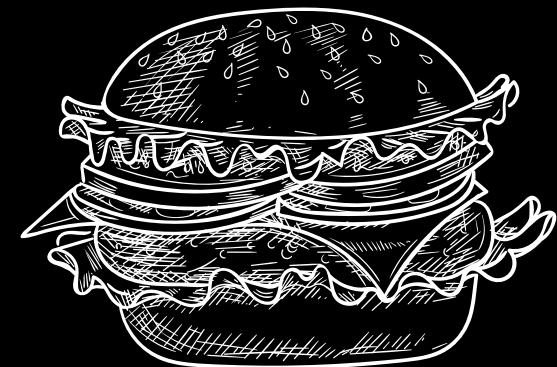


BOKU

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 poutine **\$5**



SHARE PLATES

STUFFED CHICKEN WING **\$6**
+ **AVOCADO FRIES**
Deboned chicken wing stuffed with rice, shitake mushrooms, carrots and onions served with 2 avocado fries

KARAAGE **\$8**
Japanese style fried chicken

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

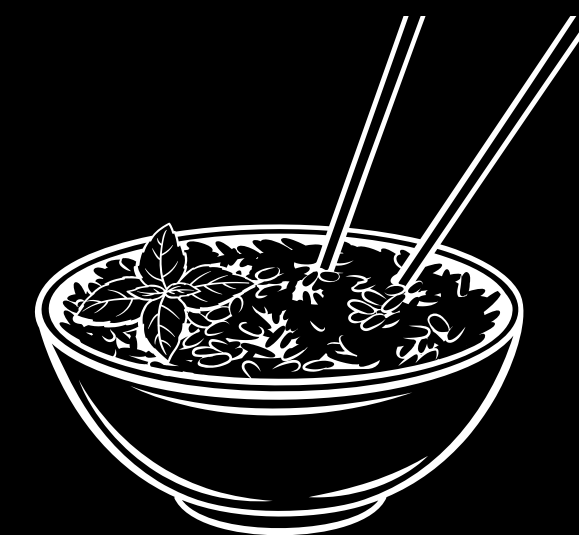
SALMON TARTARE **\$9**
Salmon tartare, shallots, side of taro chips

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 **\$6**
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

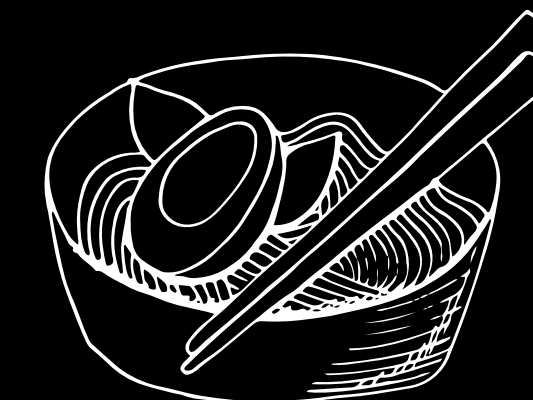
JAPANESE OMELETTE ON FRIED RICE **\$15**
Pork and chicken chashu kimchi fried rice served with Japanese omlette

CREAMY UDON **\$14**
Crawfish udon with creamy lobster sauce 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



BOKU RAMEN

thin or thick noodles
not spicy / spicy / hot / hell

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

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

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

+\$1 + tofu + sweet corn + piece of pork chashu
+ kimchi + bean sprouts + piece of chicken chashu