

## SOUP

- 102 **CHEF'S SPECIAL SOUP** NEW \$9  
Pork Meat, miso, onion, white radish, carrot, tofu, squash, sweet potato,

## APPETIZERS

- 102 **EDAMAME (veg)** \$8  
Boiled + salted soybeans
- 103 **SEAWEED SALAD (veg)** \$6
- 104 **TAKOYAKI** \$9  
5 pcs deep-fried octopus fritters topped with tonkatsu sauce, mayo, bonito flakes + aonori
- 105 **GYOZA** \$8  
5 pcs deep-fried dumplings served with ponzu sauce (veg)  
choice of Pork or Vegetarian
- 106 **KARAAGE** \$15  
Japanese-style fried chicken served with lemon, mayo + shichimi seasoning
- 108 **SALMON TARTARE** \$16  
Salmon tartare with ginger, diced onion, sesame oil + served with house made taro chips
- 109 **AGEDASHI TOFU (can be veg)** \$10  
6 pcs fried tofu in dashi based sauce topped with bonito flakes and green onion
- 111 **HOUSE SALAD (veg)** \$11  
Mixed salad with house made dressing
- 113 **TUNA STEAK** NEW \$16  
Pan sear special coated fresh tuna loin
- 114 **SAVORY EGG CUSTARD** NEW \$12  
Egg, shrimp, scallops, mochi, avocado, yuzu peel, broccoli

## MAINS

- 201 **JAPANESE CURRY** \$20  
Japanese curry with deep-fried protein + white rice  
choice of Chicken or Shrimp or Tofu (veg)
- 202 **UNAGI DON** \$18  
Charcoal-broiled eel, avocado + shredded egg yolk on white rice
- 203 **SALMON DON** \$23  
Torched salmon, spicy mayo, mayo, yakitori sauce drizzled on rice topped with tobiko fish roe, sliced onion, bonito flakes
- 204 **DAZZLIN' STIR FRY (veg)** \$18  
Gluten-free noodles stir fry with bell pepper, cabbage, mushroom, and fried tofu
- ★ **Important: Ramen tastes the best the moment it is served hot. Enjoy your ramen first!**

## R A M E N

- 401 **VEGETARIAN MISO RAMEN (veg)** \$17  
Miso paste, tofu, white onion, bean sprouts, black fungus, green onion, noodles  
Add nitamago egg for +\$2
- 402 **Tonkotsu RAMEN** \$17  
Pork broth, pork chashu, black fungus, green onion, noodles  
Add nitamago egg for +\$2  
Add spicy chili paste for +\$0.5
- 403 **Spicy RAMEN** \$17  
Pork broth, pork chashu, black fungus, green onion, noodles  
Add nitamago egg for +\$2  
Add spicy chili paste for +\$0.5 (Peanuts included)

<b>+\$1 (each)</b>	bean sprouts / kimchi
<b>+\$2 (each)</b>	nitamago egg / tofu
<b>+\$3 (each)</b>	gluten free noodles / extra noodles 2 pcs pork chashu / side rice
<b>+\$4 (each)</b>	extra broth



## S I G N A T U R E S

- 309 **YUZU OCEAN BREEZE SAUTÉ** NEW \$28  
Sautéed shrimp, octopus, scallops, yuzu peel, garlic, broccoli, and cherry tomatoes in olive oil, served with crusty breadon.
- 301 **CHICKEN TERIYAKI** \$28  
Grilled chicken with teriyaki sauce  
choice of with salad or with rice
- 302 **BEEF TERIYAKI** \$28  
Slice thin beef rib eye with teriyaki sauce  
choice of with salad or with rice
- 304 **BEEF UDON** \$25  
6 hours braised beef short rib stir fried with udon noodles, broccoli, cabbage, red pepper, green onion, mushroom
- 305 **KATSU CURRY UDON** \$24  
Udon noodles stir fried with Japanese curry and vegetables. Served with chicken katsu. Slightly spicy!
- 306 **POKE BOWL** \$25  
A classic poke bowl with raw tuna, raw salmon, raw scallops, edamame salad, seaweed salad, and cucumber on sushi rice. Served with house-made special sauce.
- 307 **TUNA POKE BOWL** \$21  
Raw tuna with cucumber, avocado, edamame beans, baby onions on sushi rice. Served with house-made special sauce.
- JAPANESE POUTINE** \$18
- 308 Japanese-inspired poutine with pulled duck, cheese curd, green onion, sour cream + yakitori sauce

