



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

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 \$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 & avocado \$24

Super-Hiro

Hamachi, albacore tuna, avocado, tempura crumbles, unagi glaze, chili oil \$27

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

JUUKU Poke Taco

(1 piece) Calabrian chili, smashed avocado, wasabi gel, Tobiko, 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)

Atlantic Salmon \$7

Ora King Salmon \$8

Hamachi - Jalapeño \$6

King Ebi (prawn) \$8

BC Albacore \$6

BBQ Unagi \$7

SASHIMI (6 pc)

King Salmon \$21

Atlantic Salmon \$18

BC Albacore \$21

Hamachi Yellow Tail \$23

Sashimi Platter

8 pieces Market Price

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

TO START

Rock Shrimp Tempura

Creamy spicy garlic chili sauce \$26

Edamame

Sea salt or spicy Sambal sauce \$12

Tuna Twists

Spicy Thai noodles, Asian slaw, cilantro aioli \$28

Szechuan Lettuce Wraps

Roasted peanuts, thai chili glaze, crispy wonton chips, sriracha aioli, sweet soy glaze \$23

Choice of Chicken or Pressed Tofu

Green Onion Cake

Sambal Oelek \$10

SALADS

Sashimi Slaw

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

Teriyaki Salmon Salad

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

Chinese Chicken Salad

Peanut satay sauce, soy - ginger dressing, romaine lettuce, shredded cabbage, wonton chips, roasted peanuts, radishes, roasted carrot \$32

Ahi Tuna Salad

Seasame crusted Ahi tuna, creamy Sesame dressing, smashed edamame, cucumber , sriracha aioli, radishes \$32

HANDHELDS

*All handheld served with served with fries
OR tuscan salad.*

Mini Pork Banh Mi Bao

Pressed Pork belly , slice cha Lua sausage, pickled carrot, coriander, sriracha aioli \$27

Korean Chicken Sandwich

Gochujang glaze, iceberg lettuce, kimchi cucumber \$28

Waygu Beef burger

Aged cheddar, kewpie - garlic aioli, pickle, caramelized onion, double smoked bacon \$29

RICE BOWL & NOODLE

Mongolian Beef Bowl

Glazed Beef Tenderloin, Jasmine rice, 63 degree egg, pickled red onion , Asian slaw, dice tomato, cucumber and green onion \$25

Ahi Tuna Twist Bowl

Fresh cilantro, soy- lime dressing, cilantro aioli, egg noodle and sweet and sour slaw \$28

Kurabuta Pork Belly Ramen

Charred corn , green onion, pickled red onion, ajitsuke egg, garlic miso broth \$23

Wonton Soup

Shrimp Wonton, green onion, broccolini, cauliflower, BBQ pork Large \$26 Small \$14
Add egg noodle \$3

BENTO BOX

3 pc sashimi or nigiri (Albacore tuna or Salmon), Tuscan green salad, California sushi roll (4 pc), Chicken karaage, Steamed rice
Kimchi \$23

JUU-KU PREMIUM BENTO BOX

Tuna and King Salmon Sashimi or Nigiri, Lemon Chicken or Beef Shortribs, Rock Shrimp Tempura, Steamed Rice Miso Tuscan Salad, Chef 'S Daily feature Roll \$35