

## S I D E S

EDAMAME Boiled soy beans with flaked sea salt	\$6
SEAWEED SALAD Spring mix with pickled radish + seasoned seaweed	\$6
GYOZA 5 deep-fried dumplings served with a side of ponzu sauce. Choice of Pork / Vegetarian.	\$7
SHISHAMO 3 pieces Japanese style grilled Capelin fish	\$7
TAKOYAKI 5 pieces of deep fried octopus fritters topped with tonkatsu sauce, bonito flakes + aonori	\$8
AVOCADO FRIES 8 pieces of deep fried avocado fingers topped with tonkatsu sauce, bonito flakes + aonori	\$8
KARAAGE 7 pieces Japanese style fried chicken	\$13
WINGS (1 lb) 1 lb of deep-fried chicken wings	\$14
TUNA TATAKI Seared yellowfin tuna, crispy shallots, greens and house made sashimi sauce	\$15
SALMON TARTARE Salmon tartare, shallots, side of taro chips	\$15
CALAMARI & COCONUT SHRIMPS Deep fried calamari, coconut shrimp. Served with sweet chili sauce	\$18
KUSHIKATSU 串揚げ 5 skewers: Shrimp, squid, scallops, pork belly, beef, chicken, mushroom, zucchini. mix breaded with panko and deep fried to a golden crisp & house-made sauce.	
	5 Vegetables combination : \$12
	2 Vegetable + 3 meat : \$16
	5 meat : \$18
YAKITORI 焼き鳥 Japanese style BBQ. 5 skewers: Shrimp, scallops, pork belly, beef, chicken, mushroom, zucchini.	
	5 Vegetable combination : \$12
	2 Vegetable + 3 meat : \$16
	5 meat : \$18
TEMPURA 天ぷら Small/Share Deep fried shrimps, eggplant, squash, mushroom and zucchini. ***Vegetarian option available.	\$15/\$22

# BOKU

JAPANESE EATS + DRINKS

## P O K E B O W L

POKE BOWL Raw fish marinated in chef special dressing with avocado, cucumber on white rice. Choices: salmon OR tuna	\$19
SPICY POKE BOWL Raw fish marinated in spicy mayo with avocado, cucumber on white rice. Choices: salmon OR tuna	\$19
BOKU SUPER POKE BOWL BOKU signatored poke bowl with raw tuna, salmon, scallops, avocado, edamame beans and seaweed on white rice	\$24

## S U S H I

CALIFORNIA ROLLS (8 pcs) Crab, Avocado, Cucumber and Tobiko	\$14
SPICY ROLLS (8 pcs) One Choice from : Salmon / Tuna / Scallop / Crab	\$14
AVOCADO ROLLS(8 pcs) One Choice from : Salmon / Tuna / Scallop / Crab / Cucumber / Eel	\$13
VEGAN ROLLS(8 pcs) Tofu and Arugula with Miso vinegar sauce	\$12

## E X T R A

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

## R A M E N

BLACK GARLIC Chicken broth, pork chashu, sea salt, black smoky garlic oil, cloud ear mushroom, green onion, thick noodles. (no egg)	\$15
MISO White onion, bean sprouts, white oil, soybean paste, cloud ear mushroom, green onion, thin noodles. (no egg) Choice of: pork / chicken / vegetarian	\$15
SPICY Pork broth, red chili oil, pork chashu, sea salt, cloud ear mushroom, green onion, thick noodles. (no egg)	\$15
MUSHROOM (vegan) Mushroom broth, shiitake, enoki, king oyster, kikurage mushroom, truffle oil, thick noodles	\$17
SMOKED DUCK RAMEN Roasted duck broth, smoked duck breast, cloud ear mushroom, green onion, thin noodles, come with a nitamago egg,	\$18

## 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	

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

★ SABA MISO 鯖の味噌煮 Mackerel fillets simmered in miso sauce with ginger. Come with one bowl of side rice. Very traditional, can't be missed.	\$16
★ JAPANESE CURRY Japanese curry served with pickled radish, white rice, breaded and deep-fried main ingredients Choice of: chicken / shrimp / vegetables	\$18

## M A I N

PORK BELLY BAO (2 baos) Braised pork belly, green onions, cucumber, pickled carrots, crushed peanuts	\$12
BEEF BAO (2 baos) Japanese style stir-fry rib eye, caramelized onion, cucumber, green onion	\$12
JAPANESE POUTINE Japanese inspired poutine with pulled duck, cheese curds, green onions, sour cream and yakitori sauce	\$15
CREAMY UDON Crawfish udon with creamy lobster sauce, served with korokke and aonori powder	\$18

