



# DINNER

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Welcome to Block.

Our Global menu is inspired by influences  
from Asia and other continents.

We encourage sharing to enhance the  
conviviality of your dining experience.

Please let us know of any food allergies.

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yyjblock



BANFF LOCATIONS

## SMALLER PLATES

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### STEAMED BAO BUNS (Price per bun)

#### Char Siu BBQ Pork Belly 9.5

House kimchi, Japanese mayo, scallions.

#### Smoked Chili Tofu 8 V

Braised shiitake, house kimchi, sweet chili mango sauce.

#### Japabao Dog 10

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

### KARA AGE CHICKEN SKEWERS 15

Japanese-style deep fried chicken. Spicy mayo side.

### KOREAN FRIED CHICKEN 15

Tossed in spicy sweet chili sauce

### DUCK SPRING ROLLS 15

Nam Jim sauce.

### GRILLED SPICY PRAWNS 16 GF

Peanut sauce.

### SAIKORO STEAK 22

4.5 ounces of Japanese-style grilled tender steak bites. Grated daikon, chili-ponzu sauce, scallions.

### ADMIRAL SHO CAULIFLOWER 15 GF

Marinated and fried cauliflower bites, General Tso sauce, sesame, chili thread.

### TAKO YAKI 12

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

### PORK-KIMCHI GYOZAS 12

Pan-fried & steamed. Tangy chili-soy dip.

### SPICY SALMON TARTARE 24 R GFF

Kuterra salmon, tobiko, cucumber, seaweed salad, scallions, Japanese mayo, nori-sesame crackers.

### BLOCK FRIES 9.5 VF GF\* GFF

Sumac & nori flakes. Spicy mayo side.

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## LARGER PLATES

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### ASIAN LETTUCE WRAPS

With spicy Thai & peanut sauces, house kimchi.

- Smoked Chili Tofu 16 VF
- Beef 19
- Pork Belly 19 GF
- Pulled Duck 22

### AHI TUNA TATAKI 26 R GF

Lightly seared, sesame-crusting. Seaweed salad, Zen drizzle.

### RED DEVIL CALAMARI 19

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

### OKONOMIYAKI

Savoury cabbage pancake, Japanese BBQ sauce, Japanese mayo, bonito shavings.

- Pork Belly 17
- Prawns 19

### TOKYO FRIES 13 VF

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

### AHI TUNA YAKI ONIGIRI 19 R GFF

Grilled rice patty, diced Ahi tuna, scallions, spicy mayo, tobiko, tare.

### CHILLED RAMEN 18

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

### KOREAN BEEF SHORT RIBS 26

Grilled galbi beef short ribs, house kimchi.

### THAI MUSHROOM RISOTTO 26 V GF

Shimeji, shiitake & king oyster mushrooms, multi-grain rice, Thai curry broth, truffle oil.

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## 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 VF GF

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

## NIBBLES

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### STEAMED EDAMAME 8 V GF

Sprinkled with sea salt.

### HOUSE KIMCHI 8 V GF

Our unorthodox version of the Korean classic.

### TAKO WASABI 9

Cooked octopus, nozawana leaf stem, carrot, Served with nori sheets.

## DESSERT

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### DARK CHOCOLATE

#### POT DE CRÈME 13.5 V GF

Seasonal berries.

#### MATCHA CHEESECAKE 14

Yuzu honey sauce.

#### MAPLE MISO

#### CRÈME BRULÉE 14 GF

#### FEATURED ICE CREAMS GFF

1 Scoop 7 / 2 Scoops 10

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### DIETARY INFO

V Vegan VF Vegan option available

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.