

Lunch - \$15

FIRST

*THE BŌRU 2.0 braised pork shoulder, spicy takana, pickled shiitake mushroom, 6-min egg, bamboo shoots, shoyu taré

SPICY MISO stewed ground pork, rich miso pork broth, bean sprouts, scallions, 6-min egg

CURRY BEEF roasted fingerlings, carrots, curry gravy, choice of steamed rice or udon noodles

SECOND

JAPANESE CUSTARD PUDDING soft layer of caramel

COTTON CHEESECAKE yuzu sauce

\$12 DRINKS FOR 2 - 2 ASAHI BEER DRAWS AND 1 BOTTLE OF JINRO FRESH OR GRAPEFRUIT SOJU

Dinner - \$33

FIRST

TUNA POKE Ahi Tuna, citrus-soy vinaigrette, fresh & pickled vegetables

PORK BELLY BAOS hoisin mayo, scallions, quick pickle

SECOND

*THE BŌRU 2.0 braised pork shoulder, spicy takana, pickled shiitake mushroom, 6-min egg, bamboo shoots, shoyu taré

SPICY MISO stewed ground pork, rich miso pork broth, bean sprouts, scallions, 6-min egg

CURRY BEEF roasted fingerlings, carrots, curry gravy, choice of steamed rice or udon noodles

THIRD

JAPANESE CUSTARD PUDDING soft layer of caramel

COTTON CHEESECAKE yuzu sauce

\$12 DRINKS FOR 2 - 2 ASAHI BEER DRAWS AND 1 BOTTLE OF JINRO FRESH OR GRAPEFRUIT SOJ