



# 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

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

### THREE DIPS & NAAN 13 GFF VF

Hummus, baba ganoush, green destiny.

### PIG, DUCK & FIG RILLETES 14

House chutney, crostinis.

### DUCK SPRING ROLLS 14

Nam Jim sauce.

### GRILLED SPICY PRAWNS 16 GF

Peanut sauce.

### SAIKORO STEAK 22

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

### TAKO YAKI 12

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

### PORK-KIMCHI GYOZAS 11

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

### SPICY SALMON TARTARE 22 R GFF

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

### BLOCK FRIES 9 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 15 VF
- Beef 18
- Pork Belly 18 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 16
- Prawns 18
- Calamari 16

### TOKYO FRIES 13 VF GFF

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 24

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 V GF

Seasonal berries.

#### MATCHA CHEESECAKE 13

Yuzu honey sauce.

#### MAPLE MISO

#### CRÈME BRULÉE 13 GF

#### FEATURED ICE CREAMS GFF

1 Scoop 7 / 2 Scoops 9

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### 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.

6 + Groups = 18% Automatic gratuity.