





BOKU



A P P E T I Z E R S

1005	 GYOZA 餃子 • Choice of Pork / Vegetarian  \$8 5 deep-fried dumplings served with a side of ponzu sauce.	2005	SALMON TARTARE サーモンタルタル \$15 Salmon tartare, shallots, side of taro chips
1007	 TAKOYAKI たこ焼き \$9 5 pieces of deep fried octopus fritters topped with tonkatsu sauce, bonito flakes + aonori	1010	TUNA TATAKI マグロのタタキ \$15 pan sear spice coated fresh tuna loin
1015	 KARAAGE チキン唐揚げ \$15 7 pieces Japanese style fried chicken	1006	TACO WASA タコワサビ \$8 Octo marinated in wasabi with crunchy vegetables, served with a side of nori
1016	 FRIES / YAM FRIES ポテトフライ \$5	2001	 PORK BELLY BAO (2 baos) 豚角煮饅頭 \$12 Braised pork belly, cucumber, pickled carrots. Topped with baby onion and crushed peanuts
1002	 SEAWEED SALAD 海藻サラダ \$6 Seasoned seaweed	2002	BEEF BAO (2 baos) 牛角煮饅頭 \$12 Japanese style stir-fry rib eye, caramelized onion, cucumber, green onion
1003	 EDAMAME 枝豆 \$7 Boiled soy beans with flaked sea salt	2004	JAPANESE POUTINE 鴨プーティーン \$15 Japanese inspired poutine with pulled duck, cheese curds, green onions, sour cream and yakitori sauce
1017	 SPRING MIX SALAD サラダ \$5	1018	VOLCANO BEEF SALAD  \$14 ローストビーフサラダ AAA strip loin slices serve cold with spring mix
1004	AGEDASHI TOFU 揚げ出し豆腐 \$8 Deep fried soft tofu with house dressing topped with bonito flakes.	2006	CALAMARI & COCONUT SHRIMPS \$18 イカリリングとココナッツ海老 Deep-fried calamari + coconut shrimp served with sweet chili sauce
1020	 KIMCHI TOFU キムチ豆腐 \$7 Kimchi and Tofu with house made special sauce (sesame oil included)		






L O W - F A T M E A L

3013	 PROTEIN BOMB プロテインボウル \$20 Seafood loaded salad meal, included salmon/Tuna/shrimp/egg with a drizzle of store special sashimi sauce
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D E S S E R T

7001	 CHEESE CAKE \$5 Choices: Black sesame / Matcha
7002	 Strawberry Roll CAKE \$5
7003	 Mango & Passion Fruit CAKE \$5

BOKU

M A I N S



H O T P O T 鍋

- 5005 NABE Japanese hotpot 鍋 \$48
 Chicken (\$48)/ Pork (\$48)/ Beef (\$50),
 Black Tiger Shrimps, Mussels, Baby Scallops, Salmon, Nappa
 Cabbage, Mushrooms, Tofu, Udon Noodle



P O K E B O W L ポ ケ ボ ウ ル

- 3011 SUPER POKE BOWL スーパーポケボウル \$24
 BOKU signature poke bowl with sashimi grade
 tuna, salmon, Hokkaido scallops, frisée, edamame
 beans and seaweed salad on sushi rice.
- 3012 SALMON POKE BOWL サーモンポケボウル \$20
 • Choice of Spicy / Regular
 Sashimi grade fish marinated in chef special
 dressing with avocado, cucumber on sushi rice.



C H E F ★ S P E C I A L

- 5010 TEMPURA FISH & CHIP フィッシュ&チップス \$16
 6 oz beer batter coated basa fillet served with salad,
 fries and Wasabi tartar

- 5001 BOKU CURRY カレーライス \$18
 • Choice of: Chicken / Shrimp / Vegetables
 Japanese curry served with pickled radish, white rice,
 breaded and deep-fried main ingredients



U D O N うどん

- 5007 OCEAN UDON 海鮮うどん \$24
 Sautéed shrimp, baby scallops, clam with cream Lobster stock
- 5006 BEEF UDON 肉うどん \$24
 slow braised beef chuck, sautéed with cabbage, broccoli, and
 cremini mushrooms
- 5004 CURRY UDON カレーうどん \$22
 • Choice of: Chicken / Shrimp / Vegetables
 Japanese curry stir fry udon noodles with a side of
 deep fried protein/veggies



S U S H I

- 3021 SPICY ROLLS (8 pcs) \$14
 • Choices: Salmon / Tuna / Scallop / Crab
- 3020 CALIFORNIA ROLLS (8 pcs) \$14
 Crab, Avocado, Cucumber and Tobiko
- 3022 AVOCADO ROLLS (8 pcs) \$13
 • Choices: Salmon / Tuna / Scallop / Crab / Cucumber
- 3005 SUSHI NIGIRI 握り鮓 \$12
 • 4 pcs
 Tuna, Salmon, shrimp, eel
- 3006 • 8 pcs \$20
 Tuna, Salmon, shrimp, squid
- 3007 • 12 pcs \$26
 Tuna, Salmon, shrimp, squid, eel



