



SAKUKU

JAPANESE RESTAURANT & GRILL

SOUP & SALAD

EDAMAME BEAN PODS

Boiled edamame beans with sea salt (SY)

FRESH GARDEN SALAD

A bowl of mixed salad leaves and vegetables tossed in miso and sesame oil vinaigrette (SY) (S)

PRAWN & SALMON SALAD

Prawn and salmon salad with soya and sesame (SY) (S) (FH) (CR)

SEAWEED SALAD

A small bowl of seasoned sesame seaweed salad (SY) (S)

MISO SOUP

Traditional Japanese soup with wakame, tofu and spring onion (SY)

NIGIRI

A thinly-sliced drapery of raw fish or other toppings, laid over a cluster of sweet and salty vinegared rice. Served as 2 pieces.

TUNA (FH)

SALMON (FH)

EBI (CR) (ML)

OCTOPUS (CR) (ML)

SALMON ABURI (FH) (G) (SY)

SALMON TATAKI (FH) (SY) (S)

SURF CLAM (CR) (ML)

TAMAGO NIGIRI (E) (CR) (ML)



GUNKAN

Sushi rice wrapped with seaweed with a variety of fillings.
Served as 2 pieces.

FLYING FISH ROE (FH) (SY) (G) (CR) (ML)

SALMON TATAKI (FH) (SY) (S) (CR) (ML)

SPICY TUNA (FH) (S) (CR) (ML)

SPICY OCTOPUS (ML) (CR) (E) (S)

SASHIMI

Thinly sliced raw or cooked seafood
Served as 3 pieces.

SALMON (FH)

TUNA (FH)

SALMON TATAKI (FH) (S) (SY)

CAJUN SPICED TUNA (FH) (E)

OCTOPUS (ML)

SURF CLAM (ML) SERVED AS 3 PIECES

AMAEBI (CR) SERVED AS 4 PIECES



URAMAKI

The 'inside-out' maki roll. Rice on the outside, seaweed on the inside.
Served as 4 pieces.

BBQ SALMON (G) (SY) (FH) (E) (CR) (ML)

SPICY TUNA (G) (FH) (E) (SY) (CR) (ML)

CRABSTICK (FH) (G) (E) (CR) (S) (SY) (ML)

DRAGON ABURI (CR) (E) (G) (FH) (ML) (SY)

GYOZA

Japanese dumplings with a variety of fillings.
Served as 3 pieces.

SHRIMP GYOZA (SY) (CR) (ML) (E) (G) (S)

Pan-fried shrimp with vegetable gyoza

VEGETABLE GYOZA (SY) (G) (S) (E) (SY) (C)

Pan-fried vegetable gyoza

FUTOMAKI

Fat rolled sushi with seasoned rice, assorted fillings,
wrapped with dried Nori seaweed. Served as 4 pieces.

CAJUN SPICED CHICKEN KATSU & MANGO (G) (E) (CR) (ML) (C)

Deep fried chicken katsu, mango, mayonnaise and cajun spice

TEMPURA PRAWNS & AVOCADO (G) (E) (CR) (ML) (C)

Deep fried tempura prawns avocado and mayonnaise

SALMON, PRAWNS & AVOCADO (SY) (FH) (CR) (MU)

Salmon, Prawns and avocado

HIRATA - BAO BUN

Japanese steamed buns filled with different fillings.
Served as 1 piece.

PRAWN TEMPURA BAO (G) (CR) (FH) (ML) (E) (M)

Hirata bun filled with tempura prawns, mixed salad leaves and tonkatsu sauce

VEGAN BAO BUN (G) (SY)

Pumkin croquettes filled bao bun with tonkatsu sauce and mixed salad leaves

JACKFRUIT BAO BUN (G) (C)

Steamed bun filled with Jackfruit



TEMAKI

Cone-shaped wrapped with seaweed with a variety of fillings.
Served as one piece.

