



## Salads

<b>Rocket &amp; Ebi</b> <i>Prawn, rocket, avocado, kuku dressing</i>	13
<b>Surumi</b> <i>Crabstick, cucumber, iceberg lettuce, sweet vinegar mayonnaise</i>	11.50
<b>Tori &amp; Mango</b> <i>Panko breaded chicken, mango, sunomono dressing</i>	12.5
<b>Kamo Salad</b> <i>Crispy duck, baby rocket, sweet soy</i>	13
<b>Green</b> <i>Cucumber, avocado, sushi vinegar, olive oil</i>	9
<b>Wakame</b> <i>Seaweed, sesame oil, chilli chips</i>	10
<b>KUKU Salad</b> <i>Chopped sashimi, shrimp, surumi, mixed leaves, kuku dressing</i>	13.5
<b>Kani &amp; Ebi Salad</b> <i>Handpicked white crab, prawn, avocado vinaigrette</i>	16
<b>Suzuki Fura</b> <i>Panko seabass, seasonal fruit, sweet vinegar mayonnaise</i>	16

## Tartare

*Chopped sashimi*

### Spicy Maguro Tartare - 14

*Spicy Tuna, sriracha, lemon, lime, onion, cured egg yolk*

### Shake & Avo Tartare - 12

*Salmon, avocado, lemon, lime, onion, olive oil*

### Suzuki - 10

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

## Hibachi

*Seared sashimi*

### Niku - 16.5

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

### Sesame Maguro - 14

*Sesame seared tuna & sweet wasabi soy*

### Maguro - 14

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

### Shake - 13

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

### Seared Suzuki - 13

*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 - 15.5

*Beef fillet, ponzu, sesame*

### Shake - 13

*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*

### Suzuki- 14

*Seabass, lemon, chilli parmesan, olive oil, capers*

## Sashimi

*Hand sliced, extra chilled raw fish*

### Maguro - 8.5

*Tuna (3pcs)*

### Unagi - 9.5

*BBO eel (3pcs)*

### Shake - 8

*Salmon (3pcs)*

### Ebi -7

*Prawns (3pcs)*

### Suzuki - 8

*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

<b>California</b> <i>Crabstick, avocado, cucumber, tobiko, mayo</i>	<b>10</b>	<b>Salmon Teriyaki Maki</b> <i>Cooked salmon, sriracha mayo, philidelphia &amp; crisp onions</i>	<b>12.5</b>
<b>Ryu (Dragon)</b> <i>Prawn tempura, topped with avocado &amp; teriyaki</i>	<b>11</b>	<b>Kuku Maki</b> <i>BBQ seabass, spicy salmon topping</i>	<b>14</b>
<b>Volcano (6 pcs)</b> <i>Soy paper unagi &amp; prawn roll, spicy tuna topping, sesame, chilli oil, kataifi</i>	<b>13</b>	<b>Shake &amp; Avocado</b> <i>Salmon, avocado, rice craker balls, sesame, togorashi, caviar</i>	<b>13</b>
<b>Kamo Maki</b> <i>Crispy duck, spring onion, cucumber, nori powder</i>	<b>11</b>	<b>Spicy Maguro Maki</b> <i>Tuna, wasabi cream, wasabi tobiko, tempura flakes</i>	<b>13</b>

## Vegan Makimono

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

### Deluxe Makimono

*A selection of our premium sushi rolls*

#### Samurai Maki - 15.5

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

#### Red Dragon - 17

*Tempura prawn, seared salmon, cucumber, burnt sriracha mayo, caviar*

#### Spicy Kani & Ebi - 15.5

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

#### Niku Maki - 18

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

### Nigiri Sushi (2pcs)

*Thinly sliced raw fish pressed over sushi rice*

#### Maguro - 8

*Tuna*

#### Unagi - 8.5

*BBQ eel*

#### Shake - 8

*Salmon*

#### Ebi - 7.5

*Prawns*

#### Suzuki - 7.5

*Sea bass*

#### Hamachi (WA) - 9.5

*Yellowtail*

#### Grilled Asparagus - 7

*Asparagus, kataifi, teriyaki, sesame,*

### Platters to Share

*Assortment of maki rolls, nigiris & sashimis*

#### Maki Platter - 31

*Spicy maguro, california, Ryu*

#### Kuku Platter - 48

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

#### Sashimi Platter - 36

*Shake, ebi, aguro, suzuki, hamachi*

#### Vegan Maki Platter - 27

*Avo zan Maki, Tenderstem & Veg Maki*

#### Guru Platter - 66

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

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## Zensai (Appetisers)

