



Kozara

Edamame - 6
Soya beans with salt flakes

Spicy Edamame - 6.50
Garlic salt, chilli & butter, togarashi

Miso Corn - 6.25
Corn on the cob, miso butter

Miso Soup - 6.25
White miso, seaweed, tofu,
mushrooms & spring onion

Suzuki Cilantro - 6.50
Sea bass, coriander, ponzu, olive oil,
sesame oil & spring onion

Sarada

Surumi - 12.50
Crabstick, cucumber, iceberg lettuce,
sweet vinegar mayonnaise

Tori & Mango - 13.50
Panko breaded chicken, mango,
sunomono dressing

Kamo Salad - 13.50
Crispy duck, baby rocket, sweet soy

Green - 9
Cucumber, avocado, sushi vinegar, olive oil

Wakame -10
Seaweed, sesame oil, chilli chips

KUKU Salad - 14
Chopped sashimi, shrimp, surumi,
mixed leaves, kuku dressing

Tartare/Stacks

Spicy Maguro Tartare - 14
Spicy Tuna, sriracha, lemon, lime, onion,
cured egg yolk

Beef Tartare - 16.50
Lightly seared beef tartare, soy,
sriracha, spring onion, egg yolk,
truffle

Shake & Avo Tartare - 12
Salmon, avocado, lemon, lime, onion, olive oil

Kani & Mango Stack - 14
Handpicked white crab, mango,
wasabi mayo

Hibachi

Seared sashimi

Niku - 17.5
Seared beef fillet, spring onion, ponzu, wasabi cream

Panko Maguro - 15
Deep fried tuna, Sweet wasabi cream

Maguro - 14.50
Seared tuna, spring onion, ponzu, wasabi cream

Shake - 13.50
Seared salmon, spring onion, ponzu, wasabi cream

Seared Suzuki - 13.50
Seared seabass with jalapeño & avocado sauce

Hamachi - 16.50
Seared Yellowtail, spring onion, ponzu, wasabi

Tataki/Carpaccio

Thinly sliced sashimi in ponzu/citrus dressing

Seared Niku - 17
Beef fillet, ponzu, sesame

Mixed - 15
Salmon, tuna, sea
bass, ponzu, sesame

Hamachi - 16.50
Yellowtail, Roku Gin ponzu,
passion fruit, ponzu, sesame

Shake - 13
Salmon, ponzu, ses-
ame

Maguro - 14
Tuna, ponzu, sesame

Suzuki- 14
Seabass, lemon, chilli
parmesan, olive oil,

Sashimi

Hand sliced, extra chilled raw

Maguro - 9
Tuna (3pcs)

Shake - 8.5
Salmon (3pcs)

Suzuki - 8
Sea bass (5pcs)

Unagi - 9.5
BBQ eel (3pcs)

Ebi -7
Prawns (3pcs)

Hamachi - 9.5
Yellowtail (3pcs)

£25 minimum spend per person on food applies for parties of 6 guests or more on Fridays and Saturdays evenings

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

California Crabstick, avocado, cucumber, tobiko, mayo	11.50	Smoked Shake BBQ seabass, smoked salmon, sriracha cream cheese, teriyaki	13.50
Ryu (Dragon) Prawn tempura, topped with avocado & teriyaki	12.50	Shake & Avocado Salmon, avocado, rice cracker balls, sesame, togorashi, caviar	13
Volcano (6 pcs) Soy paper, unagi & prawn roll, spicy tuna topping, sesame, chilli oil, kataifi	13	Firecracker Spicy Tuna, crispy chilli mayo, wasabi tobiko, chilli flakes, crispy onion	14
Kamo Maki Crispy duck, spring onion, cucumber, nori powder	12.50		

Vegan Makimono

Vegetable Cucumber, carrot, rocket, red pepper & avocado	9.50	Avo Zan Maki (6 pcs) Avocado, sriracha mayo, spring onion, cucumber, red pepper	10
Bushi Tofu, banana blossom, teriyaki, avocado alaska	13	Tenderstem Tempura tenderstem, sesame goma	11

