
Godspeed, ML - %	
Tokyo IPA	\$11
Far Yeast, ML - %	
Tokyo White	\$11
Far Yeast, ML - %	

L O C A L B E E R C A N S

Audio/Visual Lager	\$8
Collective arts, ML - %	
Earl Grey Wheat	\$9
Collective arts, ML - %	

C I D E R S

Growers Pear	\$10
ML - %	
Growers Rose	\$10
ML - %	