



Goo with Otokomae

MENU

HAPPY HOUR

DRINK

DINNER

DELIVERY

TUNA TATAKI SALMON
MASHIMI CHICKEN
MAYO EBIMAYO
FRENCH FRIES



Guuu'd PARTY SET

Available for TO-GO and Delivery via UberEats & DoorDash



HAPPY HOUR!

2:30 PM TO 5:00 PM EARLY HAPPY HOUR MENU

Lunch food menu available EXCEPT teishoku combo & donburi

Sapporo Draft 16 oz Glass	\$5
Sapporo Draft 60 oz Pitcher	\$17
White Sangria (3 oz white wine, fresh fruits, & ramune)	\$7
Chicken Karaage (5pc) & 16 oz Sapporo Glass Combo	\$10

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10:00 PM TO CLOSE LATE NIGHT HAPPY HOUR MENU

Sapporo Draft 16 oz Glass	\$5
Sapporo Draft 60 oz Pitcher	\$17
White Sangria (3 oz white wine, fresh fruits, & ramune)	\$7

Drink Menu

Daily Drink Specials

Mon	Cocktail Night All cocktails \$2 off
Tue	B.C. Night All B.C. 5oz wine \$2 off, 16oz craft beer \$1 off
Wed	Oh! Sake Night Any sake 16oz \$4 off
Thu	Japanese Beer Night Asahi (620ml) \$2 OFF
Fri	Whisky Night Jack Daniel's 1oz, Jameson 1oz \$5
Sat	Tequila Night Cuervo 1oz \$5, Patron Silver 1oz \$10
Sun	Craft Beer Tap Night Any 16oz craft beer \$1 off, 60oz craft beer \$4 off (except Sapporo)

TAP BEER

Sapporo Draft
..... 4.5 / 10oz sleeve, 7 / 16oz pint, 9.5 / 23oz mega, 21 / 60oz pitcher