SALMON, AVOCADO & TOBIKO (FH) (SY) (G) (CR) (ML)

CRABSTICK, MANGO & SESAME (FH) (G) (E) (SY) (CR) (S) (ML)

FROM THE GRILL

YAKITORI (S) (SY)

2 Skewers of Chicken marinated soya sauce, lemon and Japanese spices

EBI (SY) (CR)

2 Pieces of chilli king prawns

SEABASS TERIYAKI (FH) (SY) (G)

Grilled seabass Teriyaki with Udon noodles

NOODLES

YAKI UDON (E) (G) (CR) (SY)

Udon noodles, mixed vegetables, chicken and prawns

EGG NOODLES & VERMICELLI (G) (SY)

Egg noodles, vermicelli with chicken prawns and mixed vegetables

RICE

STEAMED RICE (S)

Steamed white rice

JAPANESE YAKIMESHI (CR) (SY)

Seasoned rice with chicken, prawns, garlic and soy sauce

JAPANESE VEGAN YAKIMESHI (SY)

Seasoned rice with tofu and mixed vegetables

DEEP FRIED DISHES

KING PRAWN TEMPURA (CR) (G) (E) (SY) (SH) (ML) (M)

Crispy battered king prawns

SWEET CHILLI SQUID BITES (ML) (G) (E) (CR)

Hot and spicy squid bites

ENOKI MUSHROOM (G) (C) (SY)

Deep fried Enoki mushroom with tempura sauce

CHICKEN & SPINACH KOROKE (M) (E) (G) (FH) (SY) (ML) (CR)

Japanese-style chicken and spinach croquettes with Japanese mayonnaise dipping sauce

LIGHTLY DUSTED CALAMARI (G) (ML) (CR) (E) (SY)

Deep fried Calamari with garlic mayonnaise dipping sauce

VEGETABLE SPRING ROLLS (G) (C) (S)

Homemade mixed seasonal vegetable spring rolls

BEEF SPRING ROLLS (G) (C) (SY) (S)

Homemade mixed seasonal vegetable and beef spring rolls

KARAI POTATOES (G) (C) (E) (SY) (S)

Double fry new potatoes with hot & fiery tomato and garlic mayonnaise sauce

CRISPY BEEF (G) (SY) (S)

Crispy beef, glazed with teriyaki sauce and sesame

FRIES

Potato fries

SPECIALS

RUMP (G) (SY)

Thin slices of rump cooked with soy sauce and Japanese spices

LAMB CHOP (SY)

6 thin slices of frilled marinated lamb served with pickled red cabbage

BEEF FILLET MINI MEDALLION (G) (M) (S) EVENING ONLY

Beef fillet mini medallion in a creamy hot togarashi sauce

SIRLOIN (SY) (G) (MU) (FH) EVENING ONLY

Sirloin marinated in ponzu and soy sauce

MIXED VEGETABLE JAPANESE CURRY (G)

Japanese mixed vegetable curry



VEGAN

AVOCADO NIGIRI

A thinly-sliced drapery of avocado, laid over a cluster of sweet and salty vinegared rice.
Served as 2 pieces.

MANGO NIGIRI

A thinly-sliced drapery of mango, laid over a cluster of sweet and salty vinegared rice.
Served as 2 pieces.

MANGO HOSOMAKI EVENING ONLY

Mango and rice wrapped with seaweed, served as 4 pieces.

CUCUMBER HOSOMAKI EVENING ONLY

Cucumber and rice wrapped with seaweed, served as 4 pieces.

AVOCADO HOSOMAKI EVENING ONLY

Avocado and rice wrapped with seaweed, served as 4 pieces.

MISO SOUP (SY)

Traditional Japanese soup with wakame, tofu and spring onion

FRESH GARDEN SALAD (SY) (S)

A bowl of mixed salad leaves and vegetables tossed in miso and sesame oil vinaigrette

SEAWEED SALAD (SY) (S)

A small bowl of seasoned sesame seaweed salad

PICKLED CUCUMBER MANGO & AVOCADO TEMAKI

Cone-shaped wrapped with seaweed filled with Pickled cucumber, mango & avocado.
Served as one piece.

