

# COLD MENU

## ROLL

### 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

## Crispy Sushi Bites

Spicy tuna, salmon sashimi, caviar, 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

## JUUKU Poke Taco

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

## Choice of salmon or Ahi tuna

## Miso Tuscan Greens

Spring mix, grated diakon, radish, Gull valley tomato, creamy miso dressing \$22

## NIGIRI (2 pc)

Aburi Salmon \$7

Ora King Salmon \$8

Hamachi - Jalapeño \$6

King Ebi (prawn) \$8

BC Albacore \$6

BBQ Unagi \$7

## SASHIMI (6 pc)

King Salmon \$26

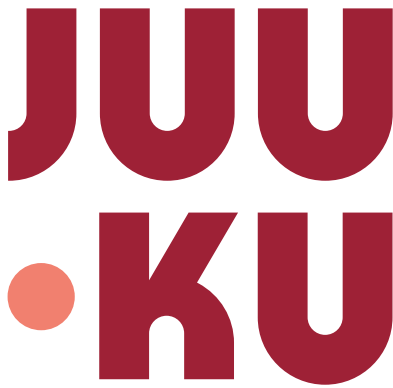
Atlantic Salmon \$24

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

(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

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## NOODLES & RICE

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### 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**

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## SMALL PLATES

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### Furikake Japanese Wings

Seaweed dust, lime aioli **\$15**

### 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**

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## VEGETABLES & TOFU

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### Mapo Tofu

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

### XO Green Beans

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

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## MEAT

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### Kurabuta BBQ Pork “Charsiu”

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**

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## SEAFOOD

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### 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**

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## DESSERT

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### 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.*