



Salads

Shake to Avocado	10
<i>Salmon, avocado, mixed leaves, KUKU dressing</i>	
Surumi	8
<i>Crabstick, cucumber, iceberg lettuce, sweet vinegar mayonnaise</i>	
Tori & Mango	10
<i>Panko breaded chicken, mango, sunomono dressing</i>	
Suzuki Fura	12
<i>Panko breaded sea bass, fresh crispy leaf & fresh fruit with KUKU vinaigrette</i>	
Kamo Salad	9
<i>Crispy duck, baby rocket, sweet sauce</i>	
Rocket & Ebi Avocado	11
<i>Baby rocket, prawn, avocado, KUKU vinaigrette & watercress</i>	
Green	7
<i>Watercress, cucumber, spring onion, avocado, lemon, olive oil</i>	
Wakame	8
<i>Seaweed, sesame oil vinaigrette, chilli chips</i>	
KUKU Salad	11
<i>Sashimi, shrimp, surumi, mixed leaves, KUKU dressing</i>	
Kani Salad	13
<i>Handpicked white crab, iceberg, cucumber, sweet soy dressing</i>	
Spicy Maguro	13
<i>Seared tuna, rocket, spring onion, citrus & wasabi cream dressing</i>	

Soups

Miso Soup	5
<i>White miso, seaweed, tofu, mushrooms, spring onion</i>	
Suzuki Cilantro	5
<i>Sea bass, coriander, lemon, olive oil, sesame oil, spring onion</i>	

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Hibachi

Seared sashimi

Seared Magura Hibachi 13
With rocket & spring onion salad,
ponzu & wasabi cream dressing

Seared Niku 13
With rocket & spring onion salad,
ponzu & wasabi cream dressing

Seared Shake 10
With spring onion, ponzu &
wasabi cream dressing

Seared Suzuki 11
Seabass with jalapeño &
avocado dressing

Sesame Seared Tuna 12
With sweet wasabi dressing

Nigiri Sushi (2 pcs)

Nigiri is thin sliced raw fish served
over pressed sushi rice

Maguro 6 Tuna	Unagi 7 BBQ eel
Shake 5 Salmon	Ebi 6 Prawns
Suzuki 6 Sea bass	

Tartare

Chopped sashimi

Shake 8 Salmon, lime, olive oil, onion	
Suzuki 9 Sea Bass, lemon, jalapeños, olive oil, onion	
Tuna 10 Tuna, avocado, lemon, olive oil, onion	
Ebi & Taco 9 Prawn, octopus, lemon, olive, red pepper, coriander	

Seared Ika 10
Calamari with jalapeño &
avocado dressing

Tataki

Thinly sliced sashimi with Ponzu sauce

Seared Niku 13 Beef Fillet	Shake 8 Salmon
Mixed 12 Salmon, tuna, sea bass	Maguro 9 Tuna

Sashimi

Sashimi is hand sliced, extra chilled
raw fish

Maguro (3) 7 Tuna	Unagi (3) 9 BBQ eel
Shake (3) 6 Salmon	Ebi (3) 6 Prawns
Suzuki (5) 7 Sea bass	

Carpaccio

Suzuki 8 Sea bass, capers, olive oil, lemon, parmesan	
Hotatekai 13 Scallop, lemon, olive oil, parmesan, truffle, caviar	
Ika 10 Calamari, capers, olive oil, lemon, parmesan	

Makimono

Sushi in the form of a roll. A 'maki' roll consists of sushi rice, nori and other select ingredients. These are then cut into 6 or 8 pieces.

California	8
<i>Crabstick, avocado, cucumber, flying fish roe, tempura flakes</i>	
Ryu (Dragon)	9
<i>Prawn tempura, topped with avocado, teriyaki sauce</i>	
Vegetarian (6 pcs)	7
<i>Seasonal vegetables</i>	
Shake (6 pcs)	5
<i>Salmon</i>	
Maguro (6 pcs)	6
<i>Tuna</i>	
Kamo Maki	9
<i>Nori roll topped with crispy duck with a spring onion sweet soy sauce</i>	
Fuji (6 pcs)	9
<i>Nori roll topped with fresh tuna & a KUKU chilli kick</i>	
Philadelphia	9
<i>Salmon, cream cheese, crispy flakes</i>	
KUKU	9
<i>BBQ sea bass, avocado, spicy salmon topping</i>	
Spicy Maguro Tuna	9
<i>Tuna, wasabi mayo, wasabi tobiko</i>	
Horizon	9
<i>Crabstick, cucumber, avocado, mixed sashimi</i>	
Tofu Tempura Maki	8
<i>Tofu tempura topped with avocado, mango</i>	

Deluxe Makimono

Samurai Maki	11
<i>BBQ, sea bass, avocado, soft shell crab, teriyaki, Alaska sauce</i>	
Volcano	12
<i>Rice paper, unagi & prawn roll topped with spicy tuna, sesame & chilli oil</i>	
Spicy Kani & Ebi	12
<i>Handpicked white crab, topped with tempura prawn, sriracha mayo</i>	
Seared Unagi & Mango	12
<i>BBQ eel, cream cheese topped with seared sea bass, mango & tuna</i>	

Platters to Share

Maki Platter	23
<i>Spicy Maguro, salmon philadelphia, Ryu (Dragon)</i>	
KUKU Platter	34
<i>Ryu, California, sashimi, tuna sashimi, sea bass nigiri, prawn nigiri</i>	
Guru Maki Platter	50
<i>Volcanio, Spicy Kani & Ebi, Samurai, Kamo, Ryu</i>	

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Zensai (Appetisers)

