



## 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.

*20% gratuity will be applied for parties of 8 or more.  
Our menu items are available as gluten-free upon request.*

## 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

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)

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 \$21

Atlantic Salmon \$18

BC Albacore \$21

Hamachi Yellow Tail \$23

Sashimi Platter

8 pieces Market Price

---

## 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 \$29