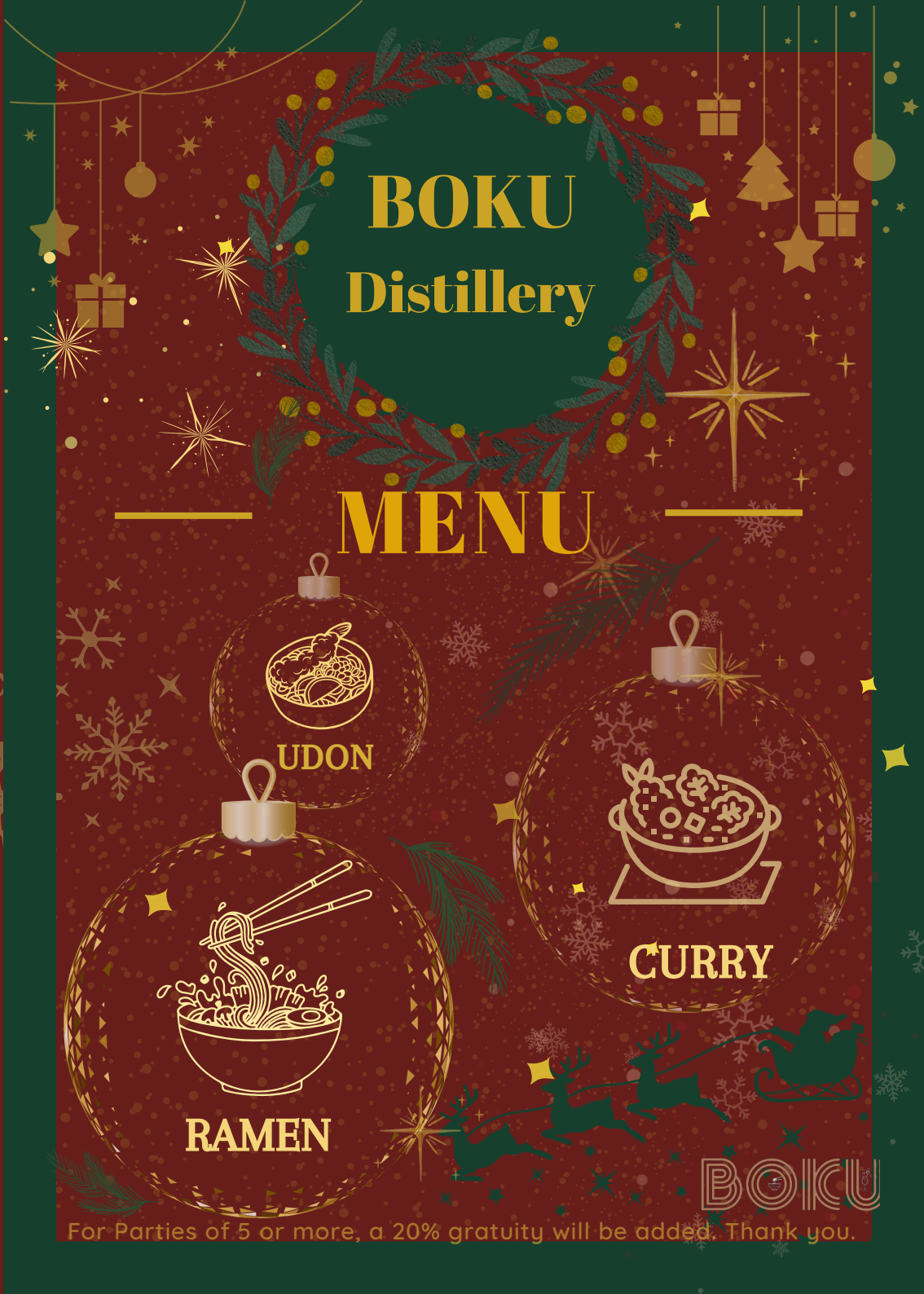




BOKU

Distillery

MENU



UDON



RAMEN



CURRY

BOKU

For Parties of 5 or more, a 20% gratuity will be added. Thank you.



BOKU



A P P E T I Z E R S

- 115 **MISO SOUP** \$4
Tofu, Seaweed, Green Onion,
Miso, Bonito
- 102  **EDAMAME (veg)** \$9
Blanched + salted soybeans
- 109 **AGEDASHI TOFU (6 pcs)** \$10
Fried tofu in dashi based
sauce topped with bonito
flakes and green onion
- 103  **SEAWEED SALAD (veg)** \$7
- 105  **GYOZA (5 pcs)** \$8
Deep-fried dumplings
served with ponzu sauce
• Choice of Pork / Vegetarian 

