

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

JUUKU Roll

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

Shrimp Tempura Roll

Tempura prawns & avacado \$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

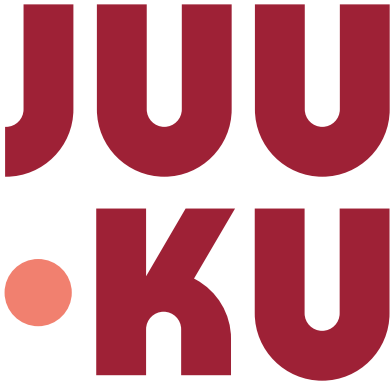
Atlantic Salmon \$24

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

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**

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

Stuffed Chicken Wings

Wild mushroom and Lap Cheong risotto stuffing, sriracha 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**

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 “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 \$58

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

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.*