



Gluten Free Menu

Salads

Shake & Avocado

Salmon, avocado, mixed leaves, sushu vinegar & olive oil

11

Kamo Salad

Crispy duck, baby rocket, gluten free soy

10

Rocket, Ebi & Avocado

Baby rocket, prawn, avocado, watercress, kuku vinaigrette - sushi vinger and oil??

12

Green

Watercress, cucumber, spring onion, avocado, lemon, olive oil

9

Kani & Taco Salad

Handpicked white crab, octopus, iceberg, cucumber, avocado vinaigrette

14

Tartare

Chopped Sashimi

Shake - 9.5

Salmon, lime, olive oil, onion

Tuna - 10

Tuna, avocado, lemon, olive oil, onion

Suzuki - 9.5

Sea Bass, lemon, jalapeños, olive oil, onion

Ebi & Tako - 9.5

Prawn, octopus, lemon, olive, red pepper, coriander

Hamachi (WA) - 10

Yellowtail, lime, lemon, olive oil, onion

Hibachi

Seared sashimi

Seared Suzuki - 11

Seared seabass with jalapeño & avocado

Carpaccio

Suzuki - 10

Sea bass, capers, olive oil, lemon, parmesan

Tako - 11

Octopus, chilli, lime, truffle

Nigiri Sushi (2pcs)

Thinly sliced raw fish pressed over sushi rice

Maguro - 6.5

Tuna

Unagi - 7.5

BBQ eel

Shake - 6.5

Salmon

Ebi - 6.5

Prawns

Suzuki - 6.5

Sea bass

Hamachi (WA) - 9.5

Yellowtail

Sashimi

Hand sliced, extra chilled raw fish

Maguro - 6.5

Tuna (3pcs)

Unagi - 8.5

BBQ eel (3pcs)

Shake - 6.5

Salmon (3pcs)

Ebi - 6.5

Prawns (3pcs)

Suzuki - 6.5

Sea bass(5pcs)

Hamachi (WA) - 9

Yellowtail (3pcs)

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

Ryu (Dragon) 9.5
Prawn topped with avocado & GF teriyaki

Shake (6 pcs) 7
Salmon

Kamo Maki 9.5
Crispy duck, spring onion, cucumber, GF teriyaki & alaska

Shake & Avocado 9.5
Salmon topped with avocado & alaska sauce

Volcano 12
Soy paper, prawn roll topped with spicy tuna, sesame, chilli oil

Vegan Makimono

Vegetable Maki 8 <i>Cucumber, carrot & avocado</i>	Avo Zan Maki 8.5 <i>Avocado, sriracha mayo, alaska sauce, spring onion</i>
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Platters to Share

Assortments of of maki rolls, nigiris & sashimis

Kuku Platter - 39

Ryu, Salmon & avo maki, shake sashimi, maguro sashimi, suzuki nigiri, ebi nigiri

Sashimi Platter - 30

Shake, Ebi, Maguro, Suzuki, fresh oysters

Zensai (Appetisers)

Edamame 5
Soya beans with salt flakes

Kaki 3
Fresh oyster, lemon, spring onion & sesame oil

Yasai Tempura 8.5
Vegetables, lightly fried in tempura & ginger sauce dip

Ebi Tempura 9.5
Prawns & vegetables lightly fried in tempura & ginger sauce dip

Seared Scallops 9.5
Ginger, sesame & yuzu

Kuku Prawns 9.5
Crispy prawns & mixed peppers in a sweet chilli sauce ??

Yawarakai Tempura 11
Spicy soft shell crab, crispy noodles, sweet coriander & chilli sauce

Kani & Mango Stack 11
Handpicked white crab, mango, wasabi mayo

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Robata Grill

Traditional Japanese BBQ. All served with vegetables and boiled rice

Sea Bream Sea bream glazed with yuzu & honey	18
Robata Grilled Aubergine sweet miso & sesame, shimeji mushrooms, beans sprouts.	14
Fillet Steak <i>served sliced</i> Grilled & served with GF wasabi soy	29
Ribeye Steak 9oz/Share 18oz <i>served sliced</i> Grilled & served with smokey bonito	23/42

KUKU Specials

Tori Teriyaki - 14.5

Chicken pieces, sweet teriyaki sauce, teppan veg

Shake Teriyaki - 16

Salmon, sweet teriyaki sauce, teppan veg

Niku Teriyaki - 24

Diced beef fillet with teriyaki sauce, teppanveg

Tori Teppan - 14.5

Chicken pieces, ginger sauce, teppan veg

Black Cod Gindara - 28

Marinated in sweet miso, teppan veg

Niku Special - 24

Diced beef fillet, ginger sauce, teppan veg

Kamo - 16.5

Crispy duck in miso soy & teppan veg

All above specials served with boiled rice

Yakitori Skewers

Tori - 8.5

Chicken & teriyaki sauce

Ebi - 9.5

Prawn in yuzu dressing

Niku - 14

Diced beef in ginger & soy glaze

Tofu - 8.5

Sweet Miso Glaze

Tako - 9

Octopus in yuzu dressing

Sides

Steamed Boiled Rice - 4

Teppan Vegetables - 4

Mushrooms in Sweet GF Soy & Honey - 5

Sweet Chilli New Potatoes 4

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