PAN-ASIAN KITCHEN & BAR

SoBu

SOCIAL

SHARE PLATES

Tuna Tataki DF — 16
Seared albacore tuna, calamansi ponzu, fried shallots, cilantro oil

Crispy Chicken Wings DF · GF — 16
Vietnamese caramel, Cholula hot sauce, or Bull's Eye BBQ — served with jalapeño ranch

SoBu Truffle Fries GF · V — 14
Beer-battered wave fries, black truffle paste, truffle oil, parmesan, grana padano, fresh herbs

Sweet Chili Tofu DF · VG — 12
Fried battered tofu, soy-ginger glaze, julienned cucumber, shredded scallions, sesame seeds

Tokyo Drift V — 12
Tempura-fried shishito peppers, togarashi salt, jalapeño ranch

The SoBu Spread V — 10
Whipped cheese, roasted garlic, sesame, tomato chili miso, grilled sourdough

Crispy Pork Chicharrón DF — 7
Burnt lime, sweet chili salt, pickled shallots, black vinegar dip

Crispy Garlic & Chili Calamari — 17
Fried garlic, lemon wedge, calamansi aioli

Umami Mussels & Frites ♦ DF — 23
Salt Spring Island mussels, tomatoes, sweet chili miso, tamarind-dusted fries

Crying Tiger Steak GF · DF — 24
6 oz Sterling Silver flat iron steak, crying tiger sauce

SOUPS

West Coast Chowder ♦ — 25
Seasonal fisherman's catch, salmon, clams, mussels, prawns, fingerling potatoes, dashi broth, grilled sourdough

Soup of the Day — 8 / 12
Chef's daily seasonal creation, served with grilled sourdough

GREENS & BOWLS

Ginger Chili Power Bowl — 20
Wild rice blend, roasted sweet potatoes, napa cabbage, bok choy, cucumber-tomato, seaweed salad, foraged mushrooms, sesame seeds

Caesar Salad — 15
Romaine hearts, miso-garlic dressing, crispy capers, sourdough croutons, parmesan, grana padano

SoBu Greens DF · GF · VG — 13
Mesclun greens, pickled vegetables, cucumbers, fresh herbs, chili-lime vinaigrette

+ ADD A PROTEIN *to any bowl or salad* — chicken breast 9 · garlic prawns 9 · sweet chili tofu 4 · steelhead salmon 14 · seared Hokkaido scallops 14 · flat-iron steak 20

HANDHELDS

Double Smash Burger — 24
Smashed beef patties, American cheese, butter leaf lettuce, tomato jam, brioche bun, fried pickle

Turkey & Pistachio Pesto Sandwich — 23
Roasted turkey breast, buffalo mozzarella, roasted red pepper, avocado, arugula, calamansi aioli, grilled sourdough

SoBu BLT — 17
Bacon, butter leaf lettuce, tomatoes, calamansi aioli, grilled sourdough

Grilled Portobello Burger V — 20
Grilled portobello, foraged mushrooms, Monterey Jack, arugula, tomato jam, brioche bun, fried pickle

+ ADD TO ANY HANDHELD — bacon 3 · fried egg 2.50 · half avocado 3.50 · chicken breast 9

Fisherman's Trio — 28
Tempura-battered seasonal fisherman's catch, salmon, prawns, napa cabbage slaw, Japanese tartar

Served with fries or SoBu greens

+ UPGRADE YOUR SIDE — Caesar salad 4 · SoBu truffle fries 5 · chowder 7

Daily Lunch Special — 19.99
Ask server for details

MAIN STREET FAVOURITES

Available 5–9 pm daily

Bone-In Ribeye — Dinner for Two GF — 60
Sterling Silver 16 oz bone-in ribeye, seasonal vegetables, wild foraged mushrooms, garlic pomme purée, peppercorn jus, SoBu greens

+ MAKE IT SURF & TURF — garlic prawns 9 · seared Hokkaido scallops 14

Roasted Soy-Sake Sablefish — 35
Miso-soy marinated sablefish, dashi broth, edamame, foraged mushrooms, pea shoots

Prawn & Scallop Aglio e Limone ♦ — 29
Sautéed black tiger prawns, seared scallops, spaghettini, garlic, lemon, olive oil

Grilled Salmon & Thai Curry — 27
Grilled steelhead salmon, coconut jasmine rice, baby bok choy, red Thai curry

Pacific Grilled Half Chicken — 27
Garlic & lemongrass-marinated Cornish hen, fried Brussels sprouts, pickled vegetables, black vinegar

SIDES — coconut rice 3 · mashed potatoes 5

Please alert your server to any allergies or dietary restrictions. · *An 18% gratuity is applied to parties of 8 or more.*

df dairy-free gf gluten-free v vegetarian vg vegan ♦ house signature

Stay for the social.
Hyatt Place Vancouver / Metrotown · 4490 Beresford St, Burnaby BC