# BOKU

JAPANESE EATS + DRINKS

## SUSHI ROLLS

- 502 **SPICY (8 pcs)** \$14  
choose 1 from: salmon, scallop, tuna or crab
- 503 **AVOCADO (8 pcs)** \$14  
choose 1 from: salmon, scallop, tuna, eel, or cucumber(veg)
- 504 **CALIFORNIA ROLLS (8 pcs)** \$14  
imitation crab, cucumber, avocado, fish roe
- 505 **BOKU SIGNATURE ROLLS (8pcs)** \$16  
fried shrimp, crab and cucumber & house-made honey mustard drizzled on top

## DESSERTS

- CHEESECAKE** \$8
- SEASNAL DESSERTS** \$9
- CHEF SPECIAL** \$10

**PLEASE BE ADVISED THAT FOR A PARTY OF 5 & MORE THERE IS AN AUTOMATIC GRATUITY (20%)**

LEAVE A 5-STAR REVIEW ON GOOGLE or share IF YOU ENJOYED YOUR EXPERIENCE AND YOUR SERVER WILL THANK YOU WITH **FREE DESSERTS**

IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW!  
@BOKUTORONTO | 42 GRISTMILL LANE | 416 368 8686

→ GIVEAWAY ←

# BOKU

JAPANESE EATS + DRINKS

## COCKTAILS

0101	<b>Japanese Pear Negroni</b>	\$17
	Roku Gin, Red Vermouth, Campari, Pear nectar (2.25oz)	
0102	<b>Toyko Fashioned</b>	\$17
	Suntory Toki whisky, cinnamon syrup, aromatic bitters (1.5oz)	
0103	<b>Shinjuku Mule</b>	\$17
	Absolut vodka, peach juice, lime juice, ginger ale (2.25oz)	
0104	<b>Blueberry Smash</b>	\$15
	House craft blueberry syrup, Beefeater gin, eggs white, lemon juice. (+ NO EGG WHITE OPTION ) (1.5oz)	
0106	<b>Lychee fizz</b>	\$16
	ST germain, Soho lychee liqueur, lemon juice, soda (2oz)	
0107	<b>Hibiscus Lemon Gin</b>	\$17
	Beefeater gin, lemon juice, hibiscus syrup, tonic water (2oz)	
0108	<b>Japanese Maple</b>	\$17
	Suntory Toki, lemon juice, maple syrup, egg white (1.75oz)	
0110	<b>Okayama Bellini</b>	\$17
	Prosecco, momo peach, peach nectar (4oz)	
0111	<b>Japanese Highball</b>	\$15
	Suntory Toki whisky, black tea syrup, tonic water (1oz)	
0112	<b>Daidai</b>	\$17
	Tequila, orange juice, grenadine syrup (2oz)	
0113	<b>Hatsukoi (first love  )</b>	\$15
	Absolut vodka, cranberry juice, pineapple juice, lemon juice (1.25oz)	

## MOCKTAIL


0201	<b>Passionfruit Sparkling</b>	\$13
	Fresh passionfruit juice, lemon juice, simple syrup, ting	
	Add a shot of gin or vodka for \$7	

## WINE

W H I T E		R E D	
	6oz/Bottle		6oz/Bottle
0301	<b>Pelee Island</b> Pinot Grigio \$10/38	0401	<b>Yellow Tail</b> Merlot \$14/50
0302	<b>Villa Maria</b> Sauvignon Blanc \$16/62	0402	<b>Black Cellar</b> Shiraz Cabernet \$11/42
0303	<b>Fat Bastard</b> Chardonnay \$14/50	0403	<b>Albert Bichot</b> Bourgogne Pinot Noir \$23/80
0304	<b>Prosecco</b> Prosecco \$16/62	0404	<b>Terres de St Louis</b> Rosé \$16/62


## SPIRITS

	1oz/2oz		1oz/2oz
0501	<b>Haku Craft Vodka</b> \$9/17	0506	<b>Roku Japanese Gin</b> \$10/18
0502	<b>Nikka Coffey Vodka</b> \$10/18	0507	<b>Beefeater Gin</b> \$8/15
0503	<b>Absolut Vodka</b> \$7/13	0508	<b>Havana 7 Yr Rum</b> \$8/15
0504	<b>St Remy VSOP</b> \$8/15	0509	<b>Havana 3 Yr Rum</b> \$8/15
0505	<b>Hennessy VSOP</b> \$17/30	0510	<b>Jose Cuervo Tequila</b> \$8/15