Guest Tap
..... Please check out our seasonal menu

BOTTLED BEER & CIDER

Asahi 12.5 / 650ml

Nomad Apple Hand Crafted Cider 15 / 500ml

Nomad Pear Hand Crafted Cider..... 15 / 500ml

Non-Alcohol Asahi Can..... 6 / 330ml

WINE

-ROSE-

Pentage Rose, Okanagan..... 42 / 750ml bottle

-WHITE-

Synchromesh Riesling, Okanagan 9.5 / glass, 41 / 750ml bottle

Pentage Sauvignon Blanc, semillon Okanagan..... 10.5 / glass, 45 / 750ml bottle

Kettle Valley Chardonnay, Okanagan..... 39 / 750ml bottle

-RED-

Kettle Valley Pinot Noir, Okanagan..... 11.5 / glass, 55 / 750ml bottle

Kettle Valley Cabernet Merlot, Okanagan 11.5 / glass, 55 / 750ml bottle

Kettle Valley Malbec, Okanagan..... 11.5 / glass, 55 / 750ml bottle

SAKE

Sake Flight..... 16 / Regular, 23 / Mix, \$30 / Premium

Van Go Funk!! Junmai 27 / 9oz, 46 / 16oz

Dento (House sake)..... 19 / 9oz, 29 / 16oz

Tengumai Uma Jun hot or cold 30 / 9oz, 48 / 16oz

Hakkaisan Tokubetsu Honjozo..... 32 / 9oz, 55 / 16oz

Japanese Vodka

Ichiko Napoleon barley, Oita 7 / 1oz, 10 / 2oz

Nakanaka barley, Miyazaki..... 7 / 1oz, 11.5 / 2oz

Tan Taka Tan shiso herb, Hokkaido 7 / 1oz, 10 / 2oz

Kurokame sweet potato, Kagoshima..... 8 / 1oz, 11 / 2oz

Yamasemi rice, Miyazaki 8 / 1oz, 12.5 / 2oz

Whiskey & Tequila

Nikka From The Barrel..... 13 / 1oz, 23 / 2oz

Nikka Yoichi 16 / 1oz, 29 / 2oz

Suntory Toki 9 / 1oz, 16 / 2oz

Suntory Hibiki Harmony 19 / 1oz, 34 / 2oz

Crown Royal 7 / 1oz, 12 / 2oz

Knob 9 / 1oz, 16 / 2oz

Bulleit 8 / 1oz, 14 / 2oz

Jack Daniel's 7 / 1 oz, 12 / 2 oz

Jameson 7 / 1 oz, 12 / 2 oz

Patron Silver 13 / 1 oz, 22 / 2 oz

Jose Cuervo 7 / 1 oz, 12 / 2 oz

PLUM WINE / FRUIT SAKE

Kodakara Yuzu Tatenokawa Yamagata 11 / 2oz, 40 / 11oz

Kunizakari Plum Wine 11 / 3oz, 30 / 11oz

COCKTAIL

Pink Pearl Jump..... 10 / 1oz, 12 / 2oz
malibu, stolichnaya, ramune, aloe juice, & grenadine

Margaret Jump 10 / 1oz, 12 / 2oz
tanqueray, peach schnaps, ginger ale, & cranberry juice

Diva 11 / 1oz, 13 / 2oz
vodka, cassis, peach schnaps, calpico, guava juice, soda, & merlot

Ichiko Lemon 10 / 1oz, 12 / 2oz
lichiko shochu, soda, & lemon

Sake Mojito..... 12 / 2oz
sake, plum wine, ramune, fresh mint, & lime

La La Lychee 13 / 2oz
stolichnaya, soho, ramune, lychee juice, & pink grapefruit juice

Bamboo Leaf..... 13 / 2oz
stolichnaya, melon liquor, ramune, & lychee juice

Almond Kamikaze 6 shots..... 27 / 3oz
grey goose, grand marnier, almond syrup, & lime juice

KOREAN SPIRITS

Chamisul 14

VIRGIN COCKTAIL

Ramune Lemonade 6.5
ramune, lemon, & simple syrup

P•A Juice 6.5
pineapple juice, apple juice, calpico, & soda

Guu Ramune..... 4.5

Calpico Soda or Wate 4

Juice 3.5
apple, pineapple, aloe

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Dine-In Dinner Menu

(5:00pm - close)

APPETIZER

タコワサ	
Takowasa	6.5
marinated octopus & wasabi-stem served w/ 6 pieces of roasted seaweed	
キューチャン	
Q-chan	6.5
House made pickled cucumber	
枝豆	
Edamame	6.5
sea salted boiled green soy beans	
パクチーたっぷり餃子	
Shrimp And Pork Dumpling	12.5
boiled shrimp & pork dumplings w/ ponzu, topped w/ lots of fresh coriander	

SALAD

本日の刺身サラダ	
Today's Sashimi Salad	16.8
today's assorted sashimi on greens dressed w/ guuu'd dressing & wasabi mayo	
Guuud!バンバンジーサラダ	
Chicken BANG-BANG Salad	13.8
shredded chicken breast salad w/ sesame dressing - BANG-BANG style!	
一日分の生野菜サラダと男前野菜ドレッシング	
Day's Worth of Veggies!!	12.8
all the vegetables you need to eat in a day dressed w/ "otokomae" made vegetable dressing	

COLD DISH

濃厚!!自家製チーズ豆腐にバゲット添えて	
Tasty Cheese Tofu	10.8
house made cheese tofu w/ baguette	
特上和牛ロースのタタキ	
Wagyu Beef Tataki!!	15.8
thinly sliced, seared WAGYU BEEF w/ original onion sauce, garlic chips, green onion	
サーモンと納豆のまぜまぜユッケ	
Salmon With Seven Friends	15.8
diced wild sockeye salmon w/ natto (fermented soy beans), pickled cucumber, pickled daikon, garlic chips, crispy wonton, green onion, fresh egg yolk, "otokomae" made miso garlic sauce, roasted seaweed. mix & wrap	
炙りしめ鯖	
Aburi Saba Mackerel	13.5
seared pickled saba mackerel sashimi	
鬚長マグロのニンニクたたき	
Maguro Tataki	16.8
seared tuna sashimi w/ ponzu, garlic chips & green onion	
男前特製!! ガーリックネギトロ	
Negitoro Garlic	12.8
chopped tuna belly & avocado w/ garlic baguette, green onion wasabi sauce, seaweed sauce	

