



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

JUU-KU BENTO BOX

Mixed Sashimi or Nigiri, Glazed Chicken Teriyaki
Mixed Tempura, Steamed Rice, Miso Tuscan Greens,
chef’s daily feature Roll (11:30am – 2:30pm) \$29

SMALL PLATES

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

XO Green Beans

XO sauce, garlic and rice wine \$23

COLD MENU

ROLL

Sunrise Spicy Tuna Roll

Spicy tuna, tempura prawns, cucumber, avocado, sweet miso aioli, puffed wild rice, chives **\$26**

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**

Beef Tenderloin Tataki

Thinly sliced aged tenderloin, Ajitsuke tamago, salmon roe, pickled habanero shallot, ponzu sauce, EVOO **\$24**

Crispy Sushi Bites

Spicy tuna, salmon sashimi, caviar, ponzu, EVOO **\$24**

Ahi Tuna Black & White

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

NIGIRI (2 pc)

Ora King Salmon \$8

BC Albacore \$6

Hamachi - Jalapeño \$6

SASHIMI (6 pc)

King Salmon \$26

Atlantic Salmon \$24

BC Albacore \$22

Hamachi Yellow Tail \$24

Sashimi Platter

8 pieces *Market Price*

NOODLES & RICE

Kimchi Fried Rice

Sesame oil, scallion, kimchi **\$12**

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**

BBH “Bun Bo Hue” Noodle

Vietnamese spicy beef shortribs noodle, Cha Lua sausage, shredded cabbage *(11:30am – 2:30pm)* **\$24**

SALADS

Teriyaki Salmon Salad

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

Sashimi Slaw

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

Miso Tuscan Greens

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

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