



STEPS AWAY. WORLDS APART.

Embark on a culinary journey best shared with family and friends.

Welcome to JUU·KU—where every bite delivers a bold, new twist on favorite Asian flavours.

Brought to life by the creative duo behind our beloved neighbour, Nineteen. Think comfort food with an edge. Think tradition, remixed.

DIM SUM

Truffled Lamb and Prawn Shumai

(3 pieces) \$12

Kurobuta Pork and Shrimp Shumai

(3 pieces) \$12

King Prawn Dumpling “Har Gao”

(3 pieces) \$12

Prawn Toast Bao

(1 piece) Crispy prawn mousse stuffed bao, toasted sesame seed and chin-su aioli \$9

BBQ Pork Bao

(1 piece) House roasted bbq pork “Char Siu”, sweet soy glaze, cucumber, pickled carrot, fresh herbs, steamed bun \$8

Thai Red Curry Coconut Wonton

(4 pieces) Shrimp and pork wonton, Calabrian chili, baby bok choy, thai red curry coconut broth \$16

XLB Soup Dumpling

Julienne ginger, soy-vinegar (3 pieces) \$10

Waygu Beef Gyoza

(4 pieces) Ponzu butter sauce, chili oil, green onion \$14

SMALL PLATES

Furikake Japanese Wings

Seaweed dust, lime aioli \$22

Salt & Pepper Calamari

5 spice salt, cilantro, Nuoc Cham dipping sauce \$22

Japanese Baby Back Ribs

Sake soy glaze, toasted sesame \$27

Rock Shrimp Tempura

Creamy spicy garlic chili sauce \$26

Szechuan Lettuce Wraps

Roasted peanuts, thai chili glaze, crispy wonton chips, sriracha aioli, gochujang sauce \$23

Choice of Chicken or Pressed Tofu

Green Onion Cake

Sambal Oelek \$10

NYC Chinatown Egg Roll

Apricot - chili sauce, pork and shrimp egg roll \$18

Edamame

Sea salt or spicy Sambal sauce \$12

Juuku Sushi Taco

Crispy Seaweed, spicy miso albacore tuna, sushi rice, avocado, chopped kimchi cabbage and Tobiko \$13

Halibut Fillet o Bao

Panko crusted halibut, cheddar cheese, ikura, dill dip \$10

Waygu Dan Dan Noodle

Waygu beef meat ball, crushed peanuts, thai chili, Negi and ramen noodle \$18

Crispy Sushi Bites

Spicy tuna, salmon sashimi, Ikura, ponzu, EVOO \$24

Beef Tenderloin Tataki

Thinly sliced aged tenderloin, Ajitsuke tamago, salmon roe, pickled habanero shallot, ponzu sauce, EVOO \$24

Hamachi - Jalapeño

Ponzu, jalapeño, orange segments \$24

Ahi Tuna Black & White

Chili crisp, pickled red onion, lime ponzu sauce, spicy tuna, sesame seed \$26

MAINS

Steak & Sushi

6 oz AAA beef tenderloin, lobster - salmon roll, spicy tuna, teriyaki glaze \$58

Pacific Halibut

Sour Dough & prawns mousse crusted, Thai - coconut green curry sauce, sautéed pea shoots and cherry tomato \$45

Ahi Tuna

Sesame crusted Ahi Tuna, spring mix, creamy Sesame dressing, smashed edamame, cucumbers, radish, sriracha aioli \$32

Miso Marinated Black Cod

Sautéed BokChoy and mushroom, ramen noodles, miso garlic broth \$42

Omakase Bento Box

Lobster and salmon roll, King Salmon or Albacore Tuna Sashimi or Nigiri, Lemon Chicken or Beef Shortribs, Rock Shrimp Tempura, Steamed Rice, miso Tuscan salad \$42
Upgrades to bluefin tuna \$5

MEAT

Kurabuta BBQ Pork Belly “Char Siu”

Honey & Sweet Soy Glaze \$25

Peking Duck Wrap

1/2 roasted duck, 72 hours aged, julienne vegetables, sweet chili soy glaze, pancake wraps

