

BOKU

JAPANESE EATS + DRINKS

S I D E S

EDAMAME \$6
Boiled soy beans with flaked sea salt

SEAWEED SALAD \$6
spring mix with pickled radish + seasoned seaweed

GYOZA \$6.5
5 deep-fried dumplings served with a side of ponzu sauce. Choice of Pork / Vegetarian.

SHISHAMO \$7
3 pieces Japanese style grilled Capelin fish

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

AVOCADO FRIES \$8
8 pieces of deep fried avocado fingers topped with tonkatsu sauce, bonito flakes + aonori

KARAAGE \$13
7 pieces Japanese style fried chicken

WINGS (1 lb) \$14
1 lb of deep-fried chicken wings

TUNA TATAKI \$15
Seared yellowfin tuna, crispy shallots, greens and house made sashimi sauce

SALMON TARTARE \$15
Salmon tartare, shallots, side of taro chips

KUSHIKATSU 串揚げ \$16
5 skewers: Shrimp, squid, scallops, mushroom and zucchini mix breaded with panko and deep fried to a golden crisp. Served with house-made sauce. ***Vegetarian option available.

YAKITORI 焼き鳥 \$18
Japanese style BBQ. 5 skewers: Pork belly, chicken, mushroom, zucchini, beef. ***Vegetarian option available.

CALAMARI & COCONUT SHRIMPS \$18
Deep fried calamari, coconut shrimp. Served with sweet chili sauce

TEMPURA 天ぷら \$22
Deep fried shrimps, eggplant, squash, mushroom and zucchini. ***Vegetarian option available.

Vegetarian option comes with :
Eggplant, Squash, Mushroom, Zucchini

E X T R A

MISO SOUP \$3.5
KIMCHI \$3
FRIES \$5
SWEET POTATO FRIES \$6
MATCHA CHEESECAKE \$5

C H E F ' S S P E C I A L

★ SABA MISO 鯖の味噌煮 \$14
Mackerel fillets simmered in miso sauce with ginger.

★ JAPANESE CURRY \$18
Japanese curry served with pickled radish, white rice, breaded and deep-fried
Choice of: chicken / shrimp / vegetables

M A I N

PORK BELLY BAO (2 baos) \$12
Braised pork belly, green onions, cucumber, pickled carrots, crushed peanuts

BEEF BAO (2 baos) \$12
Japanese style stir-fry rib eye, caramelized onion, cucumber, green onion

JAPANESE POUTINE \$15
Japanese inspired poutine with pulled duck, cheese curds, green onions, sour cream and yakitori sauce

CREAMY UDON \$18
Crawfish udon with creamy lobster sauce, served with korokke and aonori powder

R I C E

KIMCHI FRIED RICE \$14
Pork chashu kimchi fried rice

BEEF DON \$15
Japanese style stir-fry rib eye with caramelized onion, shredded eggs on white rice

UNAGI DON \$18
charcoal broiled eel, shredded eggs on white rice

R A M E N

BLACK GARLIC \$15
Chicken broth, pork chashu, sea salt, black smoky garlic oil, cloud ear mushroom, green onion, thick noodles

MISO \$15
White onion, bean sprouts, white oil, soybean paste, cloud ear mushroom, green onion, thin noodles
Choice of: pork / chicken / vegetarian

SPICY \$15
Pork broth, red chili oil, pork chashu, sea salt, cloud ear mushroom, green onion, thick noodles

MUSHROOM (vegan) \$17
Mushroom broth, shiitake, enoki, king oyster, kikurage mushroom, truffle oil, thick noodles

SMOKED DUCK RAMEN \$18
Roasted duck broth, smoked duck breast, cloud ear mushroom, green onion, nitamago egg, thin noodles

Ramen add-ons

+\$1	+ spicy chilli paste (50¢)	+ piece of pork chashu
	+ tofu	+ piece of chicken chashu
+\$2	+ kimchi	+ 2 pcs of smoked duck
	+ bean sprouts	
+\$3	+ nitamago egg	
	+ gluten free noodles	+ extra noodles
	+ side rice	

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

If you have any allergies, please let us know!



COCKTAILS

- Yuzu Daiquiri** \$13
White rum, yuzu juice, lime juice, simple syrup, sugar rim
- Blackberry Smash** \$13
Craft Sake, green tea, blackberry syrup, mint
- Japanese Pear Negroni** \$15
Nashi pear liquor, Roku Gin, vermouth, Campari
- Kyuri** \$15
Beefeater gin, fresh cucumber, yuzu juice, simple syrup, soda

MOCKTAIL

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

JAPANESE SAKE

4oz / bottle
- / \$38

Indigo Wind (7% Alc/Vol)
Bubbly, soft creaminess caresses the palate. Notes of citrus & vanilla flavours intertwine in a gentle, satisfying balance of sweetness & acidity.

Oka Ginjo (15% Alc/Vol) \$15 / \$85
Light taste, Medium body, Floral rather than fruity. Touch of pear and melon.

