



Salads

Shake & Avocado <i>Salmon, avocado, mixed leaves, kuku dressing</i>	12
Surumi <i>Crabstick, cucumber, iceberg lettuce, sweet vinegar mayonnaise</i>	11
Tori & Mango <i>Panko breaded chicken, mango, sunomono dressing</i>	12
Kamo Salad <i>Crispy duck, baby rocket, sweet soy</i>	12
Rocket, Ebi & Avocado <i>Baby rocket, prawn, avocado, watercress, kuku vinaigrette</i>	13
Green <i>Cucumber,, avocado, sushi vinegar, olive oil</i>	9
Wakame <i>Seaweed, sesame oil vinaigrette, chilli chips</i>	10
KUKU Salad <i>Sashimi, shrimp, surumi, mixed leaves, kuku dressing</i>	13
Kani & Ebi Salad <i>Handpicked white crab, prawn, avocado vinaigrette</i>	14.5

Tartare

Chopped sashimi

Shake - 9.5

Salmon, lemon, olive oil, onion

Tuna - 11

Tuna, avocado, lemon, olive oil, onion

Suzuki - 9.5

Sea Bass, lemon, jalapeños, olive oil, onion

Avocado - 8

Avocado, red pepper in lemon, lime, togorashi & sesame oil

Hamachi (WA) - 10

Yellowtail, lime, lemon, olive oil, onion

Hibachi

Seared sashimi

Niku - 15

Seared beef fillet, spring onion, ponzu, wasabi cream

Sesame Maguro - 13.5

Sesame seared tuna & sweet wasabi soy

Maguro - 14

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) - 14

Seared yellowtail, spring onion, ponzu, wasabi

Sashimi

Hand sliced, extra chilled raw fish

Maguro - 8

Tuna (3pcs)

Unagi - 9

BBQ eel (3pcs)

Shake - 7

Salmon (3pcs)

Ebi - 6.5

Prawns (3pcs)

Suzuki - 7

Sea bass(5pcs)

Hamachi (WA) - 9.5

Yellowtail (3pcs)

Tataki/Carpaccio

Thinly sliced sashimi in ponzu/citrus dressing

Seared Niku - 15

Beef fillet & Ponzu

Shake - 12

Salmon & Ponzu

Mixed - 14

Salmon, tuna, sea bass, Ponzu

Maguro - 14

Tuna & Ponzu

Hamachi (WA) - 14

Yellowtail & ponzu

Suzuki - 12

Seabass, citrus, parmesan

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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>	9.5	Philadelphia <i>Salmon & cream cheese, tempura flakes</i>	10
Ryu (Dragon) <i>Prawn tempura, topped with avocado & teriyaki</i>	10	Prawn & Mango <i>BBQ seabass, avocado, prawn mango, sriracha mayo</i>	11
Shake (6 pcs) <i>Salmon</i>	8	Spicy Suzuki Maki <i>Raw seabass, tuna, cucumber, tuna, tobiko, sesame, kimchi mayo, togorashi</i>	12
Kamo Maki <i>Crispy duck, spring onion, cucumber, teriyaki & mayo</i>	10	Mixed Tartare & Sesame Maki <i>Crabstick, avocado cucumber, mixed tatare, sesame</i>	11

Vegan Makimono

Vegetable Maki <i>Cucumber, carrot & avocado</i>	9	Avo Zan Maki <i>Avocado, sriracha, spring onion</i>	8.5
Tofu Tempura Maki <i>Tofu Tempura, avocado & mango</i>	9	Tempura Red Pepper Maki <i>Tempura red pepper, topped with avocado & teriyaki</i>	9

Deluxe Makimono

A selection of our premium sushi rolls

Samurai Maki - 14

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

Volcano - 13

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

Spicy Kani & Ebi - 14

Handpicked white crab, tempura prawn, sriracha mayo

Panko Ebi Maki - 14

Panko prawn, unagi, teriyaki & alaska sauce

Platters to Share

Assortments of maki rolls, nigiris & sashimis

Maki Platter - 28

Kamo Maki, Philadelphia, Ryu

Kuku Platter - 41

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

Guru Platter - 57

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 - 7

Tuna

Unagi - 8

BBQ eel

Shake - 7

Salmon

Ebi - 7

Prawns

Suzuki - 7

Sea bass

Hamachi (WA) - 9.5

Yellowtail

Deluxe Nigiri (2 pcs)

