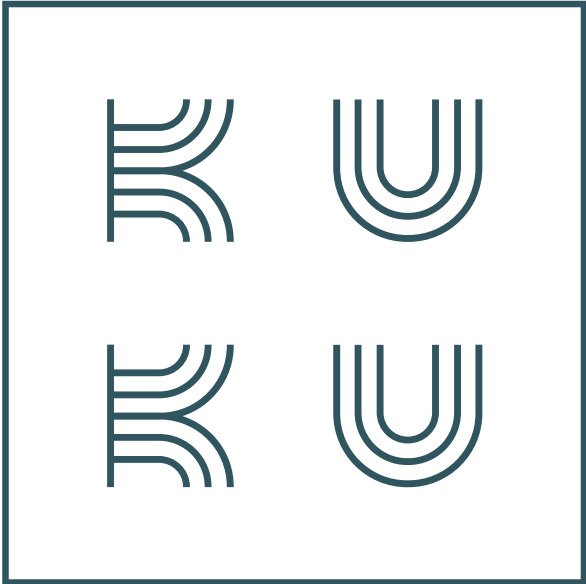




Gluten Free Menu

Salads

Rocket & Ebi Prawn, rocket, avocado, sushi vinegar	13
Kamo Salad Crispy duck, baby rocket, GF soy	13.5
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

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 (WA)- 10
Seabass, avocado, lemon, jalapeno
sauce, onion, coriander & olive oil

Hibachi

Thinly sliced seared Seabass

Seared Suzuki - 13.50
Seared seabass with jalapeño & avocado sauce

Nigiri Sushi (2pcs)

Thinly sliced raw fish pressed over sushi rice

Maguro - 8
Tuna

Ebi - 7.5
Prawns

Shake - 8
Salmon

Hamachi (WA) - 9.5
Yellowtail

Suzuki - 7.5
Sea bass

Sashimi

Hand sliced, extra chilled raw fish

Maguro - 8.5
Tuna (3pcs)

Ebi - 7
Prawns (3pcs)

Shake - 8
Salmon (3pcs)

Hamachi (WA) - 9.5
Yellowtail (3pcs)

Suzuki - 8
Sea bass

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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

Ryu (Dragon) Prawn topped with avocado & GF teriyaki	12.50
Shake (6 pcs) Salmon	8.50
Kamo Maki Crispy duck, spring onion, cucumber, GF teriyaki & Alaska	12.50
Volcano Soy paper, prawn roll topped with spicy tuna, sesame, chilli oil	13.5

Vegan Maki/Nigiri

Vegetable Maki Cucumber, carrot, lettuce, red pepper & avocado	9.50
Avo Zan Maki (6 pcs) Avocado, sriracha, spring onion	10
Tenderstem Maki Tempura tenderstem, sesame goma	11
Grilled Asparagus Nigiri (2 pcs) Robata grilled Asparagus, GF teriyaki, sesame	7

Platters to Share

Assortments of maki rolls, nigiris & sashimis

Kuku Platter - 52

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

Sashimi Platter - 37

Shake, Ebi, Maguro, Suzuki, hamachi

Zensai (Appetisers)

Edamame Soya beans with salt flakes	6
Spicy Edamame w. garlic salt, chilli & butter	6.50
Yasai Tempura Vegetables, lightly fried in tempura & ginger sauce dip	9.25
Ebi Tempura Prawns & vegetables lightly fried in tempura & ginger sauce dip	13.5
Seared Scallops Ginger, sesame & yuzu	15
Kuku Prawns Crispy prawns & mixed peppers in a sweet chilli sauce	14.25
Kani & Mango Stack Handpicked white crab, mango, sriracha mayo	14

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Robata Grill Traditional Japanese BBQ. All served boiled rice

Sea Bream Sea bream glazed with yuzu glaze	24
Fillet Steak 8oz served sliced Grilled & served with GF wasabi soy	36
Ribeye Steak 9oz/Share 18oz served sliced Grilled and served with smokey bonito	33/66

KUKU Specials

Tori Teriyaki - 18.50
Chicken pieces, sweet GF teriyaki sauce, teppan veg

Shake Teriyaki - 21.
Salmon, sweet GF teriyaki sauce, teppan veg

Tofu Teriyaki - 15.5
Tofu, GF teriyaki sauce, teppan veg

Kamo Special - 21.50
Crispy duck in miso soy sauce, tenderstem

Black Cod Gindara - 36
In sweet miso

All above specials served with boiled rice

Sides

Steamed Rice	4.50	Mushrooms in Sweet GF Soy	5.50
Tenderstem Broccoli, sesame, ginger	6..25	Sweet Chilli New Potatoes	5

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