



Gluten Free Menu

Salads

Shake & Avocado

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

12

Kamo Salad

Crispy duck, baby rocket, GF soy

12

Rocket, Ebi & Avocado

Baby rocket, prawn, avocado, Kuku vinaigrette - sushi vinegar & oil

13

Green

Cucumber, spring onion, avocado, sushi vinegar, olive oil

9

Kani & Ebi Salad

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

14.5

Tartare

Chopped sashimi

Shake - 9.5

Salmon, lemon, olive oil, onion

Tuna - 10

Tuna, avocado, lemon, olive oil, onion

Suzuki - 9.5

Sea Bass, lemon, jalapeños, olive oil, onion

Avocado - 8

Avocado in lemon, lime, togorashi & sesame oil

Hamachi (WA) - 10

Yellowtail, lime, lemon, olive oil, onion

Hibachi

Seared sashimi

Seared Suzuki - 12

Seared seabass with jalapeño & avocado

Nigiri Sushi (2pcs)

Thinly sliced raw fish pressed over sushi rice

Maguro - 7

Tuna

Shake - 7

Salmon

Ebi - 7.5

Prawns

Suzuki - 7

Sea bass

Hamachi (WA) - 9.5

Yellowtail

Sashimi

Hand sliced, extra chilled raw fish

Maguro - 8

Tuna (3pcs)

Shake - 7

Salmon (3pcs)

Suzuki - 7

Sea bass(5pcs)

Ebi - 6.5

Prawns (3pcs)

Hamachi (WA) - 9.5

Yellowtail (3pcs)

Please notify us of any allergies or dietary requirements and we will do our best to accommodate

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

Ryu (Dragon) <i>Prawn topped with avocado & GF teriyaki</i>	10
Shake (6 pcs) <i>Salmon</i>	8
Kamo Maki <i>Crispy duck, spring onion, cucumber, GF teriyaki & Alaska</i>	10
Philadelphia <i>Salmon & cream cheese</i>	10
Volcano <i>Soy paper, prawn roll topped with spicy tuna, sesame, chilli oil</i>	13

Vegan Maki/Nigiri

Vegetable Maki <i>Cucumber, carrot & avocado</i>	9
Avo Zan Maki <i>Avocado, sriracha, spring onion</i>	8.5
Grilled Asparagus Nigiri <i>Robata grilled Asparagus, GF teriyaki, sesame</i>	7

Platters to Share

Assortments of maki rolls, nigiris & sashimis

Kuku Platter - 41

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

Sashimi Platter - 30

Shake, Ebi, Maguro, Suzuki, fresh oysters

Zensai *(Appetisers)*

Edamame <i>Soya beans with salt flakes</i>	5
Kaki <i>Fresh oyster, lemon, spring onion & sesame oil</i>	(each) 3.5
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>	10
Seared Scallops <i>Ginger, sesame & yuzu</i>	12
Kuku Prawns <i>Crispy prawns & mixed peppers in a sweet chilli sauce</i>	12
Kani & Mango Stack <i>Handpicked white crab, mango, siracha mayo</i>	12

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Robata Grill *Traditional Japanese BBQ. All served with vegetables and boiled rice*

Sea Bream <i>Sea bream glazed with yuzu glaze</i>	21
Charred Cauliflower Steak <i>Sweet miso & sesame glazed cauliflower, shimeji mushrooms</i>	14
Fillet Steak <i>served sliced</i> <i>Grilled & served with GF wasabi soy</i>	31
Ribeye Steak 9oz/Share 18oz <i>served sliced</i> <i>Grilled & served with smoky bonito</i>	25/44

KUKU Specials

Tori Teriyaki - 16
Chicken pieces, sweet GF teriyaki sauce, tempura veg

Shake Teriyaki - 19
Salmon, sweet GF teriyaki sauce, tempura veg

Niku Teriyaki - 24
Diced beef fillet with GF teriyaki sauce, teppan veg

Kamo Special - 18
Crispy duck in miso soy sauce, teppan veg

Tori Teppan - 16
Chicken pieces, ginger sauce, teppan veg

Black Cod Gindara - 30
Marinated in sweet miso, teppan veg

Niku Special - 24
Diced beef fillet, ginger sauce, teppan veg

Tofu Teriyaki - 13.5
Tofu, GF teriyaki sauce, tempura veg

All above specials served with boiled rice

Yakitori Skewers

Tori - 9
Chicken & GF teriyaki sauce

Niku - 16
Diced beef in ginger & soy glaze

Tofu - 8.5
Sweet miso glaze

Sides

Steamed Rice	4	Mushrooms in Sweet GF Soy	5
Teppan Veg	4	Sweet Chilli New Potatoes	4

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