Limited quantity daily \$59

Mongolian Beef Short Ribs

Slow roasted 48 hours, sesame \$45

Lemon Chicken

Crispy chicken, lemon - honey glaze \$22

Aged Ribeye Steak

Crispy onion, fried herbs, truffled ponzu beurre blanc (6oz) \$42

SEAFOOD

Walnut Tiger Prawns

Candied Walnut, Jalapeño, yum yum sauce and toasted Sesame seed \$28

Sashimi Slaw

Julienne root vegetables, miso vinaigrette, salmon, yellowtail, king salmon sashimi \$32

VEGETABLES & TOFU

Mapo Tofu

Stir fried minced pork with chili & sichuan pepper, pickled cabbage \$24

XO Green Beans

XO sauce, garlic, rice wine \$23

NEW MENU ITEM



NOODLES & RICE

Kimchi Fried Rice

Sesame oil, scallion, kimchi \$12

Supreme Seafood Fried Rice

King prawns, egg, green onion, green peas, bay scallop, BBQ Pork \$26

Dry Aged Picanha Beef Ho Fun

Picanha steak, flat rice noodle, bean sprout, green onion, soy glaze \$33

upgrade to dry aged ribeye for \$10



Atlantic Lobster & Prawns Chow Mein

Micro green, lobster tail, tiger prawns, scallion, garlic, red onion \$35

Wonton Soup

Shrimp Wonton, green onion, broccolini, cauliflower, BBQ pork \$26 **Add egg noodle \$3**

Shanghai Fried Noodles

Napa cabbage, marinated chicken, shiitake mushroom \$22

#42 Chicken Fried Rice

Garlic, ginger, green peas, Sesame oil \$18

SALAD

Miso Tuscan Greens

Spring mix, grated daikon, radish, gull valley tomato, creamy miso dressing \$22

Teriyaki Salmon Salad

Green onion fritter, spring mix, roasted red pepper, cucumber and wasabi honey dressing \$32

NEW MENU ITEM



*20% gratuity will be applied for parties of 6 or more.
Our menu items are available as gluten-free upon request.*

COLD MENU

SIGNATURE ROLLS

Solstice Roll

Soy glaze, slice mango, Atlantic salmon, avocado, cucumbers, garlic - chili aioli, wasabi gel and tempura crumbs \$24

Spider Roll

Crispy soft shell crab, spicy aioli, cucumber, avocado, sesame seed, soy aioli, sriracha \$26

Lobster Dynamite Roll

Lobster, spicy aioli, cucumber, avocado, sriracha, tempura crunch \$32

Sunrise Spicy Tuna Roll

Spicy tuna, tempura prawns, cucumber, avocado, sweet miso aioli, puffed wild rice, chives \$26

Tuna Tuna Avocado

Ahi tuna, Albacore tuna, avocado, crispy garlic, garlic oil, ponzu glaze \$27

Rainbow Unagi

Chop chop scallop, tobiko, avocado, mango, unagi, salmon, soy glaze \$23

JUU KU Roll

Blue crab, salmon, avocado, cucumber, bang bang prawns, ikura, miso poppyseed dressing, sweet soy glaze \$24

Shrimp Tempura Roll

Tempura prawns & avocado \$24

Super-Hiro

Red beet marinated Hamachi, Albacore tuna, avocado, tempura crumbles, unagi glaze, chili oil \$27

Aburi-Style Pressed Salmon Sushi

Avocado, spicy aioli, spicy tuna, green onion \$26

Mango Thai Pressed Sushi

CLASSIC ROLLS

California Roll \$17

Chop Chop Scallop Tobiko \$16

Spicy Tuna \$18

Avocado Roll \$16

JUU KU Hand Cone \$8

Choice of (one piece)

Chop Chop scallop, kewpie mayo, tobiko, avocado

Crab Meat cream cheese aioli, avocado

Spicy Tuna cucumber

NIGIRI (2 pc)

Atlantic Salmon \$8

Ora King Salmon \$8

Hamachi - Jalapeño \$6

King Ebi \$8

BC Albacore \$6

BBQ Unagi \$7

SASHIMI (6 pc / 12 pc)

King Salmon \$20 / \$38

Atlantic Salmon \$17 / \$32

BC Albacore \$17 / \$32

Hamachi Yellow Tail

\$22 (6 pc)

Assorted Sashimi

Platter (8 pc) \$30