

COLD MENU

SIGNATURE ROLLS

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**

Tuna – Unagi Roll

Unagi, cucumber, avocado **\$28**

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, green onion **\$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

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

Prawns, avocado, picked onion, soy glaze **\$24**

CLASSIC ROLLS

California Roll **\$17**

Chop Chop Scallop Tobiko **\$16**

Spicy Tuna **\$18**

Avocado Roll **\$16**

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**

JUU KU TEMAKI

Choice of (one piece)

Chop Chop scallop, kewpie mayo, tobiko, avocado

Crab Meat, cream cheese aioli, avocado

Spicy Tuna, cucumber

Hamachi - Jalapeño

Ponzu, jalapeño, orange segments **\$24**

Ahi Tuna Black & White

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

JUU KU Poke Taco

Calabrian chili , smashed avocado, wasabi gel, tobiko, sriracha aioli (1piece) **\$12**

Choice of **Salmon** or **Ahi Tuna**

Miso Tuscan Greens

Spring mix, grated daikon, radish, Gull Valley tomato, creamy miso dressing **\$22**

NIGIRI (2 pc)

Aburi Salmon **\$7**

Ora King Salmon **\$8**

Hamachi - Jalapeño **\$6**

King Ebi **\$8**

BC Albacore **\$6**

BBQ Unagi **\$7**

SASHIMI (6 pc)

King Salmon **\$26**

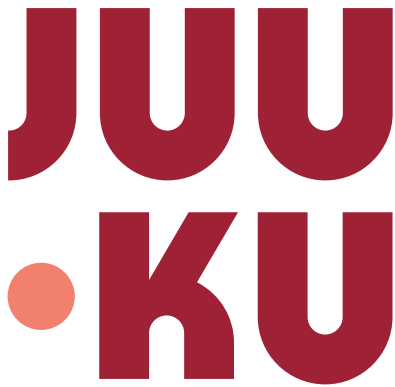
Atlantic Salmon **\$24**

BC Albacore **\$22**

Hamachi Yellow Tail **\$24**

Sashimi Platter

8 pieces **Market Price**



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

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

BBQ Pork Bao

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

Thai Red Curry Coconut Wonton

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

XLB Soup Dumpling

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

Wagyu Beef Gyoza

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

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**

Sub Dry Aged Ribeye \$10

Seafood Chow Mein

Tiger prawns, east coast scallop, scallion, bean sprout **\$34**

Wonton Soup

Shrimp Wonton, green onion, broccolini, cauliflower, BBQ pork **\$26**

Add Egg Noodle \$3

Shanghai Fried Noodles

Napa cabbage, marinated chicken, shiitake mushroom **\$29**

SMALL PLATES

Furikake Japanese Wings

Seaweed dust, lime aioli **\$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**

Salt & Pepper Calamari

Sichuan pepper dust, nuac cham, fresh herbs, Thai chili **\$26**

VEGETABLES & TOFU

Mapo Tofu

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

XO Green Beans

XO sauce, garlic, rice wine **\$23**

MEAT

Kurabuta BBQ Pork “Char Siu”

Honey and sweet soy glaze **\$24**

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**

Chicken Balls

Crispy chicken mousseline, ketchup manis, Calabrian chili, bang bang aioli , fresh herbs **\$24**

Aged Ribeye Steak

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

SEAFOOD

Sashimi Slaw

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

Ginger Tiger Prawns

Sugar snap peas, ginger, pine nut **\$28**

Miso Marinated Black Cod

King oyster mushroom, crispy skin **\$32**

DESSERT

Artisan Ice Cream

Fresh berries, berries coulis
Vanilla, Dark Chocolate, Matcha, Black Sesame, Strawberry (per scoop) **\$6**

Yuzu Crème Brûlée

Fresh berries **\$14**

White Chocolate Coconut Panna Cotta

Lemon curd, berries coulis **\$13**

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