



Salads

Shake & Avocado <i>Salmon, avocado, mixed leaves, kuku dressing</i>	11
Surumi <i>Crabstick, cucumber, iceberg lettuce, sweet vinegar mayonnaise</i>	10
Tori & Mango <i>Panko breaded chicken, mango, sunomono dressing</i>	10
Kamo Salad <i>Crispy duck, baby rocket, sweet soy</i>	11
Rocket, Ebi & Avocado <i>Baby rocket, prawn, avocado, watercress, kuku vinaigrette</i>	12
Green <i>Watercress, cucumber, spring onion, avocado, lemon, olive oil</i>	9
Wakame <i>Seaweed, sesame oil vinaigrette, chilli chips</i>	9
KUKU Salad <i>Sashimi, shrimp, surumi, mixed leaves, kuku dressing</i>	12.5
Kani & Taco Salad <i>Handpicked white crab, octopus, iceberg, cucumber, avocado vinaigrette</i>	14
Suzuki Fura <i>Seabass, seasonal fruits, mixed leaves, sweet vinegar mayo</i>	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

Niku - 14

Seared beef fillet, spring onion, ponzu, wasabi cream

Ika - 11

Seared calamari with jalapeño & avocado

Sesame Maguro - 13.5

Sesame seared tuna & sweet wasabi soy

Maguro - 12.5

Seared tuna, spring onion, ponzu, wasabi cream

Shake - 11

Seared salmon, spring onion, ponzu, wasabi cream

Seared Suzuki - 11

Seared seabass with jalapeño & avocado

Hamachi (WA) - 13

Seared yellowtail, spring onion, ponzu, wasabi

Carpaccio

Suzuki - 10

Sea bass, capers, olive oil, lemon, parmesan

Tako - 11

Octopus, chilli, lime, truffle

Tataki

Thinly sliced sashimi with Ponzu sauce

Seared Niku - 14

Beef fillet

Shake - 11

Salmon

Mixed - 13

Salmon, tuna, sea bass

Maguro - 11

Tuna

Hamachi (WA) - 12

Yellowtail

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

California <i>Crabstick, avocado, cucumber, tobiko</i>	9
Ryu (Dragon) <i>Prawn tempura, topped with avocado & teriyaki</i>	9.5
Shake (6 pcs) <i>Salmon</i>	7
Kamo Maki <i>Crispy duck, spring onion, cucumber, teriyaki & alaska</i>	9.5
Shake & Avocado <i>Salmon topped with avocado & alaska sauce</i>	9.5
KUKU Maki <i>BBQ sea bass, avocado, spicy salmon topping</i>	9.5
Spicy Maguro Maki <i>Tuna, wasabi mayo, wasabi tobiko</i>	9.5
Horizon <i>Crabstick, cucumber, avocado topped with salmon, seabass & tuna, jalapeno dressing</i>	10

Vegan Makimonos

Vegetable Maki <i>Cucumber, carrot & avocado</i>	8	Avo Zan Maki <i>Avocado, sriracha mayo, alaska sauce, spring onion</i>	8.5
Tofu Tempura Maki <i>Tofu Tempura with avocado & mango</i>	9	Tempura Mushroom Maki <i>Tempura mushroom, cucumber, alaska & teriyaki</i>	9

Deluxe Makimono

A selection of our premium sushi rolls

Samurai Maki - 13

BBQ sea bass, avocado, soft shell crab, teriyaki, alaska sauce

Volcano - 12

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

Spicy Kani & Ebi - 13.5

Handpicked white crab, tempura prawn, sriracha mayo

Seared Unagi & Mango - 12.5

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

Platters to Share

Assortments of of maki rolls, nigiris & sashimis

Maki Platter - 27

Spicy Maguro, Salmon & Avocado, Ryu

Kuku Platter - 39

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

Guru Maki Platter - 55

Volcano, Spicy Kani & Ebi, Samurai, Kamo, Ryu

Sashimi Platter - 30

Shake, Ebi, Maguro, Suzuki, fresh oysters

Vegan Maki Platter - 23

Avo zan Maki, Tempura Mushroom, Veg Maki

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)- 9.5

Yellowtail (3pcs)

