

KUKU

Sushi Bar & Robata

Opening Hours: Monday/Tuesday 5.30pm – 10pm Thursday – Sunday: 12.00pm – 3pm / 5.00pm – 9.30pm

Salads

Rocket & Ebi Prawn, rocket, avocado, kuku dressing	13
Surumi Crabstick, cucumber, iceberg lettuce, sweet vinegar mayonnaise	12
Tori & Mango Panko breaded chicken, mango, sunomono dressing	13
Kamo Salad Crispy duck, baby rocket, sweet soy	13.5
Green Cucumber, spring onion, avocado, lemon, olive oil	9
Wakame Seaweed, sesame oil vinaigrette, chilli chips	10
KUKU Salad Sashimi, shrimp, surumi, mixed leaves, KUKU dressing	13.5
Suzuki Fura Panko seabass, seasonal fruit, sweet vinegar mayonnaise	16

Hibachi Seared sashimi

Maguro - 14.5 Tuna, spring onion, ponzu, wasabi cream	Niku - 17.5 Beef fillet, spring onion, ponzu, wasabi cream	Seared Niku - 17 Beef fillet, ponzu, sesame	Shake - 13 Salmon, ponzu, sesame
Shake - 13.5 Salmon, spring onion, ponzu, wasabi cream	Hamachi - 16.5 Seared Yellowtail, spring onion, ponzu, wasabi	Mixed - 15 Salmon, tuna, sea bass	Maguro - 14 Tuna, ponzu, sesame
Suzuki - 13.5 Seabass with jalapeño, avocado	Sesame Maguro - 15 Sesame seared Tuna & sweet wasabi soy	Hamachi - 16.5 Yellowtail, Roku Gin ponzu, passionfruit ponzu, sesame	Suzuki- 14 Seabass, lemon, lime, chilli, parmesan, truffle oil

Tartare Chopped sashimi

Spicy Maguro - 14 Spicy tuna, sriracha, lemon, lime, onion, cured egg yolk	Niku Tartare - 16 Lightly seared beef tartare, oil, onion	Maguro - 8.5 Tuna (3pcs)	Unagi - 9.5 BBQ eel (3pcs)
Shake & Avocado - 12 Salmon, avocado, lemon, lime, onion, olive oil		Shake - 8 Salmon (3pcs)	Ebi - 7 Prawns (3pcs)
		Suzuki - 8 Sea bass (5pcs)	Himach 9.5 Kingfish (3pcs)

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

California Crabstick, avocado, cucumber, tobiko	11	Smoked Shake Maki BBQ seabass, smoked salmon, sriracha cream cheese teriyaki	13
Ryu (Dragon) Prawn tempura, topped with avocado & teriyaki	12	Spicy BBQ seabass, spicy salmon topping	13
Volcano Soy paper, unagi & prawn roll, spicy tuna topping, sesame, chilli oil, kataifi	13	Shake & Avocado Salmon, avocado, rice cracker balls, sesame, togarashi caviar	13
Kamo Maki Crispy duck, spring onion sweet soy, mayo	12	Firecracker Maki Spicy Tuna, crispy chilli mayo, wasabi tobiko, chilli	14

Vegan Makimono

Vegetable Maki Cucumber, carrot, lettuce, red pepper & avocado	9	Avo Zan Maki Avocado, sriracha mayo, Alaska sauce, spring onion	9
Spicy Mushroom Maki Mixed mushrooms, vegan sriracha mayo, spring onion, tofu teriyaki	13	Green Bean & Sesame Green bean & sesame goma sauce	11

