



BOKU

KITCHEN & SALOON

SMALL PLATES

PORK POTSTICKERS	9
Pork stuffed dumplings with a side of chili honey sauce Shichi Hon Yari Junmai/ Riesling, Ravenna by Owen Roe Walla Walla	
TEMPURA BABY CORN	10
Tempura battered baby corn with a side of sweet Gochujang sauce Shichi Hon Yari Junmai/ Chenin/ Viognier sparkling, pine ridge, California	
CRAB RANGOON	10
Creamy crab stuffed wontons with a side of sweet Thai chili sauce Yuri Masamune/ Prosecco Rose, Torresella, Veneto	
EDAMAME	7
Steamed edamame pods seasoned with chili salt and a side of Chili honey sauce Yuki No Boshu Junmai Ginjo/ Grenache, qupe, Santa Barbra	
HONG KONG RIBS	14
Slow cooked braised ribs dressed with a five spice Chinese BBQ sauce Fuku Chitose Yamahai Ginjo/ Grenache, Qupe, Santa Barbra	
CHAR SIU PORK BAO BUNS	9
Two steamed buns filled with char Siu pork loin, topped with pickled red cabbage, cucumbers, and scallions Fuku Chitose Yamahai Ginjo/ Gamay, Jadot Combe Aux Jacques: France	
TEMPURA GREEN BEANS	11
Tempura fried green beans with a side of Japanese aioli Joto Nigori/ Chenin/ Viognier sparkling Pine Ridge California	
VIETNAMESE ROLLS	10
Spring rolls stuffed with poached shrimp, ginger scallion mushrooms, spinach, cucumbers, and soy-soaked noodles. Served with a side of nuoc cham and a spicy peanut sauce Fuku Chitose Yamahai Junmai Ginjo/ Chen Blanc Simonsig, South Africa	
CALAMARI	11
Salt and pepper calamari topped with wok fired ginger and chili pods, garnished with scallions and served with a side of mango aioli Shichi Hon Yari Junmai/ Gurer-Veltliner Groner Austria	

SALADS + SOUPS

THAI CUCUMBER & TOMATO SALAD	5
Cucumbers, cherry tomatoes, red onion and Thai basil marinated in a rice wine vinaigrette Fuku Chitose Yamahai Junmai Ginjo/ Sauvignon Blanc, Concha y Toro Gran Reserva, Chili	
* AHI TUNA POKE CHOP GREENS	13
Soy garlic marinated raw tuna, red peppers, carrots, edamame, avocado, and fried wonton strips. Served over a bed of spinach cabbage tossed with sesame vinaigrette. Maboroshi Junmai Ginjo/ Albarino, Klinker Brick Lodi	
ASIAN CHICKEN SALAD	12
Iceberg cabbage and carrot blend, pickled red onion, red pepper, cucumbers, and chicken dressed with a sesame vinaigrette Yuki No Boshu Junmai Ginjo/ Soave Classico Pieropan, Venteno	
HOT & SOUR SOUP	7
A spicy tangy and savory broth with tofu, bamboo shoots and fungus strips	
WONTON SOUP	7
Seasoned chicken broth with water chestnuts, shitake mushrooms and pork wontons	

*** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS**

NOODLES

GARLIC NOODLES

Tossed in a homemade white vinegar sauce topped with bean sprouts and cucumbers
Joto Nigori/ Riesling Ravenna By Owen Roe Walla Walla

11

SPICY NOODLES

Ground pork tossed in a spicy dark soy sauce topped with cucumbers and bean sprouts
Yuki No Boshu Junmai Ginjo/ Prosecco Rose Torresella Veneto

13

CHAR SIU PORK NOODLES

Char Siu pork loins, sesame, nori, poached egg, crispy chili scallions and cilantro
Yuri Masamune/ Malbec Toso Mendoza

15

VEGETARIAN NOODLES

Mushrooms, Bok choy, kimchi and bean sprouts
Shchi Hon Yari Junmai/ Chardonnay St. Francis Sonoma

12

PHO NOODLES

Served with dry aged sliced beef, bean sprouts, Thai basil, and sliced Jalapenos on the side
Joto Nigori/ Riesling Ravenna By Owen Roe Walla Walla

14

ENTREES

HONEY CHICKEN

Wok fired ½ chicken tossed in a homemade honey sauce topped with sauteed bell peppers and green onions
Joto Junmai/ Cannonau Cantina Mesa Sardegna

24

GENERAL BOB'S S&S CHICKEN

Wok fired chicken breast, peppers and onions tossed in a homemade sweet and sour sauce.
Shichi Hon Yari Junmai/ Soave Classico Pieropan Veneto

14

POW SHRIMP

Wok fired tail on shrimp tossed with a ginger scallion oil and chili pods.
Fuku Chitose Yamahai Junmai Ginjo/ Pinot Noir Martin Ray Russian River

18

KIMCHI FRIED RICE

Boku's kimchi wok fired with your choice of white or brown rice.
Add chicken 3.99 beef 4.99 or shrimp 5.99
Yuki No Boshu Junmai Ginjo/ Chenin Blanc Simonsig South Africa

13

DESSERTS

TOASTED PINEAPPLE ICE CREAM

Mixed with sweet sticky rice, topped with peanuts and a side of Sake macerated berries
Joto Umeshu/ Prosecco Rose Torresella Veneto

9

YUZU PEACH COBBLER

Wok fired peaches topped with a honey granola crunch and our toasted pineapple ice cream
Joto Umeshu/ Riesling Ravenna Walla Walla

9

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