Kaki <i>Fresh oyster, lemon, spring onion, sesame oil</i>	3 (each)
Tempura Kaki <i>Tempura oyster, spring onion, coriander & sweet soy</i>	3 (each)
Edamame <i>Soya beans with salt flakes</i>	5
Tofu Tempura <i>Tofu & vegetables, lightly fried in tempura batter with a ginger sauce dip</i>	7
Ebi Tempura <i>Prawns & vegetables lightly fried in tempura batter with a ginger sauce dip</i>	9
Rock Shrimp Spicy <i>Shrimp in rice flour with wasabi cream</i>	9
Yawarakai Tempura <i>Spicy soft shell crab, crispy noodles, sweet chilli sauce</i>	10
Seared Scallops <i>With ginger & yuzu dressing</i>	9
KUKU Prawns <i>Crispy prawns & mixed peppers in a sweet coriander & chilli sauce</i>	9
Yasai Roll <i>Vegetable spring roll with sweet soy sauce</i>	7
Tofu Katsu <i>Panko tofu lightly fried with a fruit curry sauce</i>	8
Kamo Roll <i>Crispy duck spring roll with sweet soy sauce</i>	8
Tori Panko Ton Katsu Sauce <i>Panko chicken lightly fried with a fruit curry sauce</i>	9
Half Rack of Ribs <i>Marinated in KUKU spices, with our BBQ sauce & grilled</i>	8
Yawarakai Roll <i>Prawn & Crab Spring roll with sweet soy sauce</i>	9
Kani & Mango Stack <i>Handpicked white crab, mango, wasabi mayo</i>	11

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Robata

Fresh fish and prime cuts of dry aged beef cooked over KUKU's very own charcoal robata – following the traditional BBQ methods of Japan. All robata served with teppan vegetables and fried rice

Spare Ribs	16
Marinated in KUKU spices, with our BBQ sauce & grilled	
Sea Bream	18
Sea bream glazed with yuzu & honey	
Lamb Cutlets	18
Marinated in Korean BBQ marinade	
Tori Yuzu Kosho	17
Baby chicken marinated in fermented yuzu rind, curry spices & turmeric	
Fillet Steak <i>served sliced</i>	26
Grilled & served with wasabi soy sauce	
Sirloin Steak (Aberdeen Angus) <i>Served sliced</i>	22
Grilled & served with wasabi soy sauce	

Yakitori

Skewers of meat or fish grilled over our charcoal robata

Tori	7	Vegetarian	6
Chicken with teriyaki sauce		Aubergine, red peppers & shitake mushroom with ginger soy	
Ebi	9	Tako	8
Prawn with yuzu dressing		Octopus with yuzu dressing	

Sides

Steamed Boiled Rice	4
Stir Fried Rice	4
Teppan Vegetables	4
Mushrooms in Sweet Soy & Honey	4
Sweet Chilli New Potatoes	4
Noodles in Sweet Soy	5

KUKU Specials

Tori Teriyaki <i>Chicken, sweet teriyaki sauce, vegetables tempura</i>	13
Shake Teriyaki <i>Salmon, sweet teriyaki sauce, vegetables tempura</i>	14
Kamo <i>Crispy duck, miso soy sauce with teppan vegetables served with fried rice</i>	15
Tokyo <i>Sea bass, crispy noodles, soy & ginger cream sauce served with fried rice</i>	17
Tori Teppan <i>Chicken pieces in a ginger sauce with teppan vegetables served with fried rice</i>	13
Yaki-Udon <i>Udon noodles, stir-fry vegetables with sweet soy sauce</i>	
<i>Prawns</i>	14
<i>or</i>	
<i>Vegetarian</i>	10
<i>or</i>	
<i>Chicken</i>	12
Black Cod Gindara <i>Marinated in sweet miso, served with fried rice</i>	27
Niku Special <i>Diced beef fillet with ginger sauce, teppan vegetables served with fried rice</i>	23
Tairana Sakana <i>Brill tempura, stir fry vegetables, sweet sesame sauce served with fried rice</i>	19
Niku Teriyaki <i>Diced beef fillet with teriyaki sauce, vegetable tempura and fried rice</i>	23
Lobster (24 hour notice) <i>KUKU-style lobster claws, robata grilled lobster tail with a sweet miso glaze</i> Add dice fillet with a ginger sauce to make a 'surf and turf'	MP

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Desserts

Mochi Balls (3 pcs)	6
Tempura Banana with Ice Cream	6
Ginger Crème Brûlée	6
Chocolate Lava Cake with Vanilla Ice Cream	6
Rice Pudding, Honey & Coconut	6

Ice Cream & Sorbets

Made locally in Plymouth by the Cowlick Creamery

6
or 2 per
scoop

Ice Cream

Green tea, stem ginger, vanilla bean, chocolate, strawberry

Sorbets

Coconut, plum wine, pineapple, blood orange, lemon

Sake

Tsuruume Yuzu Yuzushu 50ml **6.25**
Yuzu-infused Sake
Fresh & vibrant citrus notes
with sweetness in the finish

Honjozo Sake bottle **19.95**
A dry opening with savoury
and earthy notes

Tsuruume Suppai Umeshu 50ml **5.75**
Plum-infused Sake
With notes of marzipan,
deliciously sweet with acidity

Ports & Amaro 50ml

Taylors 10	6.00
Taylors LBV 2011	5.00
Cockburns Fine Ruby	5.00
Amaro Montenegro	5.00

Sherry 50ml

Harvey's Bristol Cream	4.50
Lusta East India Olorosso	6.00
Tio Pepe	5.00
Harvey's Amontillado	4.50
Fernando De Castilla PX	5.00

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