

# BOKUKU

唐变木

## OMAKASÉ

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**Omakasé** comes from the Japanese word “trust” and it literally means trusting the selection of the meal and its preparations to the skill and sensibilities of the chef. It allows the chef to choose the freshest ingredients and add their own artistic flair. Careful attention by the *itamae* (sushi chef) in selecting the fish and its presentation will be an unforgettable experience and will frequently result in artistic seasonal dishes not available on the regular menu.

- ~ Salad (chef's choice)
  - ~ Soup of the day
  - ~ Appetizer (chef's choice)
  - ~ Fresh assortment of sushi (chef's choice)
  - ~ Dessert: choice of green tea ice cream, black sesame ice cream or matcha crème brûlée
- 80**

## CARPACCIO

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|----------------------------------------------|-----------|
| <b>Tako</b>                                  | <b>16</b> |
| <i>Sesame oil &amp; chilli dressing</i>      |           |
| <b>Tai</b>                                   | <b>20</b> |
| <i>Sesame oil &amp; white shoyu dressing</i> |           |
| <b>Albacore Tuna</b>                         | <b>16</b> |
| <i>Shoyu &amp; balsamic dressing</i>         |           |

## YASAI (VEGETABLE)

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|------------------------------------------------------------------------------|-----------|
| <b>Misoshiru</b>                                                             | <b>4</b>  |
| <i>Sakyo miso, negi, wakame, enoki, tofu, bonito flake</i>                   |           |
| <b>Edamamé</b>                                                               | <b>8</b>  |
| <i>Soy bean pods, wasabi &amp; salt</i>                                      |           |
| <b>Wakamé</b>                                                                | <b>7</b>  |
| <i>Marinated seaweed salad</i>                                               |           |
| <b>Soba Salad</b>                                                            | <b>12</b> |
| <i>Buckwheat noodle, spring mix, enoki, bonito flakes, balsamic dressing</i> |           |
| <b>Boku Salad</b>                                                            | <b>12</b> |
| <i>10 mixed veggies, soy honey dressing</i>                                  |           |
| <b>Tofu Dengaku (2 pcs)</b>                                                  | <b>7</b>  |
| <i>Flash fried tofu, sakyo miso</i>                                          |           |
| <b>Agedashi Tofu</b>                                                         | <b>9</b>  |
| <i>Flash fried tofu, shiitake, oyster mushroom, negi, tentsuyu sauce</i>     |           |
| <b>Sweet Potato Fries</b>                                                    | <b>7</b>  |
| <i>Tempura yam, masago mayo</i>                                              |           |
| <b>Harumaki (5 pcs)</b>                                                      | <b>9</b>  |
| <i>Veggie spring roll, soy dipping sauce</i>                                 |           |
| <b>Veggie Tempura (10 pcs)</b>                                               | <b>9</b>  |
| <i>Assorted veggie tempura, tentsuyu sauce</i>                               |           |

## NIKU (MEAT)

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|------------------------------------------------------------------------------------|-----------|
| <b>Yaki Tori (2 skewers)</b>                                                       | <b>8</b>  |
| <i>Grilled marinated chicken skewers, miso negi sauce</i>                          |           |
| <b>Tsukune (2 skewers)</b>                                                         | <b>9</b>  |
| <i>Chicken meatball, yakitori sauce</i>                                            |           |
| <b>Torikara (6 pcs)</b>                                                            | <b>9</b>  |
| <i>Crispy flash fried marinated chicken, chilli sauce</i>                          |           |
| <b>Kushikatsu</b>                                                                  | <b>12</b> |
| <i>Breaded pork on skewer, flash fried, Nagoya miso</i>                            |           |
| <b>Beef Tataki</b>                                                                 | <b>14</b> |
| <i>Seared beef, sesame oil, ponzu sauce, spring mix, grated daikon with chilli</i> |           |
| <b>Grilled Pork Ribs</b>                                                           | <b>14</b> |
| <i>House marinated grilled pork rib</i>                                            |           |

## GYOKAI (SEAFOOD)

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|-----------------------------------------------|-----------|
| <b>Kama Yaki (daily choice)</b>               | <b>15</b> |
| <i>Grilled Salted fish collar</i>             |           |
| <b>Takowasa</b>                               | <b>8</b>  |
| <i>Marinated octopus, wasabi stem nori</i>    |           |
| <b>Shrimp Tempura (4 pcs)</b>                 | <b>11</b> |
| <i>Breaded shrimp tempura, tentsuyu sauce</i> |           |
| <b>Scallop &amp; Avocado Tempura</b>          | <b>14</b> |
| <i>Wrapped in seaweed, tentsuyu sauce</i>     |           |