SOUP & STEW

豚の角煮 トルティーヤ添え	
Pork Belly Kakuni	12.8
stewed pork belly w/ tortilla, cucumber	
じっくり煮込んだトロトロ牛すじゴボウ	
Japanese Style Slowly Stewed Beef Gristle	10.8
Japanese-homemade style slow-braised beef gristle, burdock and taro jelly	
辛!揚げ出し豆腐	
Spicy Agedashi Tofu	10.8
deep-fried diced tofu in a spicy dashi broth topped w/ green onion & dried seaweed	
赤だし	
Miso Soup	3.5
"aka-dashi" haccho red miso soup w/ green onion & seaweed	

GRILLED & DEEP FRIED

男前の本日の最強焼き	
Today's Special Grilled Saikyo (Miso) Fish!	M.P.
grilled saikyo MISO marinated fish (ask server for the fish of the day!!)	
揚げブリーチーズ マンゴーソースで!	
Panko Brie Cheese	13.5
deep-fried breaded brie cheese w/ mango & blueberry sauce	
プリプリ!!俺達の海老マヨ	
Ebi Mayo	14.8
shrimp tempura w/ spicy mayo	
イカマル	
Ikamaru Grilled Squid	14.8
grilled marinated squid	
スパイシーカラマリ	
Spicy Calamari	12.8
deep-fried squid leg tossed spicy tomato sauce	
Guuu'd! 若鶏の唐揚げ!!!	
Chicken Kara-Age	13.8
famous deep-fried chicken kara-age, w/ hot & sour onion sauce, garlic mayo	
メガ盛り!唐揚げ	
Mega Chicken Kara-Age	33
"party" size deep-fried chicken kara-age. How big? triple size of our regular karaage!	
タコ焼き	
Takoyaki	8.8
puffed octopus ball w/ green onion, dried bonito flakes, dried seaweed, mustard mayo	
豚トロ カンズリポン酢	
Pork Cheek With Kanzuri Ponzu	12.8
grilled pork cheek w/ KANZURI ponzu	

RICE & NOODLE

石焼 牛ヒレステーキ丼	
Beef Tenderloin Steak Bibimbap	18.5
diced beef tenderloin and egg on rice in stone bowl	
キノコとチーズの石焼きビビンバ	
Mushroom Cheese Bibimbap	13.8
mushroom, cheese, rice, green onion, "nori" seaweed sauce in hot stone bowl	
チャーシュー丼	
Pork Chashu Bibimbap	14.5
diced pork cha-shu on rice in hot stone bowl w/ green onion	
元祖!焼うどん	
Guuu'd Yaki Udon	16
Guu original pan-fried udon noodles w/ green onion, mushrooms, sliced beef, dried bonito flakes, dried seaweed	
明太キムチうどん	
Kimchi Udon	15
boiled udon tossed w/ spicy cod roe, soy sauce, butter, kimchi, green onion	
本格!出汁茶漬け	
Real DASHI-CHAZUKE Rice w/ DASHI-Soup	14.5
rice & real-dashi broth to pour over served w/ choice of Japanese-style topping (spicy cod roe, pickled sour plum, or grilled sockeye salmon)	

SWEETS

男前名物 炎のプリン	
Guuu'd Burning Pudding	7.8
Guuu'd Burning Custard Pudding	
バナナ天婦羅 ココナッツアイス添え	
Banana Tempura	7.8
banana tempura w/coconut ice cream, chocolate, mango & blueberry sauce	
黒蜜きな粉抹茶アイスクリーム	
Green Tea Ice Cream w/ Kinako Kuro-Mitsu	6.8
green tea ice cream w/ brown sugar syrup,"kinako" soy bean flour	

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