



Salads

Shake & Avocado <i>Chopped salmon sashimi, 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>	12.5
Kamo Salad <i>Crispy duck, baby rocket, sweet soy</i>	12.5
Green <i>Cucumber, avocado, sushi vinegar, olive oil</i>	9
Wakame <i>Seaweed, sesame oil, chilli chips</i>	10
KUKU Salad <i>Chopped sashimi, shrimp, surumi, mixed leaves, kuku dressing</i>	13
Kani & Ebi Salad <i>Handpicked white crab, prawn, avocado vinaigrette</i>	16
Suzuki Fura <i>Panko seabass, seasonal fruit, sweet vinegar mayonnaise</i>	16

Tartare

Chopped sashimi

Tako & Ebi - 14

Octopus, prawn, sriracha, lime, coriander, avocado

Avocado - 8

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

Mixed Tartare - 13

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

Suzuki (WA) - 10

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

Hibachi

Seared sashimi

Niku - 16

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 - 12.5

Seared salmon, spring onion, ponzu, wasabi cream

Seared Suzuki - 12.5

Seared seabass with jalapeño & avocado sauce

Hamachi (WA) - 16

Seared yellowtail, spring onion, ponzu, wasabi

Tataki/Carpaccio

Thinly sliced sashimi in ponzu/citrus dressing

Seared Niku - 15

Beef fillet, ponzu, sesame

Shake - 12.5

Salmon, ponzu, sesame

Mixed - 14

Salmon, tuna, sea bass, ponzu, sesame

Maguro - 14

Tuna, ponzu, sesame

Hamachi (WA) - 16

Yellowtail, Roku Gin ponzu, passionfruit ponzu, sesame

Tako - 15

Octopus, lemon, chilli parmesan, truffle oil

Sashimi

Hand sliced, extra chilled raw fish

Maguro - 8.5

Tuna (3pcs)

Unagi - 9.5

BBO eel (3pcs)

Shake - 7.5

Salmon (3pcs)

Ebi - 7

Prawns (3pcs)

Suzuki - 7.5

Sea bass (5pcs)

Hamachi (WA) - 9.5

Yellowtail (3pcs)

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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*

California <i>Crabstick, avocado, cucumber, tobiko</i>	9.5	Salmon Teriyaki Maki <i>Cooked salmon, sriracha mayo, Philadelphia & crisp onions</i>	12
Ryu (Dragon) <i>Prawn tempura, topped with avocado & teriyaki</i>	10.5	Kuku Maki <i>BBQ seabass, spicy salmon topping</i>	13
Horizon <i>Crabstick, avocado, cucumber, mixed salmon, tuna & seabass</i>	12.5	Shake & Avocado <i>Salmon, avocado, rice cracker balls, sesame, togorashi, caviar</i>	13
Kamo Maki <i>Crispy duck, spring onion, cucumber,</i>	10.5	Spicy Maguro Maki <i>Tuna, wasabi cream, wasabi tobiko, tempura flakes</i>	12.5

Vegan Makimono

Vegetable Maki <i>Cucumber, carrot, lettuce, red pepper & avocado</i>	9	Avo Zan Maki (6 pcs) <i>Avocado, sriracha mayo, spring onion</i>	8.5
Spicy Mushroom Maki <i>Mixed mushrooms, vegan sriracha mayo, spring onion, tofu teriyaki</i>	12	Tempura Tenderstem <i>Tenderstem broccoli, crispy onion, teriyaki</i>	11

Deluxe Makimono

A selection of our premium sushi rolls

Samurai Maki - 15

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

Volcano (6 pcs) - 13

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

Spicy Kani & Ebi - 15

Handpicked white crab, tempura prawn, sriracha mayo, chilli oil

Niku Maki - 17

Seared beef fillet, tempura asparagus, chives, caviar & truffle

Nigiri Sushi (2pcs)

Thinly sliced raw fish pressed over sushi rice

Maguro - 7.5

Tuna

Unagi - 8.5

BBQ eel

Shake - 7.5

Salmon

Ebi - 7.5

Prawns

Suzuki - 7.5

Sea bass

Hamachi (WA) - 9.5

Yellowtail

Grilled Asparagus - 7

Asparagus, kataifi, teriyaki, sesame, teriyaki

Platters to Share

Assortments of maki rolls, nigiris & sashimis

Maki Platter - 28

Spicy maguro, Philadelphia, Ryu

Kuku Platter - 42

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

Sashimi Platter - 31

Shake, Ebi, Maguro, Suzuki, fresh oysters

Vegan Maki Platter - 25

Avo zan Maki, Tenderstem & Veg Maki

Guru Platter - 58

Ryu, spicy maguro maki, samurai, salmon, sea bass, prawn & tuna nigiri

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Zensai *(Appetisers)*

Edamame <i>Soya beans with salt flakes</i>	5
Spicy Edamame <i>w. garlic salt, chilli & butter</i>	6
Tempura Ika <i>Tempura squid, chilli, lime & coriander vinaigrette</i>	11
Tempura Kaki <i>Tempura oysters, spring onion, coriander & sweet soy</i>	(2pc) 8.5
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
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>	8.5
Kamo Roll <i>Crispy duck spring roll in sweet soy sauce</i>	9.5
Gyoza <i>Chicken, kimchi, soy dressing</i>	(4pc) 9
Cauliflower Katsu <i>Panko cauliflower lightly fried with a fruity curry sauce</i>	9.5
Tori Katsu <i>Panko chicken lightly fried with a fruity curry sauce</i>	10.5
Kani & Mango Stack <i>Handpicked white crab, mango, wasabi mayo</i>	12.5

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

Yakitori Skewers

Tori - 10.5
Chicken, gojuchang, soy, mirin

Tako - 13
Octopus, miso butter, chilli, ginger, lemon

Pork- 12
Miso glazed pork, sticky soy

Tofu- 9
Sweet miso glaze

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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
Tori Yuzu Kosho <i>Baby chicken marinated in fermented yuzu rind, curry spices & turmeric</i>	21
Fillet Steak <i>served sliced</i> <i>Grilled & served with light wasabi soy sauce</i>	32
Ribeye Steak 9oz/Share 18oz <i>served sliced</i> <i>Grilled & served with smoky bonito</i>	27/52
Lamb Cutlets <i>Marinated in Korean BBQ marinade</i>	25

KUKU Specials

Tori Teriyaki - 16.5 <i>Chicken pieces, sweet teriyaki sauce, tempura veg</i>	Tokyo - 18.5 <i>Tempura sea bass strips, soy & ginger cream sauce</i>
Shake Teriyaki - 19 <i>Salmon, sweet teriyaki sauce, tempura veg</i>	Tofu Teriyaki - 13.5 <i>Tofu, sweet teriyaki sauce, tempura veg</i>
Niku Teriyaki - 24 <i>Diced beef fillet with teriyaki sauce, tempura veg</i>	Kamo Special - 18 <i>Crispy duck in miso soy sauce, tenderstem</i>
Black Cod Gindara - 31 <i>In sweet miso</i>	

All above specials served with boiled rice

Yaki-Soba

Stir fry noodles, vegetables with sweet soy sauce

Vegetarian - 12.5 <i>Seasonal Veg</i>	Ebi - 16 <i>Prawn</i>	Tori - 13 <i>Chicken</i>
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Sides

<i>Steamed Rice</i>	4	<i>Noodles in Soy</i>	5
<i>Stir Fried Rice</i>	4	<i>Mushrooms in Sweet Soy</i>	5
<i>Tenderstem Broccoli w. sesame, ginger</i>	6	<i>Sweet Chilli New Potatoes</i>	4

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