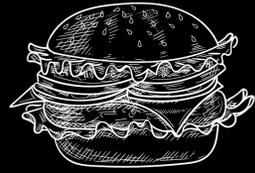


BOKU

JAPANESE EATS + DRINKS



BOKU SIGNATURES

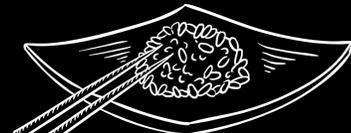
JAPANESE POUTINE \$14
Japanese inspired poutine with pulled duck, cheese curds, green onions, sour cream and yakitori sauce

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

Crispy Eggplant (1 piece)
Crispy eggplant, house made sweet miso, tomato sauce

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 + AVOCADO FRIES \$6
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

ROASTED BEEF BOWL \$18
Sous-vide steak, caramelized onion, seared mushroom, rice served with hollandaise sauce and mixed greens

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



BOKU RAMEN

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

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

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

choice of: thin or thick noodles

add spiciness level:



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

