

**Guu With Garlic**

# **DINNER MENU**

**DRINK**

**DINNER**

**DELIVERY**



holiday season  
**Sake Menu**



**Okuno Matsu  
 Sparkling**

Light, frothy and breezy. Refreshing micro-bubbles from bottle second fermentation ending with pleasant soft-landing sweetness.  
 (by Blue Note Wine & Spirits Inc.)

\$43 / 290ml



**Tama no  
 Hikari Shuku**

"Iwai" means 'Celebration' & 'Congratulations'. The rice varietal is also called 'Iwai', a soft-grained varietal teeming with umami-richness.  
 (by Blue Note Wine & Spirits Inc.)

\$100 / 720ml



**Sohomare Kimoto  
 Junmai**

Amazing balance of sweetness/umami from rice and acidity from the Kimoto brewing method. Serve chilled to enhance acidity or warmed to bring out sweetness and umami.  
 (by that's life gourmet Ltd.)

\$125 / 720ml



**Dassai 23  
 Junmai Daiginjo**

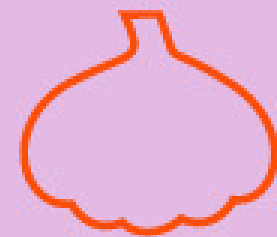
The Dassai Flagship. Refined elegance, honey-like sweetness with butterfly-effect finish.  
 (by Blue Note Wine & Spirits Inc.)

\$240 / 720ml



**Guu with Garlic**





Guu with Garlic

## Karahashi Black

Elegant aromas such as apple, pineapple, with a silky texture. This sake won the Ginjo trophy at International Wine Challenge 2017.  
(by Sakegami Inc.)

\$88 / 720ml



## Senkin Modern Muku

Brewed using local Yamada Nishiki grown by Senkin, Tochigi. This sake is easy to drink with well-balanced flavours. Bright, juicy and clean. Un-diluted & un-charcoal filtered.  
(by that's life)

\$74 / 720ml



# Drink Menu

tax not included

## BEER

Sapporo .....	6.5 / 16 oz pint, 19 / 60 oz pitcher
Kokanee Bottle .....	5.5 / 326 ml
Asahi .....	11.5 / 620 ml

## SAKE

Van Go Funk!! Junmai .....	27 / 9oz, 46 / 16oz
Kome Dry Hon Jozo .....	18 / 9oz, 28 / 16oz
Tanigawadake Junmai .....	27 / 300 ml
Aizuhomare Kiwami Junmai Dai Ginjo .....	40 / 300 ml
Tama no Hikari Omachi .....	41 / 300 ml
Dassai45 Junmai Dai Ginjo .....	44 / 300 ml
Dassai39 Junmai Dai Ginjo .....	55 / 300 ml
Dassai23 Junmai Dai Ginjo .....	240 / 720 ml
Taiheizan Kimoto Junmai .....	51 / 720 ml
Karahashi Black .....	88 / 720 ml
Tama no Hikari Shuku .....	100 / 720 ml
Sohomare Kimoto Junmai .....	125 / 720 ml
Yoshinogawa Inspiration Junmai Sparkling .....	24 / 300 ml
Okuno Matsu Sparkling .....	43 / 290 ml

## MILKY SAKE

Taiheizan Honjozo Nigori .....	23 / 300 ml
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## SHOCHU

Dan-Dan (sweet potato) .....	8.5 / 1.5 oz, 14.5 / 3 oz
Kuro-Kirishima (sweet potato) .....	9.5 / 1.5 oz, 16 / 3 oz
Ichiko (barley) .....	6 / 1.5 oz, 10 / 3 oz

## PLUM WINE

Choya Plum Wine .....	7 / 2oz, 22 / 8 oz, 40 / 17 oz
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## WINE

Cabernet Sauvignon .....	6.5 / 5 oz, 16 / 16 oz
Sauvignon Blanc .....	6.5 / 5 oz, 16 / 16 oz
Quail's Gate Riesling 2020 .....	30 / 750 ml