Variety of raw fish, seared beef and vegetables over rice

Seared Niku - 9

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

Grilled Asparagus - 7

Robata grilled Asparagus, kataifi, teriyaki, sesame

Shake & Crispy Nori - 8

Tempura Nori, spicy salmon, avocado

Red Pepper, Avocado & Crispy Nori - 7.5

Roasted red pepper, avocado, kimchi mayo, tempura nori

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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>	(each) 3.5
Tempura Kaki <i>Tempura oysters, spring onion, coriander & sweet soy</i>	(2pc) 8
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
Half Rack of Ribs <i>Marinated in spices, & our BBQ sauce</i>	9
Spicy Rock Shrimp <i>Tempura shrimp & wasabi cream</i>	11
Seared Scallops <i>Ginger, sesame & yuzu</i>	12
Kuku Prawns <i>Crispy prawns & mixed peppers in a sweet chilli, lemongrass & coriander</i>	12
Yasai Roll <i>Vegetable spring roll, sweet chilli & coriander</i>	7.5
Yawarakai Roll <i>Prawn & Crab Spring roll in sweet soy sauce</i>	9
Kamo Roll <i>Crispy duck spring roll in sweet soy sauce</i>	9
Cauliflower Katsu <i>Panko cauliflower lightly fried with a fruit curry sauce</i>	9
Tori Katsu <i>Panko chicken lightly fried with a fruit curry sauce</i>	10
Yawarakai Tempura <i>Spicy soft shell crab, crispy noodles, sweet chilli & coriander</i>	12
Kani & Mango Stack <i>Handpicked white crab, mango, wasabi mayo</i>	12

Soups

Miso Soup <i>White miso, seaweed, tofu, mushrooms & spring onion</i>	6
Suzuki Cilantro <i>Sea bass, coriander, ponzu, olive oil, sesame oil & spring onion</i>	6

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

Spare Ribs <i>Marinated in spices, & our BBQ sauce</i>	18
Sea Bream <i>Sea bream glazed with yuzu glaze</i>	21
Tori Yuzu Kosho <i>Baby chicken marinated in fermented yuzu rind, curry spices & turmeric</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 light wasabi soy sauce</i>	31
Ribeye Steak 9oz/Share 18oz <i>served sliced</i> <i>Grilled & served with smoky bonito</i>	25/44
Lamb Cutlets <i>Marinated in Korean BBQ marinade</i>	25

KUKU Specials

Tori Teriyaki - 16 <i>Chicken pieces, sweet teriyaki sauce, tempura veg</i>	Tokyo - 18 <i>Sea bass, crispy noodles, soy & ginger cream sauce</i>
Shake Teriyaki - 19 <i>Salmon, sweet teriyaki sauce, tempura veg</i>	Tori Teppan - 16 <i>Chicken pieces, ginger sauce, teppan veg</i>
Niku Teriyaki - 24 <i>Diced beef fillet with teriyaki sauce, tempura veg</i>	Black Cod Gindara - 30 <i>Marinated in sweet miso, teppan veg</i>
Kamo Special - 18 <i>Crispy duck in miso soy sauce, teppan veg</i>	Niku Special - 24 <i>Diced beef fillet, ginger sauce, teppan veg</i>

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

All above specials served with boiled rice

Vegetarian - 12 <i>Seasonal Veg</i>	Yaki-Soba <i>Stir fry noodles, vegetables with sweet soy sauce</i>	Ebi - 16 <i>Prawn</i>	Tori - 13 <i>Chicken</i>
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Yakitori Skewers

Tori - 9 <i>Chicken & teriyaki sauce</i>	Niku - 16 <i>Diced beef in ginger & soy glaze</i>	Tofu - 8.5 <i>Sweet miso glaze</i>
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Sides

Steamed Rice	3	Noodles in Soy	3
Stir Fried Rice	3	Mushrooms in Sweet Soy	3
Teppan Veg	3	Sweet Chili New Potatoes	3

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