Deluxe Makimono

Sumo Crab Teriyaki soft shell crab, topped with deluxe white crab, sesame chilli oil	17.5	Maguro Tuna	8	Unagi BBQ eel	8.5
Red Dragon Tempura prawn, seared salmon, cucumber, burnt sriracha mayo, caviar	17.5	Shake Salmon	8	Ebi Prawns	7.5
Spicy Kani & Ebi Handpicked white crab, tempura prawn, sriracha mayo	16.5	Suzuki Sea bass	7.5	Hamachi (WA) Yellowtail	9.5
Niku Tartare Maki Tempura crabstick, prawn, spicy beef tartare, onion mayo	18	Grilled Asparagus 7 Asparagus, kataifi, teriyaki, sesame, teriyaki	7		

Platters top Share

Maki Platter Kamo Maki, california, ryu	33	KUKU Platter Ryu, California, shake sashimi, maguro sashimi, suzuki nigiri, ebi nigiri	51
Vegan Maki Platter Avo zan Maki, Green Bean & Sesame Maki & Veg Maki	28	Sashimi Platter Shake, Ebi, Maguro, Suzuki, fresh oysters	36

Guru Maki Platter 66

Ryu, Firecracker maki, Smoked Shake Maki, salmon, sea bass, prawn & tuna nigiri

Zensai (Appetisers)

Edamame Soya beans with salt flakes	5.5
Spicy Edamame w. garlic salt, chilli & butter	6
Miso Corn Corn on the cob, miso butter, togarashi	6
Kimchi Niku Battered beef fillet, ponzu slaw	15
Panko Pork Balls Korean BBQ sauce, ponzu slaw, japanese mayo	10
Pork Yakitori Miso glazed pork, sticky soy	13.5
Tempura Ika Tempura squid, chilli, lime, coriander & sweet soy	12
Tempura Kaki Tempura oysters, spring onion, coriander & sweet soy	(2pc) 8.5
Yasai Tempura Vegetables, lightly fried in tempura & ginger sauce dip	9
Ebi Tempura Prawns & vegetables lightly fried in tempura & ginger sauce dip	13
Spicy Rock Shrimp Tempura shrimp & wasabi cream	13.5
Seared Scallops Ginger, sesame & yuzu butter	15
Kuku Prawns Battered prawns & mixed peppers in a sweet chilli, lemongrass & coriander	14
Yasai Roll Vegetable spring roll, sweet chilli & coriander	9
Kamo Roll Crispy duck spring roll in sweet soy sauce	10.5

Soup

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

Robata Grill Traditional Japanese BBQ all served with boiled rice

Sea Bream Sea bream glazed with yuzu glaze	24	Fillet Steak served sliced Grilled & served with wasabi soy sauce	36
Kimchi Glazed Short Rib Marinated in kimchi & miso, ponzu slaw	29	Marinated Ribeye Steak 9oz/18oz served sliced	32/62
Tori Yuzu Kosho Baby chicken marinated in fermented yuzu rind, curry spices & turmeric	22		

KUKU Specials

Tori Teriyaki Chicken, sweet teriyaki sauce, tempura veg	18	Tokyo Sea bass, crispy noodles, soy & ginger cream sauce	21
Shake Teriyaki Salmon, sweet teriyaki sauce, tempura veg	21	Kamo Special Crispy duck in miso soy sauce, tenderstem	21
Spicy Niku Teppan Diced beef fillet, shimeji mushroom, tenderstem	26	Tofu Teriyaki Tofu, sweet teriyaki sauce, tempura veg	15.5
Black Cod Gindara In sweet miso	35	Spicy Tori Teppan Chicken, shimeji mushroom, tenderstem	18

Tempura Lobster 40

Tempura Lobster tail, sriracha cream

All above specials served with boiled rice

Yaki-Soba Stir fry noodles & vegetables with soy, ginger & sriracha

Vegetarian - 14 Seasonal veg	Ebi - 19 Prawn	Spicy Pork- 17 Pork	Tori - 15 Chicken
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Sides

Steamed Rice	4	Noodles in Soy	5
Stir Fried Rice	5	Mushrooms in Sweet Soy	5
Tenderstem Broccoli w. sesame & ginger	6	Sweet Chilli New Potatoes	4

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