

BOKU



APPETIZERS

1016		FRIES / YAM FRIES	\$5
1017		SPRING MIX SALAD	\$5
1001		MISO SOUP Extra clams in miso soup +\$3	\$3.5
1002		SEAWEED SALAD Seasoned seaweed	\$6
1003		EDAMAME Boiled soy beans with flaked sea salt	\$7
1020		KIMCHI TOFU Kimchi and Tofu with house made special sauce (sesame oil included)	\$7
1004		AGEDASHI TOFU Deep fried soft tofu with house dressing topped with bonito flakes.	\$8
1005		GYOZA • Choice of Pork / Vegetarian 5 deep-fried dumplings served with a side of ponzu sauce.	\$8
1006		TACO WASA Octo marinated in wasabi with crunchy vegetables, served with a side of nori	\$8
1007		TAKOYAKI 5 pieces of deep fried octopus fritters topped with tonkatsu sauce, bonito flakes + aonori	\$9
1010		TUNA TATAKI pan sear spice coated fresh tuna loin	\$15

1015		KARAAGE • Tori 7 pieces Japanese style fried chicken • Kaki 4 pieces of deep fried oyster	\$15 \$11
1018		VOLCANO BEEF SALAD AAA strip loin slices serve cold with spring mix	\$14
1021		FRIED AVOCADO SCALLOP ROLL Sliced Hokkaido scallops & avocado rolled in nori	\$14
2022		GRILLED BROCCOLINI Grilled broccolini served with yuzu dressing	\$12
2001		PORK BELLY BAO (2 baos) Braised pork belly, cucumber, pickled carrots. Topped with baby onion and crushed peanuts	\$12
2002		BEEF BAO (2 baos) Japanese style stir-fry rib eye, caramelized onion, cucumber, green onion	\$12
2004		JAPANESE POUTINE Japanese inspired poutine with pulled duck, cheese curds, green onions, sour cream and yakitori sauce	\$15
2005		SALMON TARTARE Salmon tartare, shallots, side of taro chips	\$15
2006		CALAMARI & COCONUT SHRIMPS Deep-fried calamari + coconut shrimp served with sweet chili sauce	\$18

MAINS

5007		OCEAN UDON Sautéed shrimp, baby scallops, clam with cream Lobster stock	\$24
5006		BEEF UDON slow braised beef chuck, sautéed with cabbage, broccoli, and cremini mushrooms	\$24
5004		CURRY UDON • Choice of: Chicken / Shrimp / Vegetables Japanese curry stir fry udon noodles with a side of deep fried protein/veggies	\$22
5010		TEMPURA FISH & CHIP 6 oz beer batter coated basa fillet served with salad, fries and Wasabi tartar	\$16
5002		HOLY COW BIBIMBAP Stir fried rib eye with caramelized onion, shredded eggs, scallion, shiitake mushroom, onsen egg on stone pot rice	\$22
5003		UNAGI BIBIMBAP Charcoal-Broiled eel served with shredded egg, nori, onsen egg, shiitake mushroom served with rice in hot stone pot	\$24
5009		VOLCANO BEEF DON Sous vide AAA strip loin slices serve on rice with classic apple sauce + horseradish mayo	\$24
5001		BOKU CURRY • Choice of: Chicken / Shrimp / Vegetables Japanese curry served with pickled radish, white rice, breaded and deep-fried main ingredients	\$18
6001		SMOKED DUCK RAMEN Roasted duck broth, smoked duck breast, wood ear mushroom, green onion, thin noodles, come with a nitamago egg,	\$18
6003		MISO RAMEN White onion, bean sprouts, white oil, soybean paste, wood ear mushroom, green onion, thin noodles (no egg)	\$16
6005		MUSHROOM RAMEN Mushroom base, bean sprouts, onion, scallion, king oyster and seasonal mushroom topped with truffle oil	\$17

RAMEN ADDONS:

- +\$0.5 House Spicy Paste
- +\$2 Nitamago egg / Tofu / Bean sprouts / Kimchi
- +\$3 Gluten free noodles / Extra noodles / Side rice / 2 pcs Duck
- +\$6 Extra Broth

SUSHI

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

POKE BOWL

3010		TUNA POKE BOWL • Choice of Spicy / Regular Never Frozen TUNA marinated in chef special dressing with avocado, cucumber on rice.	\$24
3011		SUPER POKE BOWL BOKU signature poke bowl with sashimi grade tuna, salmon, Hokkaido scallops, frisée, edamame beans and seaweed salad on sushi rice.	\$24
3012		SALMON POKE BOWL • Choice of Spicy / Regular Sashimi grade fish marinated in chef special dressing with avocado, cucumber on sushi rice.	\$20

YAKITORI 焼き鳥

• All Skewers Served in Pairs

4001		PORK BELLY	\$7
4002		SIRLOIN BEEF	\$8
4003		CHICKEN	\$7
4004		SHRIMP	\$7
4006		SHISHITO PEPPERS	\$6

DESSERT

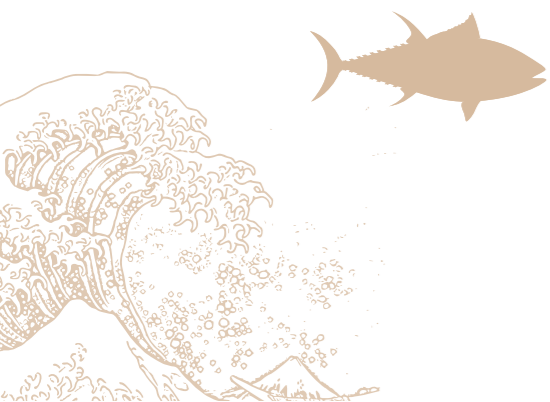
7001		CHEESE CAKE • Choices: Black sesame / Matcha	\$5
7002		BLACK SUGAR WARABI MOCHI Served with black sugar syrup and soybean powder	\$7