SWEET CHILLI TOFU (SY) (G) (C) (S)

Fried tofu with sweet chill sauce

POTATO FRIES

Potato fries

JAPANESE VEGAN YAKIMESH (SY)

Seasoned rice with tofu and mixed vegetables

VEGAN

STEAMED RICE (s)

Steamed white rice

VEGAN YAKI UDON (G) (SY)

Udon noodles, mixed vegetables

VEGETARIAN

AVOCADO NIGIRI

A thinly-sliced drapery of avocado, laid over a cluster of sweet and salty vinegared rice.
Served as 2 pieces.

MANGO NIGIRI

A thinly-sliced drapery of mango, laid over a cluster of sweet and salty vinegared rice.
Served as 2 pieces.

MANGO HOSOMAKI EVENING ONLY

Mango and rice wrapped with seaweed, served as 4 pieces.

CUCUMBER HOSOMAKI EVENING ONLY

Cucumber and rice wrapped with seaweed, served as 4 pieces.

AVOCADO HOSOMAKI EVENING ONLY

Avocado and rice wrapped with seaweed, served as 4 pieces.

MISO SOUP (SY)

Traditional Japanese soup with wakame, tofu and spring onion

FRESH GARDEN SALAD (SY) (S)

A bowl of mixed salad leaves and vegetables tossed in miso and sesame oil vinaigrette

SEAWEED SALAD (SY) (S)

A small bowl of seasoned sesame seaweed salad

PICKLED CUCUMBER MANGO & AVOCADO TEMAKI

Cone-shaped wrapped with seaweed filled with Pickled cucumber, mango & avocado.
Served as one piece.

SWEET CHILLI TOFU (SY) (G) (C) (S)

Fried tofu with sweet chill sauce

POTATO FRIES

Potato fries

JAPANESE VEGAN YAKIMESH (SY)

Seasoned rice with tofu and mixed vegetables

VEGETARIAN

STEAMED RICE (S)

Steamed white rice

VEGAN YAKI UDON (G) (SY)

Udon noodles, mixed vegetables

VEGETABLE GYOZA (SY) (G) (S) (E) (SY) (C)

Japanese dumplings with vegetable fillings.

Served as 3 pieces.

KARAI POTATO (G) (C) (E) (SY) (S)

Double fry new potatoes with hot & fiery tomato and garlic mayonnaise sauce

VEGETABLE SPRING ROLL (G) (C) (S)

Homemade mixed seasonal vegetable spring rolls, served as 1 pieces

PUMPKIN CROQUETTE (G) (C) (SY)

Deep fried pumpkin croquettes, served as 2 Pieces

JACK FRUIT BAO BUN (G) (C)

Steamed bun filled with Jackfruit

PUMPKIN BAO BUN (G) (SY)

Pumpkin croquettes filled bao bun with tonkatsu sauce and mixed salad leaves.

MANGO & AVOCADO URAMAKI

Rice on the outside, seaweed, mango & avocado on the inside.

Served as 4 pieces.



DESSERTS

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

COCONUT VEGAN ICE CREAM



PAY PER DISH

STICKY TOFFEE PUDDING 342kcal **7.50**

A classic British dessert consisting of a dark, soft, dense sponge cake made with Medjool dates, topped with a sweet warm toffee sauce served with delicious vanilla ice cream. Cosy, comforting, indulgent

LUXURY WHITE CHOCOLATE & ORANGE CHEESECAKE 382kcal **7.30**

An elegant dessert that combines luxury and flavour. White Belgian chocolate created with the sublime creamy dreamy cheesecake, finished with a full-favour orange glaze and white chocolate shavings

LOTUS CHEESECAKE 379kcal **7.50**

Made with the unique Lotus biscuit crumb, topped with utterly sublime creamy dreamy cheesecake finished with marbled Biscoff biscuit spread and a sprinkle of crumb

FERRERO ROCHER CHEESECAKE 418kcal **7.60**

Rich, creamy cheesecake on a digestive base, swirled with Nutella, finished with nibbed peanuts and a decadent Ferrero Rocher