Dassai 45 (15.5% Alc/Vol) - / \$68
cloudy type saké is light and pleasantly sweet with a super clean finish. Great to enjoy with rich and spicy foods.

Masumi Kaya (14% Alc/Vol) \$13 / \$73
Mild aromas of brown rice and cream. Sweet savory notes lifted by clean acidity.

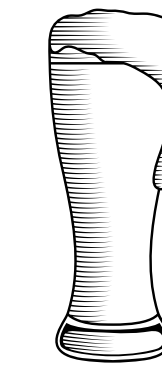
Boku Craft Sake (15% Alc/Vol) \$14 / \$40
Refreshing, dry, designed by Boku.



SHOCHU

2oz / bottle

- Akazaru (25% Alc/Vol)** \$7 / \$174
- Kizaru (25% Alc/Vol)** \$7 / \$174
- Akagirishima (25% Alc/Vol)** \$9 / \$120
- Torikai (25.3% Alc/Vol)** \$9 / \$114



DRAFT BEER

Sapporo (20oz) \$9
Japanese lager - 4.9%

Life in the Clouds (16oz) \$8
Collective arts, cloudy IPA, - 6.1%

CAN BEER

Audio/Visual Lager \$8
Collective arts, 473ML - 4.9%

Earl Grey Wheat \$9
Collective arts, 473ML - 5%

Ocahme Green Tea IPA \$9
Godspeed , 355ml - 6%

Yuzu Citrus Saison \$9
Godspeed , 355ml - 4.1%

Kirin Ichiban \$9
Kirin, 473ml - 5%

Asahi Super Dry \$9
Asahi, 500ml - 5%

NON ALCOHOLIC

Cranberry Kombucha \$9
Organic Cold-Pressed Cranberry, Organic Cold-Pressed Apple

Ultraviolet Kombucha \$9
Organic Lemongrass, Organic Cold-Pressed Pineapple, Organic Cold-Pressed Lemon, Blue Matcha

Pop \$3
Coke, Diet Coke, Ginger Ale, Sprite, Nestea

Ting \$6
Sparkling grapefruit

A pot of hot tea \$3
Green tea. Jasmine, Black tea

SUNDAY - THURSDAY | 2 - 5PM

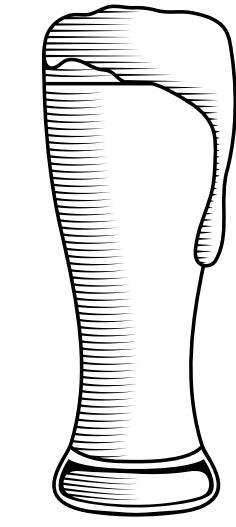
DRAFT BEER	\$6
GYOZA	\$5
KARAAGE	\$10
CHICKEN WINGS	\$12
RAMEN	\$12

Happy Hour

*Smoked Duck Ramen, Mushroom Ramen excluded

BOKU

JAPANESE EATS + DRINKS



COCKTAILS

- Shochu Sour (1.5oz)** \$15

Shochu, Cointreau, blackberry syrup, egg whites, lemon juice, aromatic bitters
- Blackberry Yuzu Daquiri (2.25oz)** \$13

Havana Club 3 yrs, yuzu juice, blackberry simple syrup, yuzu salt rim
- Sakepolitan (4oz)** \$12

Locally brewed draft sake, pure Muskoka cranberry juice, zesty lime, Japanese yuzu juice

MOCKTAIL

- Passionfruit Sparkling** \$13

Fresh passionfruit juice combines with lemon juice, simple syrup, and sparkling water

WINE

W H I T E		R E D	
	6oz/Bottle		9oz/Bottle
Pelee Island Pinot Grigio	\$10/34	Yellow Tail Merlot	\$12/44
Villa Maria Sauvignon Blanc	\$16/58	Black Cellar Shiraz Cabernet	\$10/34
Fat Bastard Chardonnay	\$14/44	Albert Bichot Bourgogne Pinot Noir	\$16/58
Botegga Vino Dei	\$15/38	Oyster Bay Rosé	\$16/58
Poeti Prosecco			



JAPANESE SAKE

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

LOCAL SAKE

	4oz / bottle
Boku Craft Sake	\$14 / \$40
Refreshing, dry, designed by Boku	

DRAFT BEER

- Sapporo** \$8

Japanese lager - %
- Asahi** \$8

Japanese lager - %

JAPANESE BEER CANS

- Ochame Green Tea IPA** \$9

Godspeed, ML - %
- Yuzu Citrus Saison** \$9

Godspeed, ML - %
- Tokyo IPA** \$14

Far Yeast, ML - %
- Tokyo White** \$14

Far Yeast, ML - %

LOCAL BEER CANS

- Audio/Visual Lager** \$8

Collective arts, ML - %
- Earl Grey Wheat** \$9

Collective arts, ML - %

CIDERS

- Growers Pear** \$14

ML - %
- Growers Rose** \$14

ML - %