

HAPPY HOUR 3PM - 5PM

FOOD

LETTUCE WRAPS

With spicy Thai & peanut sauces, house kimchi.

- **Smoked Chili Tofu** 17 VF GF
- **Boneless Beef Rib** 22 GF
- **Pork Belly** 20 GF

AHI TUNA TATAKI 21 R GF

Lightly seared, sesame crusted.

Seaweed salad, Zen drizzle.

STEAMED BAO BUNS (Price per bun)

- **Char Siu BBQ Pork Belly** 8

House Kimchi, Japanese mayo, scallions.

- **Smoked Chili Tofu** 8 V

Braised shiitake, house Kimchi,

sweet chili mango sauce.

- **JAPABAO DOG** 9

Double smoked farmers sausage, house kimchi, takoyaki sauce, Japanese mayo, smoked bonito shavings.

KOREAN FRIED CHICKEN 15

Tossed in spicy sweet chili sauce.

PAN FLASHED SPICY PRAWNS 14 GF

Peanut sauce.

TAKO YAKI 11

Savoury batter dumplings with octopus chunks, takoyaki sauce, mayo, smoked bonito shavings, nori flakes.

WAGYU BEEF GYOZAS 12

Pan fried and steamed. Tangy chili-soy dip.

TOKYO FRIES 11 VF GF*

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

STEAMED EDAMAME 6 V GF

Sprinkled with sea salt.

TAP COCKTAILS (3oz)

SAKE-TINI 13

Gin, Sake, Lemon Twist.

Spirit forward, floral, elegant

BLOCK NEGRONI 13

Gin, Campari, Vermouth Blend, Rose Umeshu.

Spirit forward, bittersweet, elegant

TAP BEER (16oz)

PHILLIPS TILT 4

5% Lager, Victoria, BC

HOYNE DARK MATTER 7

5.2% Dark Lager, Victoria, BC

PHILLIPS DINO SOUR 7

4.2% Berry Lemonade Sour, Victoria, BC

DRIFTWOOD RAISED BY WOLVES 7

7% IPA, Victoria, BC

SAPPORO 7

5% Lager, Japan

HOUSE WINE (5oz)

RED | WHITE 7

DIETARY INFO

V Vegan **VF** Vegan option available

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.

