



## Salads

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

## Tartare

*Chopped sashimi*

### Shake - 9.5

*Salmon, lemon, olive oil, onion*

### Suzuki - 9.5

*Sea Bass, lemon, jalapeños, olive oil, onion*

### Tuna - 10

*Tuna, avocado, lemon, olive oil, onion*

### Avocado- 8

*Avocado in lemon, lime, togorashi & sesame oil*

### Hamachi (WA)- 10

*Yellowtail, lime, lemon, olive oil, onion*

## Hibachi

*Seared sashimi*

### Niku - 14

*Seared beef fillet, spring onion, ponzu, wasabi cream*

### Sesame Maguro - 13.5

*Sesame seared tuna & sweet wasabi soy*

### Maguro - 13

*Seared tuna, spring onion, ponzu, wasabi cream*

### Shake - 12

*Seared salmon, spring onion, ponzu, wasabi cream*

### Seared Suzuki - 12

*Seared seabass with jalapeño & avocado*

### Hamachi (WA) - 13

*Seared yellowtail, spring onion, ponzu, wasabi*

## Sashimi

*Hand sliced, extra chilled raw fish*

### Maguro - 6.5

*Tuna (3pcs)*

### Shake - 6.5

*Salmon (3pcs)*

### Suzuki - 6.5

### Unagi - 8.5

*BBQ eel (3pcs)*

### Ebi - 6.5

*Prawns (3pcs)*

### Hamachi (WA)- 9.5

*Yellowtail (3pcs)*

## Tataki/Carpaccio

*Thinly sliced sashimi in ponzu/citrus dressing*

### Seared Niku - 14

*Beef fillet & Ponzu*

### Mixed - 13

*Salmon, tuna, sea bass,  
Ponzu*

### Hamachi (WA) - 13

*Yellowtail &*

### Shake - 12

*Salmon & Ponzu*

### Maguro - 13

*Tuna & Ponzu*

### Suzuki - 12

*Seabass, citrus,  
parmesan*

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

## Makimono

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

<b>California</b> <i>Crabstick, avocado, cucumber, tobiko</i>	9	<b>Philadelphia</b> <i>Salmon &amp; cream cheese, tempura flakes</i>	9.5
<b>Ryu (Dragon)</b> <i>Prawn tempura, topped with avocado &amp; teriyaki</i>	9.5	<b>Prawn &amp; Mango</b> <i>BBQ seabass, avocado, prawn mango, sriracha mayo</i>	9.5
<b>Shake (6 pcs)</b> <i>Salmon</i>	7	<b>Spicy Suzuki Maki</b> <i>Raw seabass, tuna, cucumber, tuna, tobiko, sesame, kimchi mayo, togorashi</i>	11
<b>Kamo Maki</b> <i>Crispy duck, spring onion, cucumber, teriyaki &amp; alaska</i>	9.5	<b>Miked Tartare &amp; Sesame Maki</b> <i>Crabstick, avocado cucumber, mixed tatare, sesame</i>	11

## Vegan Makimonos

<b>Vegetable Maki</b> <i>Cucumber, carrot &amp; avocado</i>	8	<b>Avo Zan Maki</b> <i>Avocado, sriracha mayo, alaska sauce, spring onion</i>	8.5
<b>Tofu Tempura Maki</b> <i>Tofu Tempura, avocado &amp; mango</i>	9	<b>Tempura Red Pepper Maki</b> <i>Tempura red pepper, topped with avocado</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, kataifi*

### Spicy Kani & Ebi - 13.5

*Handpicked white crab, tempura prawn, sriracha mayo*

### Panko Ebi Maki- 13

*Panko prawn, unagi, teriyaki & alaska sauce*

## Platters to Share

Assortments of of maki rolls, nigiris & sashimis

### Maki Platter - 27

*Kamo Maki, Philadelphia, Ryu*

### Kuku Platter - 39

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

### Guru Platter - 55

*Ryu, Mixed tartare maki, samurai, salmon, sea bass, prawn & tuna nigiri*

### Sashimi Platter - 30

*Shake, Ebi, Maguro, Suzuki, fresh oysters*

### Vegan Maki Platter - 23

*Avo zan Maki, Red Pepper maki 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 - 7

*Prawns*

### Suzuki - 6.5

*Sea bass*

### Hamachi (WA) - 9.5

*Yellowtail*

## Deluxe Nigiri (2 pcs)

### Seared Niku - 8

*Beef fillet, truffle oil, caviar, wasabi cream, sushi rice*

### Grilled Asparagus - 7

*Robata grilled Asparagus, marinated moulis, teriyaki*

### Shake & Crispy Nori - 8

*Tempura Nori, spicy salmon, avocado*

### Red Pepper, Avocado & Crispy Nori - 7.5

*Roasted red pepper, avocado, kimchi mako, tempura nori*

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## Zensai (Appetisers)