## D O N & B E N T O

BEEF DON Japanese style stir-fry rib eye with caramelized onion, shredded eggs on white rice	\$15
UNAGI DON Charcoal-broiled eel, avocado + shredded egg yolk on white rice	\$18

*Add \$6 to upgrade to a BENTO BOX (Extra 2 pcs karaage, iceberg salad with chef special dressing, one miso soup, one piece of matcha cheesecake)*

**Vegetarian option comes with :  
Eggplant, Squash, Mushroom, Zucchini, Sweet potato**

**If you have any allergies, please let us know!**

@BOKU.YONGE | BOKURESTAURANT.COM | 530 YONGE ST | 416 395 0885

# BOKU

JAPANESE EATS + DRINKS



## COCKTAIL

Natsu <b>🍷</b> Momocha	\$16
Shochu, sake, Cassis, sencha, peach juice. - 3.5oz alc.	
Matcha Ume	\$15
Plum wine, whisky, sencha, ginger ale, matcha - 3oz alc.	
Japanese Negroni	\$15
Roku Gin, vermouth, Aperol, Peach juice. come with a bitter flavor. - 2.5oz alc.	
Blueberry Yuzu Daiquiri	\$15
Rum, Yuzu lime sake, housemade blueberry syrup, sugar rim. - 2.5oz alc.	
Lychee Fizz	\$14
ST germain, Soho lychee liqueur, shochu, lemon juice, soda - 2.5oz alc.	
Juicy Topsy	\$13
Craft Sake, Sencha, blackberry syrup, mint. For a little tippy. - 1oz alc.	

## MOCKTAIL

Passionfruit Sparkling	\$13
Fresh passionfruit juice combines with lemon juice, simple syrup, and Ting Grapefruit Sparkling	

## WINE

Villa Maria Sauvignon Blanc White Wine	5oz / bottle	\$12 / \$55
Bourgogne Pinot Noir Red Wine		\$12 / \$55

## CIDER

Growers Pear	\$12
473ml - 5%	
Growers Rose	\$12
473ml - 5%	

## WHISKY

	1oz/2oz
Suntory Toki	\$8/15
Jameson	\$8/15
Crown Royal	\$8/15
Basil Hayden's	\$9/16
The Chita	\$10/18
Maker's Mark	\$10/18

## SPIRIT

	1oz/2oz
Tequila	\$8/15
Vodka	\$8/15
Rum	\$8/15
Spiced Rum	\$8/15
Beefeater Gin	\$8/15
Roku Gin	\$10/18

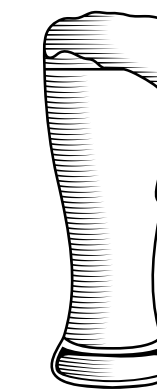


## JAPANESE SAKE

Indigo Wind (7% Alc/Vol)	3oz / bottle	- / \$38
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)	\$14 / \$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)	\$12 / \$73	
Mild aromas of brown rice and cream. Sweet savory notes lifted by clean acidity.		
Boku Craft Sake (15% Alc/Vol)	\$12 / \$45	
Refreshing, dry, designed by Boku.		
House Sake (14.6% Alc/Vol)	\$10 / --	

## JAPANESE SHOCHU

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



## 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 Tea Ale	\$9
Collective arts, 473ML - 5%	
Ocahme Green Tea IPA	\$9
Godspeed, 355ml - 6%	
Yuzu Citrus Saison	\$9
Godspeed, 355ml - 4.1%	
Asahi Super Dry Bottle	\$7.5
Asahi, 330ml - 5%	
Kirin Ichiban	\$9
Kirin, 473ml - 5%	
Tokyo IPA	\$11
Far Yeast, 330ml - 6%	

## 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	
A pot of hot tea	\$3
Green tea. Jasmine, Black tea	
Juices	\$4
Apple, Orange, Peach	
Ting	\$6
Sparkling grapefruit	

SUNDAY - THURSDAY | 2 - 5PM

**HAPPY Hour**

DRAFT BEER (16oz) \$6  
\*Choices: World Away Lager/ Life in the Cloud IPA

GYOZA \$5

KARAAGE \$10

CHICKEN WINGS \$12

RAMEN \$12  
\*Smoked Duck Ramen, Mushroom Ramen excluded