



LUNCH



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

SANDWICHES

Served with choice of fries or salad.

Substitutions: Soup +\$4 Tokyo Fries +\$3 Poutine + \$6

CRISPY CHICKEN 23 On Ciabatta bun.

Choice of:

JAPANESE KARAAGE Lettuce, tomato, Japanese pickles, spicy mayo & spicy Thai sauce.

OR

SPICY KOREAN FRIED CHICKEN

Lettuce, house kimchi, spicy mayo.

BLOCKALICIOUS BURGER 23

Alberta beef house patty, pork belly, roasted tomato, onion compote, Japanese mayo, smoked Provolone.

ALBERTA BISON BURGER 26

Saskatoon berry chutney, roasted tomato, smoked Provolone, lettuce, Japanese mayo.

VEGGIE NAANBURGER 22 VF

Falafel-rice patty, smoked cheddar, tapenade, hummus, avocado spread, golden beet, tomato, lettuce, Naan bun. * Contains walnuts and sesame seeds.

NAANWICH 23

Spicy beef or Pork Belly wrapped in a grilled Naan bread. Lettuce, house kimchi, pea shoot, sweet chili mango & spicy Thai sauces.

FLATBREADS

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

ZEN SALAD 17 V GF

Quinoa, golden beet, daikon julienne, cucumber, toasted walnuts, peashoot, leafy greens, Japanese pickled plum & 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.



6 + Groups = 18% Automatic gratuity.

SMALL PLATES

STEAMED BAO BUNS (Price per bun)

House kimchi, Japanese mayo, scallions.

Char Siu BBQ Pork Belly 9.75

Tempura Shrimp 9.75

Boneless Beef Rib 10

Smoked Chili Tofu 8 V

Braised shiitake, house kimchi,

Sweet chili mango sauce.

PORK-KIMCHI GYOZAS 12

Chili ponzu sauce.

THREE DIPS & NAAN 14 GFF, VF

Hummus, baba ganoush, green destiny dip.

PIG, DUCK & FIG RILLETES 15

House chutney, crostinis.

BLOCK FRIES 9.5

Sumac & nori flakes. Spicy mayo side. GF*

KARAAGE CHICKEN 15

Japanese-style deep fried chicken.

Spicy mayo.

KOREAN FRIED CHICKEN 15

Tossed in spicy sweet Chili sauce

TAKO YAKI 12

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

SOUP OF THE CURRENT WHIM

Large 14 / Small 10

NIBBLES

MIXED OLIVES 9 V GF

BLOCK KIMCHI 8 V GF

STEAMED EDAMAME 8 V GF

DESSERT

DARK CHOCOLATE

POT DE CRÊME 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

LARGER PLATES

LETTUCE WRAPS

With spicy Thai & peanut sauces, house kimchi.

- **Smoked Chili Tofu 16 VF, GF**

- **Boneless Beef Rib 21**

- **Pork Belly 19 GF**

- **Pulled Duck 22**

POKE BOWLS

Sushi rice topped with avocado, arugula, shiitake mushroom, inari tofu, braised bamboo shoots, pickled ginger, scallions, tobiko, kizami nori.

- **Kuterra Salmon 25 R, GFF**

- **Ahi Tuna 25 R, GFF**

- **Vegan 20 V, GFF**

Ingredients listed above + smoked chilli tofu.

RED DEVIL CALAMARI 19

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

PULLED DUCK POUTINE 21

Block fries, pulled duck, Quebec cheese curds, demi-glace sauce.

TOKYO FRIES 13 VF

Our nori-dusted fries topped with Japanese mayo, takoyaki sauce & smoked bonito shavings. **Add cheese curds \$6**

KATSU CURRY BOWL 20

Deep-fried, panko-crusted pork cutlet served over steamed rice, topped with a rich Japanese curry sauce, Tonkatsu sauce, greens and Japanese pickles.

DAILY RAMEN 18

Please ask your server.

CHILLED RAMEN 18

Roast chicken, cucumber, carrot, daikon, golden beet, bean curd, edamame, nori, Smoked Bonito sesame-ginger broth.

CHEESE & CHARCUTERIE BOARD 38

Daily cheese & charcuterie selection with house condiments & crostinis.

Cheese Board only 28

DIETARY INFO

V Vegan **VF** Vegan Friendly

R Contains raw seafood

GF Gluten-free **GFF** Gluten-Free Friendly

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

Please inform your server if you have a food allergy.