

Salad / Small Plate

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

Sashimi Slaw
Julienne root vegetables, miso vinaigrette, salmon, yellowtail, king salmon sashimi \$18 half / \$32 full

Miso Tuscan Greens
Spring mix, grated daikon, radish, gull valley tomato, creamy miso dressing \$13 half / \$22 full

Green Onion Cake
Sambal Oelek \$10

Rock Shrimp Tempura
Creamy spicy garlic chili sauce \$26

Furikake Japanese Wings
Seaweed dust, lime aioli \$22

Rice Bowl / Noodle

Kurabuta BBQ Pork “Char Siu” Rice Bowl
63 degree egg, sweet soy glaze \$22

Mongolian Beef Short Ribs Rice Bowl
Kimchi, tomato, cucumber, sous vide egg \$24

Wonton Soup
Shrimp Wonton, green onion, broccolini, cauliflower, BBQ pork \$12 half / \$26 full Add egg noodle \$3

BBH “Bun Bo Hue” Noodle
Vietnamese spicy beef short ribs noodle, Cha Lua sausage, shredded cabbage \$24

Shanghai Fried Noodles
Napa cabbage, marinated chicken, shiitake mushroom \$18 half / \$29 full

Ahi Tuna Twist Bowl
Fresh cilantro, soy-lime dressing, cilantro aioli \$26

JUU KU Cold

Sunrise Spicy Tuna Roll
Spicy tuna, tempura prawns, cucumber, avocado, sweet miso aioli, puffed wild rice, chives \$13 half / \$26 full

Shrimp Tempura Roll
Tempura prawns & avocado \$12 half / \$24 full

Spicy Tuna Roll
\$9 half / \$18 full

Chop Chop Scallop Tobiko
\$8 half / \$16 full

Lunch Nigiri Plate
(6pc Nigiri and 6pc Maki) Atlantic salmon, King ebi, Albacore tuna, Hamachi \$22

Sashimi (4pc)
King Salmon \$13
Atlantic Salmon \$12
BC Albacore Tuna \$12

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STEPS AWAY.
WORLDS
APART.

Daily Lunch Features

FOOD
Friday half price Shumai
Saturday \$2 King Salmon Nigiri (max 10 pc per person)
Sunday \$2 King Salmon Sashimi (max 15 pc per person)

BEER 16 oz
Coors Light \$7
Madri Exceptional \$9
Granville Island Kitsilano Juicy IPA \$9
JUU KU Lager \$6

WINE 5oz / 8oz
La Maldita Garnacha Rosé \$7/ \$12
Rioja, Spain
Maison Nicolas Chardonnay \$9/ \$15
Languedoc-Roussillon, France
La Celia Pioneer Cabernet Sauvignon \$9/ \$15
Mendoza, Argentina

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

Steamed BBQ Pork Bun
(1 piece) house made BBQ pork filling \$8

XLB Soup Dumpling
Julienne ginger, soy-vinegar (3 pieces) \$10

JUU•KU Premium Bento Box
Tuna and King salmon Sashimi or Nigiri, Lemon chicken or Ginger beef, Bang Bang Prawns, Steamed Rice, Miso Tuscan salad, Chef’s daily feature roll \$35