 - can be warmed

## JAPANESE SAKE

		2.5oz/720ml
0601	<b>Masumi Kuro</b> 	\$16/\$88
	Apple, Banana, Dry finish Junmai Ginjo - 15.5%	
0602	<b>Oka Ginjo</b>	\$16/\$85
	Soft flora feeling Junmai Ginjo - 15.1%	
0622	<b>Yukimegami 48</b> 	\$17/\$98
	Full body, dense and fruity aroma. A pleasant finish that highlights the umami of rice. Supple and clean. - 16%	
0612	 <b>Kaiun Tokubetsu Honjozo</b>	\$16(2.5oz)/\$45(300ml bottle)
	Melon, pear & banana aroma. Great depth & complexity - 15.5%	
0617	<b>Kome Kome</b> 	\$14(2.5oz)/\$60(500ml bottle)
	Fruity, mildly sweet, light, crisp. Like a Riesling - 7.5%	
0618	 <b>Kome Dake No Sake</b>	\$14(2.5oz)/\$42(300ml bottle)
	Full bodied. Clean & well-balanced on the palate with rich flavours of clementine & passionfruit - 15%	
0619	<b>Masumi Origarami (Sparkling)</b>	\$50(375ml bottle)
	Light-bodied. Crisp bubbles & wine-like acidity w the creamy & savoury richness of sake - 11.5%	

0622 **Japanese Sake Flight** \$20 

## LOCAL SAKE

		2.5oz/375ml
0603	 <b>Genshu Junmai</b>	-\$55
	Strong, bold, dry - 17.5%	
0604	 <b>Boku Craft Sake</b>	\$12/\$45
	Refreshing, dry, designed by Boku - 15%	
0605	<b>Nigori Junmai</b>	-\$50
	Cloudy, luscious. - 15%	
0620	<b>Momokawa Pearl</b>	\$13(2.5oz)/\$40(300ml bottle)
	Creamy sake, body & flavours melon, bananas & coconut notes, dry finish - 14.5%	

## JAPANESE SWEET FRUIT SAKE / WINE

		2.5oz/4oz
0607	<b>Sakepolitan</b>	-\$14
	Cloudy & Fruity (a cranberry cocktail sake) - 6.8%	
0608	<b>Yuzu-Lime Sake</b> - 6.8%	-\$14
0610	<b>Momo Peach</b>	\$15(2.5oz)/\$46(300ml bottle)
	100% Japanese white peach. Intense, round flavours & all-natural.- 7.5%	
0614	<b>Yuzu-Shu</b>	\$15(2.5oz)/\$46(300ml bottle)
	100% Japanese yuzu. Refreshing natural acidity & sweetness from citrus. - 7%	
0616	<b>Nashi Pear</b>	\$15(2.5oz)/\$46(300ml bottle)
	100% Asian pear. Clean and pure, like enjoying a freshly-picked fruit.- 7%	
0621	<b>Ume Shu</b>	\$12(2.5oz)/\$38(300ml bottle)
	Refreshing, light and sweet with deep essence of plum - 10%	
0622	<b>Toromelt</b>	\$12(2.5oz)/\$38(300ml bottle)
	Lychee liqueur sake series with a thicker texture. - 7%	

## DRAFT BEER pint/pitcher

0701	<b>Sapporo</b>	\$9/29
	Japanese lager - 4.9%	
0702	<b>Blonde</b>	\$9/29
	Old Flame, Helles lager - 5%	
0703	<b>Brunette</b>	\$9/29
	Old Flame, Munich Dunkel lager (dark beer) - 4.8%	
0704	<b>IPA</b>	\$9/29
	Old Flame, IPA - 5%	

## CAN & BOTTLE ALCOHOL

0801	<b>Ochame Green Tea IPA</b>	\$9
	Godspeed, 355ml - 6%	
0802	<b>Yuzu Citrus Saison</b>	\$9
	Godspeed, 355ml - 4.1%	
0803	<b>Kirin Ichiban</b>	\$9
	Kirin, 473ml - 6%	
0804	<b>Asahi Super Dry</b>	\$8
	Asahi, 330ml - 5%	
0810	<b>Tokyo White</b>	\$14
	Far Yeast, 330ml - 5.6%	
0811	<b>Tokyo IPA</b>	\$14
	Far Yeast, 330ml - 6%	
0812	<b>Brickworks Ciderhouse Batch: 1904</b>	\$10
	Brickworks Ciderhouse, 473ml - 5%	

## NON ALCOHOLIC BEVERAGES

<b>HOT TEA</b>	\$3.5
MINT / GREEN / JASMINE	
<b>POP</b>	\$3
COKE/DIET COKE/SPRITE/GINGER ALE/NESTEA/TONIC	
<b>JUICE</b>	\$4
APPLE/PEACH/ORANGE/MANGO/PINEAPPLE/CRANBERRY	
<b>BOTTLED SPARKLING WATER</b>	\$4.5
<b>FLAVORED SPARKLING</b>	\$5
BLUEBERRY, CHERRY	
<b>Ting</b>	\$6
GRAPEFRUIT	\$6

