

BOKU

JAPANESE EATS + DRINKS

SIDES

- 101 EDAMAME \$6
Boiled soy beans with flaked sea salt
- 102 SEAWEED SALAD \$6
Spring mix with pickled radish and seasoned fresh seaweed
- 103 TAKOYAKI \$8
5 pieces of deep fried octopus fritters topped with tonkatsu sauce, bonito flakes + aonori
- 104 GYOZA \$6.5
5 deep-fried dumplings served with a side of ponzu sauce. Pork / Vegetarian.
- 105 WINGS \$14
1lb of chicken wings served with sweet chili sauce
- 106 KARAAGE \$13
7 pieces Japanese style fried chicken
- 107 BRUSSELS SPROUTS \$12
Duck fat seared brussels sprouts, apple, shaved house-cured egg yolk and house made yuzu dressing
- 108 SALMON TARTARE \$15
Salmon tartare, shallots, side of taro chips
- 109 SEAFOOD PLATTER \$18
Deep fried calamari, coconut shrimp, scallop, oyster. Served with honey mustard and sweet chili sauce

BOKU SIGNATURES

- 201 SPICY K-FRIED CHICKEN SANDWICH \$13
Fried chicken with Korean style spicy sauce, Japanese slaw, pickles and spicy mayo.
- 202 JAPANESE POUTINE \$15
Japanese inspired poutine with pulled duck, cheese curds, green onions, sour cream and yakitori sauce
- 203 BEEF UDON \$22
Braised beef short rib for eight hours, broccoli, cherry tomato, naga negi, sesame, shaved egg yolk

RAMEN

- 301 SMOKED DUCK RAMEN ★ \$18
Roasted duck broth, smoked duck breast, cloud ear mushroom, green onion, nitamago egg, thin noodles
- 302 BLACK GARLIC \$15
Chicken broth, pork chashu, sea salt, black smoky garlic oil, thick noodles
- 303 MISO \$15
White onion, bean sprouts, white oil, soybean paste, thin noodles
choice of: pork, chicken or vegetarian
- 304 SPICY \$15
Pork broth, pork chashu, sea salt, thick noodles

RICE

- 401 JAPANESE CURRY \$18
Japanese curry and pickled radish + white rice, breaded and deep-fried choice of: chicken / pork / vegetable
- 402 UNAGI DON \$18
charcoal broiled eel, shredded eggs on white rice
- 403 BEEF DON \$15
Japanese style stir-fry rib eye with caramelized onion on white rice

202 & 203 add \$6 to upgrade to a BENTO BOX (2 pcs karaage, iceberg salad with grape mustard dressing, dessert, miso soup)

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

EXTRA

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

HOUSE SPECIAL

- 501 PORK BELLY BAO (2 baos) \$12
Braised pork belly, green onions, cucumber, shallots, crushed peanuts with house made XO sauce
- 502 CRISPY EGGPLANT BAO (2 baos) \$12
Crispy eggplant, pickled potato, house made sweet miso tomato sauce
- 503 BEEF BAO (2 baos) \$12
Japanese style stir-fry rib eye, caramelized onion, cucumber, green onion
- 504 KIMCHI FRIED RICE \$14
Pork chashu kimchi fried rice
- 505 CREAMY UDON ★ \$18
Crawfish udon with creamy lobster sauce and fish roe, served with korokke and aonori powder
- 506 TUNA TATAKI \$14
Seared yellowfin tuna, crispy shallots, greens and house made sashimi sauce
- 507 AVOCADO FRIES \$8

GOOD NOODS
GOOD FOODS
GOOD MOODS