# BOKU 唐变木

<b>Saki Ika Tempura</b> <i>Tempura battered dried shredded cuttlefish, spicy mayo</i>	<b>8</b>
<b>Black Tiger Shrimp &amp; Mango</b> <i>Grilled skewer, lemon ginger sauce</i>	<b>14</b>
<b>Spicy Salmon &amp; Spicy Scallop</b> <i>House made sushi canapé</i>	<b>11</b>

## ABURI HAKO SUSHI (TORCHED & BOX PRESSED)

<b>Salmon (7 pcs)</b> <i>Negi, lemon, goma mayo</i>	<b>18</b>
<b>Beef (7 pcs)</b> <i>Asparagus, chilli daikon, negi, garlic</i>	<b>20</b>
<b>Saba (7 pcs)</b> <i>Shiso, goma sauce, negi shoyu</i>	<b>18</b>
<b>Tai (7 pcs)</b> <i>Pickled cherry blossom, yuzu pepper, sesame soy</i>	<b>20</b>

## ABURI SUSHI (HAND TORCHED NIGIRI)

<b>Saba (2 pcs)</b> <i>Ponzu, konbu, ginger, scallion</i>	<b>7</b>
<b>Beef (2 pcs)</b> <i>Sesame, negi, raddish, garlic, bbq sauce</i>	<b>8</b>
<b>Botan Ebi (2 pcs)</b> <i>Sesame mayonnaise sauce</i>	<b>10</b>

<b>Salmon (2 pcs)</b> <i>Spicy mayo</i>	<b>7</b>
<b>Hamachi (2 pcs)</b> <i>Balsamic soy</i>	<b>9</b>
<b>Aburi Sampler</b> <i>One of each</i>	<b>19</b>
<b>Aburi Flight</b> <i>Two of each</i>	<b>36</b>

## MAKI ROLLS

<b>Distillery Roll (5 pcs)</b> <i>Shrimp, salmon, avocado, masago, maki is battered &amp; flash fried, topped with cheese &amp; lemon, unagi sauce</i>	<b>14</b>
<b>Boku Maki (6 pcs)</b> <i>Scallop, avocado, umé, maki is wrapped with albacore tuna then hand torched, Unagi sauce</i>	<b>14</b>
<b>Unashiso Maki (8 pcs)</b> <i>BBQ eel, shiso leaves, yamaimo, umé, avocado</i>	<b>15</b>
<b>Summer Roll (8 pcs)</b> <i>Organic greens, asparagus, cucumber, sweet peppers, mango, house made sauce</i>	<b>12</b>

Unfortunately we cannot accommodate certain allergies. Parties of 6 or more are subject to an automatic 18% gratuity.

## NANA SUSHI NIGIRI

	<b>Nigiri</b>	<b>Sashimi</b>
<b>Aji - horse mackerel</b>	6	8
<b>Albacore - B.C. Tuna</b>	6	8
<b>Amaebi - sweet shrimp</b>	9	12
<b>Anago - BBQ sea eel</b>	8	
<b>Botanebi - sweet prawn</b>	9	12
<b>Ebi - shrimp</b>	5	-
<b>Hamachi - yellow tail</b>	8	12
<b>Hiramé - fluke</b>	7	10
<b>Hotaté - scallop</b>	8	10
<b>Ika - squid</b>	6	8
<b>Ikura - salmon caviar</b>	7	9
<b>Kanpachi - amber jack</b>	8	12
<b>Maguro - tuna</b>	8	10
<b>Masago - capelin caviar</b>	5	-
<b>Mirugai - giant clam</b>	10	15
<b>Saba - cured mackerel</b>	7	9
<b>Saké - salmon</b>	7	9
<b>Sockeye - B.C. Salmon</b>	7	9
<b>SuzuKi - sea bass</b>	7	10
<b>Tai - sea bream</b>	7	10
<b>Tako - octopus</b>	6	8
<b>Tamago - rolled egg</b>	5	7
<b>Tarabakani - king crab</b>	11	15
<b>Toro - tuna belly</b>		(market price)
<b>Unagi - BBQ eel</b>	6	8
<b>Uni - sea urchin</b>	10	10