## NON ALCOHOLIC BEER

0808	<b>Partake Non-Alcoholic IPA</b>	\$6
0809	<b>Partake Non-Alcoholic Pale Ale</b>	\$6

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## JAPANESE WHISKY

- 0901 **Toki**  
An elegant blend made with a variety of whiskies from Suntory's distilleries; it possesses impeccable balance and harmony.
- 0902 **Matsui Whisky Tottori Bourbon Barre**  
The amber in colour; alluring aromas of apple, vanilla, citrus, tea leaves, peach and oak.
- 0903 **Iwai Whisky**  
Light, sweet and hint of spicy finish.
- 0904 **Iwai Tradition**  
A traditional high-end Japanese whisky with ripe flavours of cherry, honey, toffee and Spice.
- 0905 **Nikka Coffey Grain**  
Sweet and Fruity. This drink is vibrant with melon flavours and a sweet finish.
- 0906 **Ichiro's Malt & Grain**  
Clean with notes of fruit on the nose. The palate has notes of apricot, peach, vanilla, citrus, malt, roasted nuts and pepper. The finish is full of oak, honey and fresh tropical fruits.
- 0908 **Nikka From the Barrel**  
Velvety and warming, the palate offers flavours of toffee, dark chocolate, toast and a pinch of spice.
- 0909 **Single Malt YOICHI**  
Bold and strong with refined peaty notes and smokiness brought by the traditional direct coal-fired distillation
- 0910 **Taketsuru Pure Malt**  
Medium-bodied and pours amber with earth, vanilla, dark fruit, honey, and baking spice.
- 0911 **Single Malt Miyagikyo**  
Banana, licorice, honey, oak, chocolate and baking spice notes. It's full-bodied and complex with a long finish.

# BOICU

Single/Double

\$10/18

\$14/24

\$12/20

\$15/26

\$15/26

\$17/31

\$14/24

\$16/28

\$15/26

\$16/28



## SEASONAL EXCLUSIVE DELUXE BOTTLE

- 1001 **Moët & Chandon Brut Imperial (bottle)** \$150  
Defined aromas of roasted nuts, rye bread toast and grapefruit; the palate is extra-dry with just-shy-of-medium body and lovely replay of flavours from the nose with a mineral note on a clean finish.
- 1002 **Perrier-Jouët Grand Brut Champagne (bottle)** \$150  
Pale lemon colour; lifted mineral aromas with berries, spice and herbal notes; extra dry with fine mousse and flavours of berries and spice; lengthy finish.



## WORLDWIDE WHISKY

Single/Double

- 0912 **Crown Royal** \$8/15  
The ultra-recognizable Canadian whisky, light sweet peach flavours with wood spice on a dry finish.
- 0913 **Crown Royal Northern Harvest Rye** \$9/17  
Internationally acclaimed one must-try Canadian rye whisky! Complex aromas of baking spice, apple, rye, caramel, and apricot lead to a smooth and creamy palate. Shows flavours of sweet spice, pepper, vanilla, toasted nut and caramel with oak, marmalade, and anise on a warm and elegant finish.
- 0914 **Jameson Caskmates Stout Irish Whiskey** \$10/18  
Aged in craft stout-seasoned barrels for rich flavours of coffee, cocoa, and a gentle hint of hops.
- 0915 **Writer's Tears Copper Pot Irish Whiskey** \$12/20  
Flavourful of caramel and citrus peel, along with oak and pepper; medium-bodied and fruity with a long-lasting finish.
- 0916 **Chivas Regal 12 Year** \$12/20  
This is a spicy, balanced blend with lingering notes of sweetness coming from banana chips.
- 0917 **Auchentoshan Three Wood** \$14/26  
Tastes of cherries with dark chocolate, ripe dark forest fruits and a superb balanced green fruit edge.
- 0918 **Glenlivet 12 Year** \$14/25  
Buttery and vanilla, a bright fruit smell consisting of apricot, pineapple and citrus blossom.
- 0919 **Glenfiddich 12 Year** \$14/25  
Richly textured, smooth and mellow on the palate, with flavours of oak, vanilla, sweet malt, white fruit and butterscotch. A touch of sweetness and light smoke on a lengthy, elegant finish.

### MORE SELECTIONS PLEASE CHECK OUR BAR RACK

Our curated selection of whiskies can be served neat, on the rocks or as a highball. Each whisky has been uniquely paired with a menu item to excite your taste buds. Can come as a single or double.

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