

KUIKKU

LUNCH MENU

2 COURSES 32

ALL SERVED WITH A DETOX SHOT & MISO SOUP

COURSE ONE

SELECT 2

SALMON CEVICHE

YELLOWTAIL GUNKAN

BABY GEM & AVOCADO CHILLI SOY **VG**

COURGETTE TEMPURA

EDAMAME GYOZA SZECHUAN PEPPER **V**

FIVE SPICE CHICKEN SALAD HONEY MUSTARD

BURRATA & KIMCHI

PRAWN GYOZA GINGER SOY

SALMON NIGIRI ABURI

SPICY CHICKEN WINGS

TIGER PRAWN TEMPURA DASHI BROTH

TAKOYAKI CROQUETTE

TUNA & SHISHITO SKEWER

COURSE TWO

SELECT 1

GRILLED SEABASS GINGER & CHILLI

SALMON TERIYAKI

BABY CHICKEN PICKLES

PORK SANDO

KAISEN DON ON SUSHI RICE

ASPARAGUS & AVOCADO DON **VG**

CRISPY TRUFFLED TOFU AVOCADO & LIME **VG**

BLACK COD TEMPURA NAAN JIM

SPICY BEEF TENDERLOIN GINGER (+5)

WAGYU SIRLOIN YUZU TRUFFLE (+36)

ADD ON

SALT & PEPPER SQUID 17

CRISPY ROCK SHRIMP YUZU MAYO 19

TENDERSTEM BROCCOLI SPICY MISO QUINOA 12

GREEN ASPARAGUS SMOKED CREAMY PONZU 13

SWEET CORN FRIED RICE & TRUFFLE 22 **V**

DESSERT

DOUGHNUTS 11

COFFEE CHOCOLATE DELICE 8

PETIT FOURS 8

... A GLASS OF WINE.

A SELECTION OF WINES, CHOSEN BY OUR HEAD SOMMELIER

CHABLIS - DOMAINE DE LA GENILLOTTE - BURGUNDY 2021 9

MALBEC - PERDRIAL - MENDOZA 2020 9

RUINART - BDBS - CHAMPAGNE N.V. 16

V = VEGETARIAN | VG = VEGAN

A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.

COVER CHARGE £2 PER PERSON.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS

