

please alert your server at any food allergies before ordering.

Tako Wasabi
marinated octopus & wasabi stem

\$3.50

Appetizer Salad

Salmon Yukke
chopped salmon w/ garlic sauce, green onion, & pine nuts

\$4.80

Beef Tataki
thin sliced seared beef w/ ponzu sauce

\$5.20

Tuna Tataki
served with ponzu sauce

\$6.80

Sashimi Salad
assorted daily fresh sashimi on bed of green plum dressing & wasabi mayo

\$6.50

Hot Crab Original

Daikon Salad
marinated jellyfish and gelatin with Guuud dressing

\$5.20

Aigamo Salad
roasted duck and mushroom on green w/ wasabi dressing and garlic chips

\$5.80

Kabocha Korokke
pumpkin & boiled egg croquette

\$3.60

Maguro Steak
ahi tuna sashimi steak marinated in garlic, soy sauce, and sake

\$8.50

Kakuni
stewed pork belly, daikon, & poached egg w/ steamed bun

\$6.30

BBQ eel + Seasonal mushroom "Rice Gratin"

\$7.80

Kimchi Nabe
kimchi hot pot w/ oyster sauce, pork, and tofu

\$6.00

Carbo

Kimchi Udon
udon w/ spicy cod roe, soy sauce, butter, kimchi, & green onion

\$7.80

Yaki Udon
pan fried udon w/ beef, mushroom, green onion, & soy sauce+butter

\$7.80

Today's Ochazuke
rice in dashi broth w/ today's topping

\$4.30

•**Daikon**
daikon radish

\$1.50 / each

•**Atsuage**
deep fried tofu

•**Konnyaku**
japanese yam cake

•**Chikuwa**
fish cake

\$1.80 / each

Oden

•**Egg**
\$1.00

•**Hanpen**
puffed fish cake

•**Ika-Ten**
squid rolled w/ fish cake

\$1.80 / each

•**Assorted Oden**
(6 piece)
yes, you can pick!

\$6.50

•**Gyusuji**
beef tendon

•**Mochikin**
sticky rice cake in tofu bag

\$2.00 / each

Sato Imo
panko breaded taro potato croquette

\$4.00

spicy **Calamari**
spicy japanese style squid

\$5.80

Green tea Ice cream

\$3.00

today's **Cheese cake**

\$3.50

Sweets

The smoothest Almond-tofu

\$3.00



Guu Original Ramune.
A part of Ramune sales goes to BC Children's Hospital.
Hydrate your body, and give a hope to children.
Thank you for your continuous support.

Guu Ramune

Guu Original Beer "Guuud! ale", (produced by Russell Brewery)
is an extra pale ale at 38 IBUs. The orange caramel color releases hoppy bitterness first, and gives citrusy sweetness as the beer warms up.

Guu'd Ale



please alert your server at any food allergies before ordering.

Grilled

Gin Dara
miso marinated black cod w/ miso mayo

\$8.50

Kakimayo
baked oyster w/ spicy cod roe & mayo creamy sauce cheese on top

\$4.80

Gyu tan
grilled beef tongue w/ salt+green onion

\$4.80

Hotate Butter
grilled garlic butter scallop on onion w/ bonito flake & garlic chip

\$5.60

Ton toro
grilled pork cheek & yuzu ponzu

\$6.20

Karubi
BBQ garlic sauce marinated beef ribs

\$5.80

Deep Fried

Takoyaki
deep fried octopus ball w/ tonkatsu sauce & mustard mayo

\$4.00

Karaage
deep fried chicken served w/ garlic mayo

\$5.40

Ebi Mayo
deep fried prawn with chili mayo

\$7.80

Okonomi yaki
deep fried squid & cabbage pancake w/ tonkatsu sauce & mustard mayo

\$5.80

Hot Crab Original

Sweets