- 108 **GYOZA Shrimp(3 pcs)** \$10
Deep-fried dumplings served
with ponzu sauce
- 104 **TAKOYAKI (5 pcs)**  \$9
Deep-fried octopus fritters
topped with tonkatsu sauce,
mayo, bonito flakes and aonori
- 2002 **TUNA STEAK** \$18
Smoked albacore tuna loin
atop a bed of seasoned
arugula. Garlic chip, onion
sprout, and chili pepper shred.
- 106  **KARAAGE (7 pcs)** \$17
Japanese-style fried chicken
served with lemon, mayo
and shichimi seasoning



P O K E B O W L

- 306  **POKE BOWL** \$30
A classic poke bowl with raw
tuna, raw salmon, raw scallops,
edamame salad, seaweed salad,
and cucumber on rice. Served
with house-made special sauce.
- 307  **SPICY TUNA POKE** \$30
Raw tuna mixed with house
sauce, tobiko, and shichimi.
Garnished with cucumber,
avocado, edamame salad and
onion sprout.
- 308  **SPICY SALMON POKE** \$30
Raw Salmon mixed with house
sauce, spicy mayo, and topped
with shredded egg, seaweed,
and tobiko. Garnished with
cucumber, avocado, and
edamame salad.



B O K U C U R R Y



- 201 **BOKU CURRY RICE** \$25
BOKU Signature Japanese curry
with deep-fried protein or veggies
+ white rice
• Choice of:
Chicken / Shrimp / Beef/
Vegetarian 
- 305 **BOKU CURRY UDON** \$28
Udon noodles stir fried with
Japanese curry and vegetables.
• Choice of: 
Chicken / Shrimp / Beef/ Tofu



BOKU

MAINS



BOKU RAMEN

- 401  **CHAMPON RAMEN** \$30
Champon is a Japanese noodle soup with seafood, vegetables, and pork slices in a savory broth.
Pork broth, shrimp, pork meat, octopus, crab, white onion, green onion, carrot, cabbage, black fungus, bean sprout
- 402 **HOKKAIDO RAMEN** \$28
Miso ramen with chicken soup and butter. Stir fried veggies, bean sprout, black fungus, corn, green onion, and chasyu.
- 403 **YUZU CHICKEN RAMEN** \$25
Chicken ramen seasoned with yuzu citrus, Chicken chasyu, seaweed, bamboo shoot, corn, and green onion.
- 404  **SPICY RAMEN** \$25
Chicken broth, chicken chashu, bamboo shoot, green onion, corn, noodles and spicy oil on top
- 405 **BLACK GARLIC RAMEN** \$23
Pork broth, pork chashu, black fungus, green onion, corn, noodles and black garlic oil on top
- 406 **TONKOTSU RAMEN** \$23
Pork broth, pork chashu, black fungus, green onion, corn, noodles
- 407  **VEGETARIAN MISO RAMEN** \$23
Miso paste, tofu, white onion, bean sprouts, black fungus, green onion, corn, noodles



SIGNATURES

- 304 **BEEF UDON** \$30
6 hours braised beef short rib stir fried with udon noodles, broccoli, cabbage, green onion, mushroom
- 204  **DAZZLIN' STIR FRY (veg)** \$25
Gluten-free noodles stir fry with bell pepper, bokchoy, mushroom, carrot, and fried tofu
- 202 **UNAGI DON** \$25
Charcoal-broiled eel, avocado + shredded egg yolk on white rice



DESSERT

- Chocolate Cake** \$9
- MATCHA CHEESECAKE** \$9

RAMEN ADDONS:

- +\$3 Nitamago egg
- +\$4 2 pcs Pork chashu
- +\$3 Gluten free noodles
- +\$3 Extra noodles
- +\$0.5 Spicy chili paste

DRINKS



BOKU



SAKE SHOT

Weekly Special Sake Shot

Boku's select sake

10z
\$5



SAKE FLIGHT

Premium sake flight \$22

A selection of 4 premium Japanese sake varieties

Fruit sake flight \$22

A tasting of 4 fruit-infused sake options

Premium & Fruit sake flight \$22

A combination flight featuring 2 premium sake and 2 fruit sake varieties



LOCAL SAKE

4oz/Bottle(375ml)

Boku Craft Sake

\$18/\$45

Refreshing, dry, designed by Boku - 15%



JAPANESE SAKE

4oz/Bottle

SANZEN OMACHI JDG \$19/\$95(720ml)

Brewed from 100% Bizen Omachi rice. Premium & luxurious, this smooth, flavourful sake is elegantly structured, balanced, and nuanced. - 16.5%

Sanka Junmai Daiginjo \$20/100(720ml)

As fresh and inviting as an alpine meadow. Made with Yamadanishiki rice, Sanka (mountain flowers) shows fresh fragrance and elegant taste, but also great depth & complexity.- 15%

KAMOSHIBITO KUHEIJI JDG \$19/\$95(720ml)

Made with Yamadanishiki late-growing breeds, this brew features the deep and profound flavours indicative of this variety. - 15%