GIVEAWAY

LEAVE A 5-STAR REVIEW ON GOOGLE IF YOU ENJOYED YOUR EXPERIENCE AND YOUR SERVER WILL THANK YOU WITH FREE GYOZA OR EDAMAME

INSTAGRAM @BOKUYONGE | 530 YONGE ST | 416 395 0885

FRESHLY CAUGHT, NEVER FROZEN
WE PROUDLY SERVE TUNA PERFECTION



BOKU



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
110	Boku Sangria Moonstone Plum Sake Base, blueberry, raspberry, blackberry, mint	\$18

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
203	Midnight Blackberry, blueberry, mint lime juice topped with club soda	\$12 \$20
204	Yuzoo Lychee, Yuzu Honey, lime topped with tonic and mint	\$12 \$20

BEER

701	Sapporo (16oz) Japanese lager - 4.9%	\$9
702	Sapporo Pitcher Japanese lager - 4.9%	\$27
705	Yuzu Citrus Saison Godspeed, 355ml - 4.1%	\$9

JAPANESE SAKE

CLASSIC

		3oz / bottle
303	Kaiun Iwazake (15% Alc/ 375ml)	\$13 / \$45 Refreshing, dry, designed by Boku.
304	Boku Craft Sake (15% Alc/ 375ml) Refreshing, dry, designed by Boku.	\$13 / \$45
305	Oka Ginjo (15% Alc / 720ml) Light taste, Medium body, Floral rather than fruity. Touch of pear and melon.	\$14 / \$85
306	Dewasansan(15% Alc / 720ml) Junmai Gingo, smooth, crisp and refreshing finish.	\$16 / \$73

SPARKLING

		3oz / bottle
323	Indigo Wind (6% Alc/ 200ml) Citrus, Vanilla, apricot, banana, and peach SPARKLING	-- / \$28
324	LA CHAMTE (6% Alc/ 280ml) Lively notes of white peaches and honeysuckle that are underscored by hints of toasted almonds.	-- / \$28

FRUITY

		3oz / 4oz / bottle
315	Rose Umeshu (9.5% Alc / 300ml) Natural rose infused Japanese plum wine	\$14 / \$18/ \$35
317	Momo Peach (7.5% Alc /300ml) Japanese white peach sake	-- / -- / \$26
318	Yuzu Sour (7% Alc / 300ml) Refreshing natural acidity & sweetness from citrus.	-- / -- / \$26
319	NASHI (7% Alc / 300ml) Very clean and pure, like enjoying a freshly-picked fruit.	-- / -- / \$26
320	Moonstone AsianPear (12% Alc/ 375ml) Craft Sake infused with asian Pear essence	\$14 / \$18/ \$28
321	Moonstone Plum Sake Craft Sake infused with plums	\$14 / \$18/ \$48
322	Ume Shu Refreshing & unique, with the sweet, deep essence of plum .	-- / -- / \$29
325	Ginjo Can (16% Alc/Vol)	-- / -- / \$22
326	Kome Dry Can (15.0% Alc/Vol)	-- / -- / \$18

SPECIAL

SAKE TASTING TRAY Tray of 4 Traditional Assorted Sake	\$30 per Tray
SAKE TASTING TRAY (FRUITY) Tray of 4 Easy to Drink Sake Tasting	\$30 per Tray
SHOCHU TASTING TRAY Tray of 4 Traditional Japanese Shochu	\$35 per Tray

JAPANESE SHOCHU

		2oz /4oz/ bottle
601	Akazaru (25% Alc/Vol)	\$7 / \$13 / \$174
602	Kizaru (25% Alc/Vol)	\$7 / \$13 / \$174
603	Akakirishima (25% Alc/Vol)	\$9 / \$17 / \$120
604	Torikai (25.3% Alc/Vol)	\$9 / \$17 / \$114
605	Choya Umeshu (23.6% Alc/Vol)	\$8 / \$15 / -

WHISKEY

*Highball For \$6

		Single / Double
401	Suntory toki Subtly sweet and spicy finish with a hint of vanilla Oak, white pepper and ginger.	\$10/18
403	Mars IWAI Nutty, caramel, corn finish. smooth and not harsh	\$12/20
404	Nikka Miyagikyo Very delicate finish with floral freshness and sweet scent.	\$12/20
405	Nikka Yoichi Smokey finish	\$12/20
406	JP Wiser's	\$10/18
407	Basil hauden	\$10/18
408	Crown royal	\$10/18

SPIRITS

		Single / Double
501	Citadelle Gin	\$10/18
502	Roku Gin	\$10/18
503	Botanist Gin	\$10/18
504	Beefeater Gin	\$8/15
505	Hemdrick's Gin	\$8/15
507	Spiced Rum	\$8/15
508	White Rum	\$8/15
510	Belvedere	\$10/18
511	Stolichnata	\$8/15

NON ALCOHOLIC

809	LEMON ICED TEA	\$6
810	MATCHA LATTE	\$8
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 Pompello	\$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
808	Kombucha Organic Cold-Pressed Choice of: Cranberry, Grapefruit, Ginger, Ultraviolet	\$9

MORE SELECTIONS PLEASE CHECK OUR BAR RACK