



DINNER

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.



yyjblock



BANFF LOCATIONS

SMALLER PLATES

STEAMED BAO BUNS (Price per bun)

Char Siu BBQ Pork Belly 9

House kimchi, Japanese mayo, scallions.

Smoked Chili Tofu 7

Braised shiitake, house kimchi,
Sweet chili mango sauce.

Tempura Prawns 12

House kimchi, avocado, Japanese mayo, tobiko.

Japabao Dog 9

Double smoked farmers sausage, house kimchi,
takoyaki sauce, Japanese mayo, bonito shavings.

KARA AGE CHICKEN SKEWERS 15

Japanese-style deep fried chicken.
Spicy mayo.

THREE DIPS & NAAN 12

 GFO, VO

Hummus, baba ganoush, green destiny.

PIG, DUCK & FIG RILLETES 14

House chutney, crostinis.

AHI TUNA YAKI ONIGIRI 18

 R, GFO

Grilled rice patty, diced Ahi tuna, scallions,
spicy mayo, tobiko.

DUCK SPRING ROLLS 14

Nam Jim sauce.

PAN-FLASHED SPICY PRAWNS 16

Peanut sauce.

KOREAN BBQ SAIKORO STEAK 20

Grilled tender steak bites. Grated daikon,
chili-ponzu sauce, scallions.

TAKO YAKI 12

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

PORK-KIMCHI GYOZAS 10

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

SPICY SALMON TARTARE 22

 R

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

BLOCK FRIES 9

 VO, GF*

Sumac & nori flakes. Spicy mayo side.

SOUP OF THE CURRENT WHIM

With Naan bread

LARGER PLATES

ASIAN LETTUCE WRAPS

With spicy thai & peanut sauces, house kimchi.

- Smoked Chili Tofu 15 VO
- Beef or Pork Belly 18
- Pulled Duck 20

RED DEVIL CALAMARI 19

Deep-fried Humboldt squid on a bed of greens
drizzled with spicy thai sauce.

TOKYO FRIES 13

 VO

Nori-dusted fries topped with Japanese mayo,
takoyaki sauce & smoked bonito shavings.

AHI TUNA TATAKI 26

 R, GF

Lightly seared, sesame-crusting.
Seaweed salad, Zen drizzle.

63 ACRES HANGER STEAK 7oz. 36

 GF

Chimichurri sauce. With house salad or fries.

THAI MUSHROOM RISOTTO 26

 V, GF

Shimeji, shiitake & king oyster mushrooms,
multi-grain rice, thai curry broth, truffle oil

CHEESE & CHARCUTERIE BOARD 39

Daily cheese & charcuterie selection with
house condiments & crostinis. GFO

Cheese Board only 29

FLATBREADS

SPECK & PESTO 22

Dry-cured pork, pumpkin seed pesto, onion
compote, goat cheese, arugula.

GOLDEN BEET & MUSHROOM 20

 VO

Asiago, arugula, za'atar, sumac, truffle oil.



SALADS

ZEN SALAD 16

 V GF

Quinoa, golden beet, daikon julienne,
cucumber, toasted walnuts, peashoot, leafy
greens, ume sesame-ginger dressing.

CHOPPING BLOCK SALAD 16

 GF, VO

Mixed greens, tomato, avocado, daikon
radish, Sopressata salami, Asiago cheese,
currants, candied pecans, orange balsamic
dressing.

NIBBLES

WARM MARINATED OLIVES 9

 V GF

HOUSE KIMCHI 8

 V GF

Our unorthodox version of the Korean classic.

SMOKY TAMARI ALMONDS 8

 V GF

STEAMED EDAMAME 8

 V GF

Sprinkled with sea salt.

TAKO WASABI 9

Cooked octopus, nozawana leaf stem, carrot,
Served with nori sheets.

DESSERT

DARK CHOCOLATE

POT DE CRÈME 13

 GF, VO

Seasonal berries.

MATCHA CHEESECAKE 13

Yuzu honey sauce.

MAPLE MISO

CRÈME BRULÉE 13

 GF

FEATURED ICE CREAMS

1 Scoop 6 / 2 Scoops 8

DIETARY INFO

V Vegan VO Vegan option available

R Contains raw seafood

GF Gluten-free GFO Gluten-free option

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.