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<b>Edamame</b> <i>Soya beans with salt flakes</i>	5.5
<b>Spicy Edamame</b> <i>w. garlic salt, chilli &amp; butter</i>	6
<b>Kimchi Niku</b> <i>Battered beef fillet, kimchi sauce, asian slaw</i>	15
<b>Tempura Ika</b> <i>Tempura squid, chilli, lime &amp; coriander vinaigrette</i>	11
<b>Tempura Kaki</b> <i>Tempura oysters, spring onion, coriander &amp; sweet soy</i>	(2pc) 8.5
<b>Yasai Tempura</b> <i>Vegetables, lightly fried in tempura &amp; ginger sauce dip</i>	9
<b>Ebi Tempura</b> <i>Prawns &amp; vegetables lightly fried in tempura &amp; ginger sauce dip</i>	12.5
<b>Spicy Rock Shrimp</b> <i>Tempura shrimp &amp; wasabi cream</i>	12.5
<b>Seared Scallops</b> <i>Ginger, sesame &amp; yuzu butter</i>	14
<b>Kuku Prawns</b> <i>Battered prawns &amp; mixed peppers in a sweet chilli, lemongrass &amp; coriander</i>	13
<b>Yasai Roll</b> <i>Vegetable spring roll, sweet chilli &amp; coriander</i>	9
<b>Kamo Roll</b> <i>Crispy duck spring roll in sweet soy sauce</i>	10
<b>Tofu Gyoza</b> <i>Tofu, mushroom, kimchi, chinese leaf, soy dressing</i>	(4pc) 9.5
<b>Cauliflower Katsu</b> <i>Panko cauliflower lightly fried with a fruity curry sauce</i>	10
<b>Tori Katsu</b> <i>Panko chicken lightly fried with a fruity curry sauce</i>	11
<b>Kani &amp; Mango Stack</b> <i>Handpicked white crab, mango, wasabi mayo</i>	13

## Soups

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

## Yakitori Skewers

**Tori - 11**  
*Chicken, gojuchang, soy, mirin*

**Pork- 13**  
*Miso glazed pork, sticky soy*

**Tofu- 9**  
*Tempura tofu, sweet miso glaze*

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## Robata Grill *Traditional Japanese BBQ.*

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<b>Sea Bream</b> <i>Sea bream glazed in yuzu</i>	22
<b>Tori Yuzu Kosho</b> <i>Baby chicken marinated in fermented yuzu rind, curry spices &amp; turmeric</i>	22
<b>Fillet Steak</b> <i>served sliced</i> <i>Grilled &amp; served with light wasabi soy</i>	34
<b>Marinated Ribeye Steak 9oz/Share 18oz</b> <i>served sliced</i> <i>Soy, sriracha, vinegar &amp; sesame</i>	29/56
<b>Lamb Cutlets</b> <i>Marinated in Korean spices</i>	26

## KUKU Specials

<b>Tori Teriyaki - 16.5</b> <i>Chicken pieces, sweet teriyaki sauce, tempura veg</i>	<b>Tokyo - 19.5</b> <i>Tempura sea bass strips, soy &amp; light ginger cream</i>
<b>Shake Teriyaki - 19.5</b> <i>Salmon, sweet teriyaki sauce, tempura veg</i>	<b>Tofu Teriyaki - 14</b> <i>Tofu, sweet teriyaki sauce, tempura veg</i>
<b>Spicy Niku Teppan - 25</b> <i>Diced beef fillet, shimeji mushroom, tenderstem</i>	<b>Kamo Special - 19</b> <i>Crispy duck in miso soy sauce, tenderstem</i>
<b>Black Cod Gindara - 33</b> <i>In sweet miso</i>	<b>Steamed Halibut - 30</b> <i>Yuzu &amp; Kosho Dashi, asian broth, shimeji mushrooms, bonito, sesame oil</i>
<b>Lobster Special - 40</b> <i>Tempura Lobster tail, sriracha cream</i>	

All dishes above specials served with boiled rice

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## Yaki-Soba

*Stir fry noodles, vegetables with sweet soy sauce*

<b>Vegetarian - 13</b> <i>Veg</i>	<b>Spicy Pork - 16</b> <i>Pork</i>
<b>Tori - 14</b> <i>Chicken</i>	<b>Ebi - 18</b> <i>Prawn</i>

## Sides

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Steamed Rice	4	Noodles in Soy	5
Stir Fried Rice	5	Mushrooms in Sweet Soy	5
Tenderstem Broccoli w. sesame, ginger sauce	6	Sweet Chilli New Potatoes	5
Corn on the Cob, miso Butter, togorashi	6		

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