Deluxe Makimono

A selection of our premium maki

Samurai - 17.50

BBQ Seabass, Soft shell crab, avocado, teriyaki, alaska

Red Dragon - 18

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

Spicy Kani & Ebi - 17

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

Kimchi Niku - 18

Panko prawn, kimchi short rib, ton katsu, truffle teriyaki

Nigiri Sushi (2pcs)

Thinly sliced raw fish pressed over sushi

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 - 34

Kamo Maki, California, Ryu

Kuku Platter - 52

Ryu, California, Shake Sashimi, Maguro Sashimi, Suzuki Nigiri, Ebi Nigiri

Sashimi Platter - 37

Shake, Ebi, Maguro, Suzuki, Hamachi

Vegan Maki Platter - 28.50

Avo Zan Maki, Tenderstem Maki & Veg Maki

Guru Platter - 68

Ryu, Smoked Shake Maki, Firecracker, Sea Bass, Prawn, Tuna nigiri, Salmon nigiri

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Zensai (Appetisers)

Kimchi Niku Battered beef fillet, ponzu slaw	15
Panko Pork Balls Korean BBQ sauce, ponzu slaw, Japanese mayo	10.50
Tempura Ika Tempura squid, chilli, lime & coriander vinaigrette	12.50
Tempura Kaki Tempura oysters, spring onion, coriander & sweet soy	(2pc) 9
Yasai Tempura Vegetables, lightly fried in tempura & ginger sauce dip	9.25
Ebi Tempura Prawns & vegetables lightly fried in tempura & ginger sauce dip	13.25
Spicy Rock Shrimp Tempura shrimp & wasabi cream	14
Seared Scallops Ginger, sesame & yuzu butter	15
Kuku Prawns Tempura prawns, mixed peppers in sweet chilli, lemongrass coriander	14.25
Yasai Roll Vegetable spring roll, sweet chilli, coriander	9.25
Kamo Roll Crispy duck spring roll in sweet soy sauce	10.75
Chicken Gyoza Chicken & kimchi gyoza, soy dressing	(4pc) 10.5
Lobster Gyoza Sriracha, sweet chill, coriander vinaigrette	(3pc) 13
Cauliflower Katsu Panko cauliflower lightly fried with a fruity curry sauce	10.50
Tori Katsu Panko chicken lightly fried with a fruity curry sauce	12

Yakitori

Miso Padron pepper char-grilled peppers, miso, garlic butter, togarashi salt	7
Tori Yakitori char-grilled chicken, miso, kimch honey	13.50
Pork Yakitori Miso glazed pork, sticky soy	13.75

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Robata Grill Traditional Japanese BBQ.

Sea Bream Sea bream glazed in yuzu	25
Tori Yuzu Kosho Baby chicken marinated in fermented yuzu rind, curry spices & turmeric	26
Fillet Steak 8oz served sliced Grilled & served with light wasabi soy	37
Marinated Ribeye Steak 10oz/Share 20oz served sliced Soy, sriracha, vinegar & sesame	33/66
Kimchi Glazed Short Rib Marinated in kimchi & miso, ponzu slaw	30

KUKU Specials

Tori Teriyaki - 18.50
Chicken pieces, sweet teriyaki sauce, tempura veg

Shake Teriyaki - 21
Salmon, sweet teriyaki sauce, tempura veg

Spicy Niku Teppan - 27
Diced beef fillet, shimeji mushroom, tenderstem

Black Cod Gindara - 36
In sweet miso

Tokyo - 21
Tempura sea bass strips, soy & light ginger cream

Tofu Teriyaki - 15.50
Tofu, sweet teriyaki sauce, tempura veg

Spicy Tori Teppan - 18.50
Chicken pieces, shimeji mushroom, tenderstem

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

Lobster Special - 42
Tempura Lobster tail, sriracha cream

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

Vegetarian - 14
Veg

Pork - 17
Pork

Tori - 15
Chicken

Ebi - 19
Prawn

Sides

Steamed Rice	4.50	Noodles in Soy	5.25
Stir Fried Rice	5.25	Mushrooms in Sweet Soy	5.25
Tenderstem Broccoli w. sesame, ginger sauce	6.25	Sweet Chilli New Potatoes	5.50

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