

The Christmas Menu *available for groups of 6 and over*

Sunday - Wednesday 3 course £26.95 || 2 course £23.95

Thursday - Saturday 3 course £28.95 || 2 course £25.95



Starters

Dragon Makimono prawn tempura topped with avocado & teriyaki sauce

California Makimono crab stick, avocado, cucumber, flying fish roe & tempura flakes

KUKU Makimono BBQ Sea bass, avocado & spicy salmon topping

Tori Yakatori chicken skewers with leek & teriyaki sauce

Yasai Yakatori aubergine, red peppers and shiitake mushrooms with Teriyaki sauce

Yasai Roll vegetable spring roll with sweet chilli sauce

Kamo Roll crispy duck spring roll with sweet soy sauce

KUKU Prawns crispy prawns and mixed peppers in a sweet coriander & chilli sauce

Miso Soup white miso, seaweed, Tofu, mushrooms & spring onion

Mains

Sea Bream cooked on our Robata grill glazed with yuzu & honey

Tokyo sea bass, crispy noodles, soy & ginger cream

Kamo crispy duck with a miso soy sauce

Tori Teriyaki chicken in a sweet Teriyaki sauce

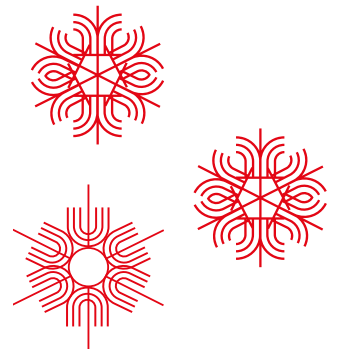
Spare Ribs marinated in KUKU spices with our BBQ sauce and grilled

Sirloin Steak cooked on our Robota served with a wasabi sauce (£2 supplement)

Turkey Katsu panko breaded escalope with Katsu curry sauce

Yaki Soba udon noodles, stir-fry vegetables in a sweet soy sauce (prawns optional)

Tempura Tofu served with a sweet miso sauce



All mains are served with Teppan vegetables and stir-fried rice excluding the Yaki Soba

Desserts

Mochi Balls

Tempura Banana with ice cream

Ginger Creme Brûlée

Chocolate Lava Cake with vanilla ice cream

Rice Pudding with honey & coconut

Selection of Ice creams or sorbets made locally by The Cowlick Creamery