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<b>Edamame</b> <i>Soya beans with salt flakes</i>	5
<b>Kaki</b> <i>Fresh oyster, lemon, spring onion &amp; sesame oil</i>	3 (each)
<b>Tempura Kaki</b> <i>Tempura oysters, spring onion, coriander &amp; sweet soy</i>	7 (2pc)
<b>Yasai Tempura</b> <i>Vegetables, lightly fried in tempura &amp; ginger sauce dip</i>	8.5
<b>Ebi Tempura</b> <i>Prawns &amp; vegetables lightly fried in tempura &amp; ginger sauce dip</i>	9.5
<b>Half Rack of Ribs</b> <i>Marinated in spices, &amp; our BBO sauce</i>	9
<b>Spicy Rock Shrimp</b> <i>Shrimp in rice flour &amp; wasabi cream</i>	9.5
<b>Seared Scallops</b> <i>Ginger, sesame &amp; yuzu</i>	9.5
<b>Kuku Prawns</b> <i>Crispy prawns &amp; mixed peppers in a sweet chilli, lemongrass &amp; coriander</i>	9.5
<b>Yasai Roll</b> <i>Vegetable spring roll, sweet chilli &amp; coriander</i>	7
<b>Yawarakai Roll</b> <i>Prawn &amp; Crab Spring roll in sweet soy sauce</i>	8.5
<b>Kamo Roll</b> <i>Crispy duck spring roll in sweet soy sauce</i>	8.5
<b>Cauliflower Katsu</b> <i>Panko cauliflower lightly fried with a fruit curry sauce</i>	9
<b>Tori Katsu</b> <i>Panko chicken lightly fried with a fruit curry sauce</i>	9
<b>Yawarakai Tempura</b> <i>Spicy soft shell crab, crispy noodles, sweet chilli &amp; coriander</i>	11
<b>Tempura Ika</b> <i>Tempura squid with chilli, coriander and vinegar dip</i>	9
<b>Kani &amp; Mango Stack</b> <i>Handpicked white crab, mango, wasabi mayo</i>	11

## Soups

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

## Robata Grill

Traditional Japanese BBQ. All served with vegetables and boiled rice

<b>Spare Ribs</b> Marinated in spices, & our BBQ sauce	17
<b>Sea Bream</b> Sea bream glazed with yuzu & honey	18
<b>Tori Yuzu Kosho</b> Baby chicken marinated in fermented yuzu rind, curry spices & turmeric	19
<b>Charred Cauliflower Steak</b> Sweet miso & sesame glazed Cauliflower, shimeji mushrooms, beans sprouts	14
<b>Fillet Steak</b> <i>served sliced</i> Grilled & served with light wasabi soy sauce	29
<b>Ribeye Steak</b> 9oz/Share 18oz <i>served sliced</i> Grilled & served with smokey bonito	23/42
<b>Lamb Cutlets</b> Marinated in Korean BBQ marinade	19

## KUKU Specials

<b>Tori Teriyaki - 14.5</b> <i>Chicken pieces, sweet teriyaki sauce, tempura veg</i>	<b>Tokyo - 17</b> <i>Sea bass, crispy noodles, soy &amp; ginger cream sauce</i>	
<b>Shake Teriyaki - 16</b> <i>Salmon, sweet teriyaki sauce, tempura veg</i>	<b>Tori Teppan - 14.5</b> <i>Chicken pieces, ginger sauce, teppan veg</i>	
<b>Niku Teriyaki - 24</b> <i>Diced beef fillet wih teriyaki sauce, tempura veg</i>	<b>Black Cod Gindara - 28</b> <i>Marinated in sweet miso, teppan veg</i>	
<b>Kamo Special- 16.5</b> <i>Crispy duck in miso soy sauce, teppan veg</i>	<b>Niku Special - 24</b> <i>Diced beef fillet, ginger sauce, teppan veg</i>	
<b>Tofu Teriyaki - 13.5</b> <i>Tofu, sweet teriyaki sauce, tempura veg</i>		
<i>All above specials served with boiled rice</i>		
<b>Vegetarian - 11</b> <i>Seasonal Veg</i>	<b>Ebi - 15</b> <i>Prawn</i>	<b>Tori - 13</b> <i>Chicken</i>
<b>Yaki-Soba</b> <i>Stir fry noodles, vegetables with sweet soy sauce</i>		

## Yakitori Skewers

<b>Tori - 8.5</b> <i>Chicken &amp; teriyaki sauce</i>	<b>Niku - 14</b> <i>Diced beef in ginger &amp; soy glaze</i>	<b>Tofu - 8.5</b> <i>Sweet miso glaze</i>
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## Sides

<b>Steamed Boiled Rice - 4</b>	<b>Mushrooms in Sweet Soy &amp; Honey - 5</b>
<b>Stir Fried Rice - 5</b>	<b>Sweet Chilli New Potatoes - 4</b>
<b>Teppan Vegetables - 4</b>	<b>Noodles in Sweet Soy - 5</b>

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