



Gluten Free Menu

Salads

Shake & Avocado

Chopped salmon sashimi, avocado, mixed leaves, sushi vinegar

12

Kamo Salad

Crispy duck, baby rocket, GF soy

12.5

Green

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

9

Kani & Ebi Salad

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

16

Tartare

Chopped sashimi

Mixed Tartare - 13

Mixed chopped sashimi, mango, red pepper, lemon, lime, onion & olive oil,

Avocado - 8

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

Suzuki (WA) - 10

Seabass, avocado, lemon, jalapeno sauce, onion, coriander & olive oil

Hibachi

Thinly sliced seared sashimi

Seared Suzuki - 12.5

Seared seabass with jalapeño & avocado sauce

Nigiri Sushi (2pcs)

Thinly sliced raw fish pressed over sushi rice

Maguro - 7.5

Tuna

Ebi - 8.5

Prawns

Shake - 7.5

Salmon

Hamachi (WA) - 9.5

Yellowtail

Suzuki - 7

Sea bass

Sashimi

Hand sliced, extra chilled raw fish

Maguro - 8.5

Tuna (3pcs)

Ebi - 7

Prawns (3pcs)

Shake - 7.5

Salmon (3pcs)

Hamachi (WA) - 9.5

Yellowtail (3pcs)

Suzuki - 7.5

Sea bass

Please notify us of any allergies or dietary requirements and we will do our best to accommodate
A discretionary 10% service charge will be added to tables of 6 or more

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>	10.5
Shake (6 pcs) <i>Salmon</i>	8
Kamo Maki <i>Crispy duck, spring onion, cucumber, GF teriyaki & Alaska</i>	10.5
Salmon Teriyaki Maki <i>Cooked salmon, sriracha mayo, philedelphia & crispy onions</i>	12
Volcano <i>Soy paper, prawn roll topped with spicy tuna, sesame, chilli oil</i>	13

Vegan Maki/Nigiri

Vegetable Maki <i>Cucumber, carrot, lettuce, red pepper & avocado</i>	9
Avo Zan Maki (6 pcs) <i>Avocado, sriracha, spring onion</i>	9
Grilled Asparagus Nigri (2 pcs) <i>Robata grilled Asparagus, GF teriyaki, sesame</i>	7

Platters to Share

Assortments of maki rolls, nigiris & sashimis

Kuku Platter - 42

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

Sashimi Platter - 31

Shake, Ebi, Maguro, Suzuki, fresh oysters

Zensai *(Appetisers)*

Edamame <i>Soya beans with salt flakes</i>	5
Spicy Edamame <i>w. garlic salt, chilli & butter</i>	6
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>	9
Ebi Tempura <i>Prawns & vegetables lightly fried in tempura & ginger sauce dip</i>	11
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, sriracha mayo</i>	14

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Yakitori Skewers

Tori - 10.5

Chicken, gojuchang, soy, mirin

Niku - 17

Diced beef in ginger & soy glaze

Tofu- 9

Sweet miso glaze

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

Sea Bream

Sea bream glazed with yuzu glaze

21

Fillet Steak *served sliced*

Grilled & served with GF wasabi soy

32

Ribeye Steak 9oz/Share 18oz *served sliced*

Grilled & served with smoky bonito flakes

27/52

KUKU Specials

Tori Teriyaki - 16.5

Chicken pieces, sweet GF teriyaki sauce, teppan veg

Shake Teriyaki - 19

Salmon, sweet GF teriyaki sauce, teppan veg

Niku Teriyaki - 24

Diced beef fillet with GF teriyaki sauce, teppan veg

Black Cod Gindara - 31

Marinated in sweet miso

Tofu Teriyaki - 13.5

Tofu, GF teriyaki sauce, teppan veg

Kamo Special - 18

Crispy duck in miso soy sauce, tenderstem

All above specials served with boiled rice

Sides

Steamed Rice

4

Mushrooms in Sweet GF Soy

5

Tenderstem Broccoli, sesame, ginger

6

Sweet Chilli New Potatoes

4

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