R A M E N ラーメン

- 6001 SMOKED DUCK RAMEN 鴨ラーメン \$18
 Baked duck bone soup + thin noodle
 Topping: smoked duck breast/fish cake/corn/bean sprout/banbooshu/green
 onion/seasoned black fungus/smoke red pepper strips
- 6003 MISO RAMEN 味噌ラーメン \$16
 Miso flavoured soup + thin noodle
 Mixed with sautéed onion/bean sprout/miso paste/ginger garlic oil
 Topping: banbooshu/corn/green onion/seasoned black fungus
- 6005 MUSHROOM RAMEN きのこラーメン \$17
 Mushroom flavored soup + thick noodle
 Mixed with sautéed onion/ginger garlic oil/king oyster mushroom/Honey
 mushroom/Enoki mushroom
 Topping: banbooshu/bean sprout/corn/green onion/seasoned black fungus
 Vegan's choice
- 6005 SPICY RAMEN 激辛ラーメン \$17
 Tonkatsu soup + thick noodle
 topping: banbooshu/bean sprout/corn/fish cake/pork chasu/green
 onion/seasoned black fungus
 Finish with house special spicy oil on top
- 6005 BLACK GALIC RAMEN 焦がしニンニクラーメン \$17
 Chicken soup + thick noodle
 Topping: banbooshu/bean sprout/corn/fish cake/pork chasu/green
 onion/seasoned black fungus
 Finish with house special black garlic oil on top



D O N B U R I 丼

- 5009 VOLCANO BEEF DON ローストビーフ丼 \$24
 Sous vide AAA strip loin slices serve on rice with classic
 apple sauce + horseradish mayo
- 5016 CHICKEN KARAAGE DON 唐揚げ丼 \$16
 Sous vide AAA strip loin slices serve on rice with classic
 apple sauce + horseradish mayo
- 5015 YAKITORI CHICKEN DON 焼き鳥丼 \$16
 Sous vide AAA strip loin slices serve on rice with classic
 apple sauce + horseradish mayo



B I B I M B A P ビビンバ

- 5002 HOLY COW BIBIMBAP 牛ビビンバ \$22
 Stir fried rib eye with caramelized onion, shredded
 eggs, scallion, shiitake mushroom, onsen egg on stone
 pot rice
- 5003 UNAGI BIBIMBAP ウナギビビンバ \$24
 Charcoal-Broiled eel served with shredded egg, nori,
 onsen egg, shiitake mushroom served with rice in hot
 stone pot

RAMEN ADDONS: トッピング

- +\$0.5 House Spicy Paste 秘伝の激辛
 +\$1 Bean sprouts もやし
 +\$2 Nitamago egg 玉子 / Tofu 豆腐 / Kimchi
 +\$3 Gluten free noodles / Extra noodles 替え玉 / Side rice
 +\$4 Extra Broth 追加スープ



BOKU



JAPANESE SAKE

CLASSIC

		3oz / bottle
303	Kaiun Iwaizake 開運 (15% Alc / 375ml) Refreshing, dry, designed by Boku.	\$13 / \$38
305	Oka Ginjo 吟醸酒 (15% Alc / 720ml) Light taste, Medium body, Floral rather than fruity. Touch of pear and melon.	\$12 / \$85
307	Dewanosato Junmai 出羽桜 (15% Alc / 720ml) Junmai Gingo, smooth, crisp and refreshing finish.	\$12 / \$85
307	Tenmei JunmaiGinjoHiire 天明 (16% Alc / 720ml) Junmai Gingo, smooth, crisp and refreshing finish.	\$16 / \$73

FRUITY

		3oz / bottle
315	Rose Umeshu (9.5% Alc / 300ml) Natural rose infused Japanese plum wine	-- / \$30
317	Momo Peach (7.5% Alc / 300ml) Japanese white peach sake	-- / \$30
318	Yuzu Sour (7% Alc / 300ml) Refreshing natural acidity & sweetness from citrus.	-- / \$30
319	NASHI Pear (7% Alc / 300ml) Very clean and pure, like enjoying a freshly-picked fruit.	-- / \$30
327	KOCHA TEA UME (12.7% Alc / 300ml) Japanese local plums and elegant aroma from 100% Darjeeling tea	-- / \$30
328	JASMINE UME (9.5% Alc / 720ml) blended with exotic, fragrant Jasmine notes swimming with sweet	\$14 / \$90
329	MIKAN Orange (7% Alc / 300ml) Bright & natural refreshing flavour	-- / \$32
320	Moonstone AsianPear (12% Alc / 375ml) Craft Sake infused with asian Pear essence	-- / \$28
321	Moonstone Plum Sake (8% Alc / 750ml) Craft Sake infused with plums	\$7 / \$48
322	Ume Shu (10% Alc / 300ml) Refreshing & unique, with the sweet, deep essence of plum .	-- / \$29
325	Ginjo Can (16% Alc/Vol) Clean, fruit-forward and stylish	-- / \$22
326	Kome Dry Can (15.0% Alc/Vol) Soft tones of tropical fruits with hints of light moss	-- / \$18



