



Takeaway Menu

Salads

Shake & Avocado

Salmon, avocado, mixed leaves, kuku dressing

10

Surumi

Crabstick, cucumber, mixed leaves, sweet vinegar mayo

9

Tori & Mango

Panko breaded chicken, mango, sunomono dressing

9

Kamo Salad

Crispy duck, mixed leaves, sweet soy

10

Ebi & Avocado

Mixed leaves, prawn, avocado, watercress, kuku vinaigrette

11

Green

Mixed leaves, cucumber, spring onion, avocado, lemon, olive oil

7

Wakame

Seaweed, sesame oil vinaigrette, chilli chips

9

KUKU Salad

Sashimi, shrimp, surumi, mixed leaves, kuku dressing

10

Hibachi

Seared sashimi

Maguro - 12

Seared tuna, spring onion, ponzu, wasabi cream

Sesame Maguro - 13

Sesame seared tuna & sweet wasabi soy

Shake - 10

Seared salmon, spring onion, ponzu, wasabi cream

Nigiri Sushi (2pcs)

Thinly sliced raw fish pressed over sushi rice

Maguro - 6
Tuna

Unagi - 7
BBQ eel

Shake - 6
Salmon

Ebi - 6
Prawns

Sashimi

Hand sliced, extra chilled raw fish

Maguro - 6
Tuna (3pcs)

Unagi - 8
BBQ eel (3pcs)

Shake - 6
Salmon (3pcs)

Ebi - 6
Prawns (3pcs)

Tataki

Thinly sliced sashimi with Ponzu sauce

Maguro - 10
Tuna

Shake - 10
Salmon

Makimono Sushi in the form of a roll consisting of nori, rice and other ingredients

California

Crabstick, avocado, cucumber, tobiko

8

Ryu (Dragon)

Prawn tempura, topped with avocado & teriyaki

9

Shake (6 pcs)

Salmon

7

Kamo Maki

Crispy duck, spring onion, cucumber, teriyaki & alaska sauce

9

Shake & Avocado

Salmon topped with avocado & alaska sauce

8

KUKU Maki

BBQ sea bass, avocado, spicy salmon topping

9

Spicy Maguro Maki

Tuna, wasabi mayo, wasabi tobiko

9

Horizon

Crabstick, cucumber, avocado topped with salmon, seabass & tuna.

9

Volcano

Soy paper, unagi & prawn roll topped with spicy tuna, sesame, chilli oil

12

Seared Unagi & Mango

BBQ eel, cream cheese, seared salmon, mango, tuna

12

Spicy Kani & Ebi

Handpicked white crab, tempura prawn, sriracha mayo

13

Vegan Makimono

Vegetable Maki

Cucumber, carrot & avocado

7

Avo Zan Maki

Avocado, sriracha mayo, alaska sauce, spring onion

8

Tempura Mushroom Maki 9

Tempura mushroom, cucumber, alaska & teriyaki

Platters to Share

Assortments of of maki rolls, nigiris & sashimis

Maki Platter - 24

Spicy Maguro, Salmon & Avocado, Ryu

Kuku Platter - 37

Ryu, California, shake sashimi, maguro sashimi, shake nigiri, ebi nigiri

Vegan Maki Platter - 22

Avo zan Maki, Tempura Mushroom, Veg Maki

Zensai (Appetisers)

Edamame

Soya beans with salt flakes

4

Half Rack of Ribs

Marinated in spices & our BBQ sauce

9

Spicy Rock Shrimp

Shrimp in rice flour & wasabi cream

9

Kuku Prawns

Crispy prawns & mixed peppers in a sweet chilli, lemongrass and coriander

9

Yasai Roll

Vegetable spring roll, sweet chilli & coriander

6

Yawarakai Roll

Prawn & Crab Spring roll in sweet soy sauce

7

Seared Scallops

In yuzu, ginger & Sesame

9

Tofu Katsu

Panko tofu lightly fried with a fruit curry sauce

8

Tori Katsu

Panko chicken lightly fried with a fruit curry sauce

8

Yaki-Soba

Stir fry noodles, vegetables with sweet soy sauce

Vegetarian - 10

Seasonal Veg

Tori - 11.5

Chicken

Please let your server know of any dietary requirements or allergies upon ordering