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Zensai (Appetisers)

Edamame <i>Soya beans with salt flakes</i>	5
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)
Yasai Tempura <i>Vegetables, lightly fried in tempura & ginger sauce dip</i>	8.5
Ebi Tempura <i>Prawns & vegetables lightly fried in tempura & ginger sauce dip</i>	9.5
Half Rack of Ribs <i>Marinated in spices, & our BBO sauce</i>	9
Spicy Rock Shrimp <i>Shrimp in rice flour & wasabi cream</i>	9.5
Seared Scallops <i>Ginger, sesame & yuzu</i>	9.5
Kuku Prawns <i>Crispy prawns & mixed peppers in a sweet chilli, lemongrass and coriander</i>	9.5
Yasai Roll <i>Vegetable spring roll, sweet chilli & coriander</i>	7
Yawarakai Roll <i>Prawn & Crab Spring roll in sweet soy sauce</i>	8.5
Kamo Roll <i>Crispy duck spring roll in sweet soy sauce</i>	8
Tofu Katsu <i>Panko tofu lightly fried with a fruit curry sauce</i>	9
Tori Katsu <i>Panko chicken lightly fried with a fruit curry sauce</i>	9
Yawarakai Tempura <i>Spicy soft shell crab, crispy noodles, sweet coriander & chilli sauce</i>	11
Kani & Mango Stack <i>Handpicked white crab, mango, wasabi mayo</i>	11

Soups

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

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Robata Grill

Traditional Japanese BBQ. All served with vegetables and boiled rice

Spare Ribs Marinated in spices, & our BBQ sauce	16
Sea Bream Sea bream glazed with yuzu & honey	18
Tori Yuzu Kosho Baby chicken marinated in fermented yuzu rind, curry spices & turmeric	19
Robata Grilled Aubergine sweet miso & sesame, shimeji mushrooms, beans sprouts	14
Fillet Steak <i>served sliced</i> Grilled & served with wasabi soy sauce	29
Ribeye Steak 9oz/Share 18oz <i>served sliced</i> Grilled & served with smokey bonito	23/42

KUKU Specials

Tori Teriyaki - 14.5 <i>Chicken pieces, sweet teriyaki sauce, tempura veg</i>	Tokyo - 17 <i>Sea bass, crispy noodles, soy & ginger cream sauce</i>
Shake Teriyaki - 16 <i>Salmon, sweet teriyaki sauce, tempura veg</i>	Tori Teppan - 14.5 <i>Chicken pieces, ginger sauce, teppan veg</i>
Niku Teriyaki - 24 <i>Diced beef fillet with teriyaki sauce, tempura veg</i>	Black Cod Gindara - 28 <i>Marinated in sweet miso, teppan veg</i>
Kamo - 16.5 <i>Crispy duck in miso soy sauce, teppan veg</i>	Niku Special - 24 <i>Diced beef fillet, ginger sauce, teppan veg</i>

All above specials served with boiled rice

Yaki-Soba

Stir fry noodles, vegetables with sweet soy sauce

Vegetarian - 11 <i>Seasonal Veg</i>	Ebi - 15 <i>Prawn</i>	Tori - 12.5 <i>Chicken</i>
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Yakitori Skewers

Tori - 8.5 <i>Chicken & teriyaki sauce</i>	Niku - 14 <i>Diced beef in ginger & soy glaze</i>	Tofu - 8.5 <i>Sweet miso glaze</i>
Ebi - 9.5 <i>Prawn in yuzu dressing</i>		Tako - 9 <i>Octopus in yuzu dressing</i>

Sides

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

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