## SHOOTER

Tequila .....	6 / 1 oz
Jack Daniel's .....	6 / 1 oz

## COCKTAIL

<b>Guuu'd! Caesar</b> .....	7.5
vodka (1oz), clamato juice, orange juice, tabasco, worcestershire sauce, olive, asparagus, cut lemon, seasoning powder	
<b>Grown Up's Melon Soda Float</b> .....	7.5
melon liquor (1oz), sake ice cream, calpico, soda	
<b>Calpico Plum Wine with Soda</b> .....	7.5
plum wine (1oz), sake (1oz), calpico, soda	
<b>Aloe Vera Sho-Chu</b> .....	7.5
sho-chu (1½oz), aloe vera juice, cut lime	
<b>Aloe Vera Vodka</b> .....	7.5
vodka (1½oz), aloe vera juice, cut lime	
<b>Fuzzy Navel</b> .....	7.5
peach liquor (1oz) & orange juice	
<b>Peach Oolong</b> .....	7.5
peach liquor (1oz) & oolong tea	
<b>Sake Mojito</b> .....	7.5 / glass, 22 / pitcher
sake (2oz / glass, 6oz / pitcher), lime, mint, ramune, simple syrup	
<b>Yuzu Mojito</b> .....	7.5 / glass, 22 / pitcher
sake (2oz / glass, 6oz / pitcher), lime, mint, ramune, yuzu juice, simple syrup	
<b>Aloe Mojito</b> .....	7.5 / glass, 22 / pitcher
sake (2oz / glass, 6oz / pitcher), lime, mint, ramune, aloe vera juice, simple syrup	
<b>Apple Mojito</b> .....	7.5 / glass, 22 / pitcher
apple liquor (1oz / glass, 3oz / pitcher), vodka (1oz / glass, 3oz / pitcher), lime, mint, apple juice, ramune, simple syrup	
<b>Fresh Strawberry Slush</b> .....	8.5
5 / virgin cocktail	
rum (1oz), vodka (1oz), strawberry jam, calpico, strawberry	
<b>Fresh Pineapple Slush</b> .....	8.5
5 / virgin cocktail	
rum (1oz), vodka (1oz), calpico, pineapple, pineapple sauce	
<b>Fresh Mango Slush</b> .....	8.5
5 / virgin cocktail	
rum (1oz), vodka (1oz), calpico, mango, mango sauce	
<b>Red Sangria</b> .....	6.5 / 5oz glass, 20 / pitcher

## VODKA & WHISKY HIGHBALL

<b>Vodka Highball</b> .....	7.5 / single, 12 / double
add on: lemon, lime, oolong tea, calpico, umeboshi sour plum yuzu jam, passion fruits jam	
<b>Whisky Highball</b> .....	7.5 / single, 12 / double
change soda to: coke (+1.5), diet coke (+1.5), ginger ale (+1.5)	

## VIRGIN COCKTAIL

<b>Vancouver's Secret</b> .....	4.5
ramune, grenadine, lime cordial	
<b>Rainy Vancity</b> .....	4.5
ramune, blueberry mix, lime cordial	

## SOFT DRINK

<b>GUUUD! Ramune</b> .....	4.5
<b>Fresh Orange</b> .....	3.5
<b>Fresh Grapefruit</b> .....	3.5
<b>Juice</b> .....	3
apple, orange, aloe, calpico	
<b>Pop</b> .....	3
coca cola, diet cola, ginger ale	
<b>Oolong Tea</b> .....	3



# Dine-In Dinner Menu

Vegetarian option available

## ODEN

おでん盛り <b>Assorted Oden w/ Soup</b> .....	11.5
house pick	
はんぺん <b>Hanpen</b> .....	3.2
puffy fish cake w/ soup	
大根 <b>Daikon</b> .....	3
daikon radish w/ soup	
こんにゃく <b>Kon-Nyaku</b> .....	3
Japanese taro potato jelly w/ soup	
たまご <b>Tamago</b> .....	2.5
boiled egg w/ soup	
ちくわ <b>Chikuwa</b> .....	3.2
fish cake w/ soup	
しらたき <b>Shirataki</b> .....	3
Japanese taro potato jelly noodle w/ soup	
厚揚げ <b>Atsu-Age</b> .....	3
deep fried tofu w/ soup	
フィッシュボール <b>Deep-fried Fish Ball</b> .....	3
deep fried fish ball w/ soup	

## SALAD

刺身サラダ <b>Sashimi Salad</b> .....	14.5
assorted sashimi salad w/ plum dressing & wasabi mayo	
あぶりサーモンサラダ <b>Seared Salmon Salad</b> .....	12.8
seared salmon salad w/ yuzu miso dressing & wasabi mayo	
豆腐と海藻サラダ <b>Tofu &amp; Seaweed Salad</b> .....	11.5
tofu & seaweed salad w/ Guu special dressing	