Kuku Specials *All served with boiled rice*

Spare Ribs <i>Marinated in spices & our BBQ sauce</i>	16
Sea Bream <i>Sea bream glazed with yuzu & honey</i>	17
Tori Teriyaki <i>Chicken pieces, peppers, sweet teriyaki sauce</i>	14
Shake Teriyaki <i>Salmon, sweet teriyaki sauce</i>	15
Tori Teppan <i>Chicken pieces, peppers, ginger sauce</i>	14
Kamo <i>Crispy duck in miso soy sauce</i>	16
Black Cod Gindara <i>Marinated in sweet miso, teppan veg</i>	28

Sides

Steamed Boiled Rice - 4

Stir Fried Rice - 4

Mushrooms in Sweet Soy & Honey - 5

Sweet Chilli New Potatoes - 4

Teppan Vegetables - 4

Set Menus

Set Menu for Two £40

Edamame

Soya beans with salt flakes

Ryu (Dragon)

Prawn tempura, topped with avocado & teriyaki

Tori Katsu

Panko chicken lightly fried with a fruit curry sauce

Half Rack of Ribs

Marinated in spices, & our BBQ sauce

Kamo

Crispy duck in miso soy sauce, boiled rice

Set Menu for One £20

Spicy Maguro Maki

Tuna, wasabi mayo, wasabi tobiko

Yasai Roll

Vegetable spring roll, sweet chilli & coriander

Spicy Rock Shrimp

Shrimp in rice flour & wasabi cream

Half Rack of Ribs

Marinated in spices & our BBO sauce

Vegetarian Set Menu for Two £38

Edamame

Soya beans with salt flakes

Tempura Mushroom Makimono

Tempura mushroom, cucumber, alaska & teriyaki

Yasai Roll

Vegetable spring roll, sweet chilli & coriander

Tofu Katsu

Panko chicken lightly fried with a fruit curry sauce

Robata Grilled Aubergine

sweet miso & sesame, shimeji mushrooms, beans sprouts

Set Menu for Four £80

Edamame

Soya beans with salt flakes

Kamo Salad

Crispy duck, baby rocket, sweet soy

Maki Platter

Spicy Maguro, Salmon & Avocado, Ryu

Spicy Rock Shrimp

Shrimp in rice flour & wasabi cream

Kuku Prawns

Crispy prawns & mixed peppers in a sweet chilli, lemongrass and coriander

Yawarakai Roll

Prawn & Crab Spring roll in sweet soy sauce

Tori Teriyaki

Chicken pieces, sweet teriyaki sauce

Kamo

Crispy duck in miso soy sauce, boiled rice

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Drinks Menu

Beers

Asahi 330ml	3.50
Peroni 330ml	3.50
Doombar 500ml	3.80
Salcombe Pale Ale 330ml	3.50
Meantime Yakima Red Ale 330ml	3.50

Sandford Orchard's Ciders

Devon Red 500ml	3.80
Old Blossom (Elderflower) 500ml	3.80
Berry Lane 500ml	3.80

Sake

Kanpai Sumi <i>Refreshingly crisp. pure, clear, off-dry, smooth & classic.</i>	400ml bottle	21.00	Kanpai Kumo <i>Refreshing sake with light rice sediment. crisp, off-dry, smooth & cloudy.</i>	400ml bottle	21.00
Akashi -Tai Honjozo Sake <i>A dry opening with savoury and earthy notes. .</i>	300ml bottle	17.00			

White Wine

Mr Goose Pinot Grigio South East Australia	18.00	Muscadet Sèvre-et-Maine Les Roches Noires 2016 Loire, France	22.00
Soellner Wogenrain Gruener Veltliner 2017 Wagram, austria	23.00	Aroha Bay Sauvignon Blanc 2017 Marlborough, New Zealand	24.00

Red Wine

Rye Mill Signature Shiraz 2017 South East, Australia	18.00	Vistamar Sepia Reserve Pinot Noir 2017 Casablanca Valley, Chile	23.00
La Vaca Gorda Malbec Mendoza, Argentina	19.00	Monatsrell 'Goru Organic' Ego Bodegas 2015 Jumilla, Spain	25.00

Rose Wine

Buffalo Ridge Zinfandel Rosé California, USA	18.00
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