



# DINNER



Please check out our sister restaurant  
SHOKU IZAKAYA on Caribou Street.  
A casual Japanese Pub serving a wide array of popular  
dishes, great cocktails and an extensive Sake list.



banffblock



@blockbanff

## SMALL PLATES

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### STEAMED BAO BUNS (Price per bun)

House kimchi, Japanese mayo, scallions.

**Char Siu BBQ Pork Belly 9.5**

**Tempura Shrimp 9.5**

**Boneless Beef Rib 10**

**Smoked Chili Tofu 8 V**

Braised shiitake, house kimchi,

Sweet chili mango sauce.

### KARAAGE CHICKEN 15

Japanese-style deep fried chicken.

Spicy mayo.

### THREE DIPS & NAAN 14 GFF, VF

Hummus, baba ganoush, green destiny dip.

### PIG DUCK & FIG RILLETES 15

House chutney, crostinis.

### KOREAN FRIED CHICKEN 15

Tossed in spicy sweet chili sauce

### DUCK SPRING ROLLS 15

Nam Jim sauce.

### PAN-FLASHED SPICY PRAWNS 16

Peanut sauce. GF

### SPICY SALMON TARTARE 22 R, GFF

Kuterra salmon, tobiko, cucumber, wakame, scallions, Japanese mayo, nori crackers.

### TAKO YAKI 12

Savoury batter dumplings with octopus chunks, Japanese BBQ sauce, mayo, bonito shavings, nori flakes.

### PORK-KIMCHI GYOZAS 12

Chili ponzu.

### BLOCK FRIES 9.5 VF, GF\* GFF

Sumac & nori flakes. Spicy mayo side.

### SOUP OF THE CURRENT WHIM

With naan bread

Regular 14 / Small 10



## LARGER PLATES

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### ASIAN LETTUCE WRAPS

With spicy Thai & peanut sauces, house kimchi.

- Boneless Beef Rib 21

- Smoked Chili Tofu 16 VF

- Pork Belly 19 GF

- Pulled Duck 22

### RED DEVIL CALAMARI 19

Deep-fried Humboldt squid on a bed of greens drizzled with spicy Thai sauce.

### KOREAN BEEF SHORT RIBS 29

Grilled, served with rice & house kimchi.

### BRAISED LAMB SHANKS 36 GFF

Moroccan-style, served with grilled naan bread, rice & house pickles.

### TOKYO FRIES 13 VF

Nori-dusted fries topped with Japanese mayo, takoyaki sauce & smoked bonito shavings.

Add cheese curds \$6

### AHI TUNA TATAKI 26 R, GF

Lightly seared, sesame-crust.

Seaweed-cucumber salad, Zen drizzle.

### THAI MUSHROOM RISOTTO 26 V, GF

Shimeji, shiitake & king oyster mushrooms, brown, red & black organic rice, Thai curry broth.

### CHILLED RAMEN 18

Roast chicken, cucumber, carrot, daikon, golden beet, bean curd, edamame, nori, smoked bonito shavings, sesame-ginger broth.

### CHEESE & CHARCUTERIE BOARD 38

Daily cheese & charcuterie selection with house condiments & crostinis. GFF

Cheese Board Only 28

## FLATBREADS

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### SMOKED BISON & PESTO 26

Pumpkin seed pesto, onion compote, goat cheese, arugula.

### MUSHROOM MEDLEY 22 VF

Asiago, arugula, pickled bamboo shoots, za'atar, sumac, truffle oil.

## SALADS

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### ZEN SALAD 17 V, GF

Quinoa, golden beet, daikon julienne, cucumber, toasted walnuts, peashoot, leafy greens, ume sesame-ginger dressing.

### CHOPPING BLOCK SALAD 18 GF, VF

Mixed greens, tomato, avocado, daikon radish, Sopressata salami, Asiago cheese, currants, candied pecans, orange balsamic dressing.

## NIBBLES

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### MIXED OLIVES 9 V GF

### BLOCK KIMCHI 8 V GF

### STEAMED EDAMAME 8 V GF

## DESSERT

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### DARK CHOCOLATE

### POT DE CRÈME 13.5 GF, V

Seasonal berries.

### PEANUT BUTTER CHOCOLATE CHEESE CAKE 14

Ginger chocolate sauce.

### TIRAMISU BROWNIE BRULÉE 14

### FEATURED ICE CREAMS

1 Scoop 7 / 2 Scoops 10



### DIETARY INFO

V Vegan VF Vegan Friendly

R Contains raw seafood

GF Gluten-free GFF Gluten-free option

GF\* Gluten-free but deep-fried in oil used for non-gluten-free items.

Please inform your server if you have a food allergy.

6 + Groups = 18% Automatic gratuity.