TASTING SPECIAL

903	SAKE TASTING TRAY Tray of 4 Traditional Assorted Sake	\$18 per Tray
904	SAKE TASTING TRAY (FRUITY) Tray of 4 Easy to Drink Sake Tasting :Rose Umeshu, KOCHA TEA UME, JASMINE UME, Momo Peach	\$18 per Tray
905	SAKE TASTING TRAY (FRUITY) Tray of 4 Easy to Drink Sake Tasting : Ume Shu, NASHI Pear, Moonstone Plum Sake, MIKAN Orange	\$18 per Tray



SPECIAL OFFER

666	SAKE Highball Mango, Pineapp, Strawberry, Coconut, Blue Curacao, Granny Smith Apple	\$6
668	SAPPRO BOMB SAKE, SOJU, RUM \$2, VODKA \$3	\$10



JAPANESE SHOCHU HIGHBALL

		1OZ / 2OZ
601	Akazaru Highball 赤猿 (25% Alc/Vol)、 Club Soda	\$12 / \$18
602	Kizaru Highball 黄猿 (25% Alc/Vol)、 Club Soda	\$12 / \$18
603	Akagirishima Highball 赤霧島 (25% Alc/Vol)、 Club Soda	\$12 / \$18
604	Torikai Highball 鳥飼 (25.3% Alc/Vol)、 Club Soda	\$12 / \$18



HIGHBALL

881	Whisky Highball Local Whisky, Cinnamon Syrup, Club Soda	\$8
882	Ginger Ginger Highball Ginger Gin, Syrup, Club Soda	\$8
883	Rum Coke White Rum, Lemon Juice, Coke	\$8
884	Spiced Rum Highball Spiced Rum, Pineapple Juice, Club Soda	\$8
885	Ume Highball Choya Umeshu, Syrup, Club Soda	\$8
886	Vodka Highball Vodka, Blueberry Juice, Lemon Juice, Club Soda	\$8
887	Pink Season Purple Gin, Lemon Juice, Tonic	\$8



BEER

701	Sapporo (16oz) Japanese lager - 4.9%	\$7
702	Sapporo Pitcher Japanese lager - 4.9%	\$22
706	Sapporo Black Lager(16oz) Japanese lager - 5%	\$8



COCKTAIL

101		Lychee Fiesta St. Germain, Soho Lychee liqueur, lemon juice, soda	\$16
102		Matcha Ume Choya, Whisky, sencha, soda, matcha	\$16
104		Yuzu Sour Bourbon, Triple Sec, yuzu, egg white, Angostura	\$16
106		Sunset Beverly Whiskey, Cointreau, Cassis, lime, peach juice, smoked orange wheel	\$16
107		Galapagos Malibu, mango nectar, pineapple, lemon juice	\$16
109		Japanese Negroni Roku Gin, Dry Vermouth, Campari, pear nectar	\$17
112		Fruit Vodka Vodka, Fresh Fruit, Soda	\$18
111		Rum Smoothie Grapefruit/Mango/ Pineapple smoothie with small bottle Rum or Vodka • Choices: Grapefruit/Mango/ Pineapple	\$18

WHISKEY

*Highball For \$2

Single / Double

401		TOKI Suntory 季 Subtly sweet and spicy finish with a hint of vanilla Oak, white pepper and ginger.	\$10/18
403		IWAI Mars 岩井 Nutty, caramel, corn finish. smooth and not harsh	\$12/20
404		Miyagikyo Nikka 宮城峡 Very delicate finish with floral freshness and sweet scent.	\$12/20
405		Nikka Yoichi 余市 Smokey finish	\$12/20

SPIRITS

Single / Double

502		Roku Gin	\$10/18
504		Beefeater Gin	\$8/15
505		Hendrick's Gin	\$8/15
507		Spiced Rum	\$8/15
508		White Rum	\$8/15

MOCKTAIL

*Add a shot of Gin or Vodka for \$7

Glass / Pitcher(1L)

201		Pinkbiotic Grapefruit, cranberry, lime, Yakult topped with fresh grapefruit wheels.	\$12	\$20
202		PassionTing Fresh passionfruit juice combines with lemon juice, simple syrup, and Ting Grapefruit Sparkling	\$12	\$20
204		Yuzoo Lychee, Yuzu Honey, lime topped with tonic and mint	\$12	\$20

NON ALCOHOLIC

801		A pot of hot tea Green tea, Jasmine, Black tea	\$3
802		Pop Coke, Diet Coke, Ginger Ale, Sprite, Nestea	\$3
803		San Pellegrino Pompelmo, Limonata, Aranciata, Aranciata Rossa	\$5
804		Juice Choice of : Apple, Orange, Peach, Pear, Grapefruit, Cranberry, white cranberry.	\$5
805		Ting Sparkling grapefruit	\$6
806		Elderflower Tonic Aromatic Tonic , great pairing with poke bowls	\$6.5
809		LEMON ICED TEA	\$6
810		MATCHA LATTE	\$8