## APPETIZER

味噌汁 <b>Miso Soup</b> .....	2.5
ガーリック枝豆 <b>Edamame</b> .....	5
boiled garlic edamame beans	
タコワサ <b>Takowasabi</b> .....	5.8
takowasa chopped octopus marinated w/ wasabi stem	
なめ茸冷奴 <b>Enoki Mushroom with Cold Tofu</b> .....	5.8
インゲン胡麻和え <b>Green Bean Goma Ae</b> .....	5.8
牛肉のたたき <b>Beef-Tataki</b> .....	11.8
thin sliced beef sashimi w/ plum sauce	
備長マグロのたたき <b>Tuna Tataki</b> .....	14.8
seared albacore tuna w/ ponzu sauce	
アトランティックサーモンのタタキ <b>Salmon Tataki</b> .....	14.8
seared atlantic salmon w/ ponzu sauce	

## STEAK

特上牛タンガーリックステーキ <b>Premium Garlic Beef Tongue</b> .....	12.5
sliced beef tongue w/ garlic butter soy sauce	
特上ハラミ焼き! with BBQソース <b>Tokujo! Harami</b> .....	19.8
grilled premium beef hanger w/ bbq sauce	

## HOT POT

スキヤキ鍋 <b>Beef Sukiyaki Hot Pot</b> .....	24, +4 for udon
beef, veggies, mushrooms, tofu with sweet soy sauce. poached egg as a dipping sauce	
豚辛味噌鍋 <b>Spicy Miso Pork Hot Pot</b> .....	24, +4 for udon or ramen
pork, veggies, mushrooms, & tofu with bonito broth soup	
ベジタリアンミックスきのこ鍋 <b>Vegetarian Mushroom Hot Pot</b> .....	24, +4 for udon or ramen
mixed mushrooms, veggies, & tofu with kelp broth soup	

## GRILLED

ホタマヨピザ <b>Scallop Mayo Pizza</b> .....	11.5
baby scallop mayo pizza, topped w/ cheese	
トントロ焼き <b>Tontoro</b> .....	11.8
grilled pork cheek w/ ponzu sauce	
エビモチグラタン <b>Mochi &amp; Shrimp Gratin</b> .....	12.8
shrimp & mochi covered w/ creamy sauce & cheese	
イカの丸焼き <b>Ika-Maru</b> .....	13.8
grilled squid w/ garlic mayo	
サバのガーリックグリル <b>Saba</b> .....	13.5
grilled mackerel on hot steel plate	
サーモンのガーリックしょうゆ焼き <b>Salmon Garlic Yaki</b> .....	12.5
garlic soy sauce marinated grilled atlantic salmon	

## DEEP FRIED

タコヤキ <b>Takoyaki</b> .....	7.8
octopus balls	
揚げイモ餅 <b>Potato-Mochi</b> .....	8.5
deep-fried sticky potato cake w/ melted cheese inside	
オコノミ <b>Okonomiyaki</b> .....	10.5
Japanese pancake w/ squid & cabbage	
カラマリ <b>Calamari</b> .....	11.5
Guu's original calamari	
唐揚げwith南蛮タルタルソース <b>Chicken Nanban</b> .....	12.8
kara-age dipped in sour soy sauce w/ tar-tar sauce	
エビマヨ <b>Ebi Mayo</b> .....	13.8
shrimp tempura w/ spicy mayo	

## RICE & NOODLE

やきうどん <b>Yaki-Udon</b> .....	14.5
pan-fried udon noodle w/ beef, mushrooms & green onion	
キムチうどん <b>Kimchi-Udon</b> .....	14.5
sautéed w/ kimchi, butter, & cod roe	
スパイシーポキ丼 <b>Spicy Poki Don</b> .....	13.8
spicy sesame oil marinated diced albacore tuna sashimi & onions on bowl of rice	
タコライス <b>Taco Rice</b> .....	12.5
Guu's original taco rice w/ ground pork & cheese in hot stone bowl	
うな飯 <b>Una-Meshi</b> .....	13.8
bbq eel & rice in hot stone bowl	
ご飯 <b>Bowl of Rice</b> .....	2.5

## SWEET

抹茶アイス <b>Green Tea Ice Cream</b> .....	4
今日は何かな?日替わりチーズケーキ <b>Daily Home Made Cheese Cake</b> .....	5.8
滑らか杏仁豆腐 <b>Almond Tofu</b> .....	4

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