MASUMI KURO BLACK \$18/78(720ml)

Junmai Ginjo
Offers delicate aromas of apple and banana, followed by a savoury character that brings out the best in the food before finishing dry.- 15%

KAIUN IWAIZAKE TOK Honjozo \$15/\$65(720ml)

The aromas of melon, pear and banana come alive and combine with a subtle touch of buttery flavor. - 15.5%

means it can be warmed



SWEET FRUIT SAKE

3oz/Bottle

Lavender Ume \$17/\$95(720ml)

Sweet herbaceous, earthy flavours of Lavender flowers coddled in elegant, ripe plum - 9%

Momo Peach \$16/\$48(300ml)

100% Japanese white peach. Intense, round flavours & all-natural.- 7.5%

Yuzu Shu \$16/\$48(300ml)

100% local yuzu citrus. Refreshing natural acidity & sweetness from citrus. No artificial flavour, colour or seasoning added.- 7.5%

Nashi Pear \$16/\$48(300ml)

100% Asian pear. Clean and pure, like enjoying a freshly-picked fruit.- 7%



CAN & BOTTLE ALCOHOL

Asahi Super Dry \$8

Asahi, 330ml - 5%

Corona \$9

Corona, 355ml - 4.5%

Ochame Green Tea IPA \$9

Godspeed, 355ml - 6%

Yuzu Citrus Saison \$9

Godspeed, 355ml - 4.1%



WINE

House Wine (White/ Red)

6oz/Decanter
\$7.5/\$15

W H I T E

R E D

	Bottle
Pelee Island Pinot Grigio	\$42
Villa Maria Sauvignon Blanc	\$55
Fat Bastard Chardonnay	\$42
Prosecco Prosecco	\$18 (200ml)

	Bottle
Yellow Tail Merlot	\$45
Albert Bichot Bourgogne Pinot Noir	\$79
Terres de St Louis Rosé	\$48

DRINKS

BOKU



COCKTAILS



Japanese Pear Negroni

\$19

Roku Gin, Red Vermouth, Campari, Pear nectar (2.25oz)



Lychee fizz

\$19

ST germain, Soho lychee liqueur, lemon juice, soda (2oz)

Sunset Beverly

\$19

Whiskey, Cointreau, Cassis, lime, peach juice, smoked orange wheel (2.5oz)

Yuzu Sour

\$19

Bourbon, Yuzu, egg white, Angostura (2oz)

Shinjuku Mule

\$19

Absolut vodka, peach juice, lime juice, ginger ale (2.25oz)

Tokyo Fashioned

\$19

Suntory Toki whisky, cinnamon syrup, aromatic bitters (1.75oz)

Okayama Bellini

\$19

Prosecco, momo peach, peach nectar (3oz)

Aperol Spirtz

\$19

Aperol, Prosecco, Soda (2.5oz)

Sake Highball

\$19

Kaiun, Prosecco, Lavender & blueberry syrup, Soda (3oz)



M O C K T A I L



Passionfruit Sparkling

\$12

Fresh passionfruit juice, lemon juice, simple syrup, Ting

Passionfruit Ale

\$10

Fresh passionfruit juice, lemon juice, simple syrup, Gingle ale

Passionfruit Sprite

\$10

Fresh passionfruit juice, lemon juice, simple syrup, Sprite



N O N A L C O H O L I C B E V E R A G E S

HOT TEA

\$5

MINT / GREEN / JASMINE/ BLACK

POP

\$5

COKE/DIET COKE/SPRITE/GINGER ALE/NESTEA/TONIC

JUICE

\$5

APPLE/MANGO/PINEAPPLE/CRANBERRY

S.Pellegrino

\$6

SPARKLING WATER

Ting

\$6

GRAPEFRUIT



D R A F T B E E R

Pint/Pitcher

IPA

\$11/\$29

"Perry Loved Mary" West Coast IPA - 6.3%

Blonde

\$10/\$26

Helles Style Lager - 5%

Brunette

\$10/\$26

Munich Dunkel Style Lager - 4.8%



S A P P O R O C A N

Sapporo Premium Beer

\$9

Alcohol/Vol 5%



A L C O H O L I C B E E R

Sapporo Premium

\$6

0% Alcohol Beer



S P I R I T S

1oz/2oz

Roku Japanese Gin

\$9/17

Beefeater Gin

\$7/13

Glenfiddich(12)

\$10/18

LOT 40 Whisky

\$7/13

J.P. Wiser's Whisky

\$7/13

Gooderham Whisky

\$7/13

Absolut Vodka

\$7/13

Havana 7 Yr Rum

\$8/15

Jose Cuervo Tequila

\$8/15

Hennessy VSOP

\$17/30

St Remy VSOP

\$7/13

Add a Pop (coke/club soda/ tonic soda/ ginger ale) +\$3