





Welcome to Kuu,  
For those who prefer a slower pace, we recommend Izakaya dining experience in order to taste a variety of small menu items by ordering several courses from our different categories. Quickly prepared dishes will be served first, followed progressively by more robust flavours, eventually finishing the meal with rice or noodles. We are happy to suggest matching your food order with our sake and Japanese beverage selection.


### Small Plates

<b>Octopus Takoyaki</b> "Ball-shaped appetizer with minced octopus and tempura batter"	45k
<b>Goma Dofu</b> "Sesame-scented tofu"	35k
<b>Edamame</b>   "Steamed edamame beans, sea salt"	25k
<b>Tako Su</b> "Octopus, pickled cucumber & wakame salad"	35k
<b>Rice</b>   "Koshihikari steamed rice"	20k

### Sashimis


<b>3 kinds sashimi</b> "3 sorts of assorted sashimi"	120k
<b>5 kinds sashimi</b> "5 sorts of assorted sashimi"	170k
<b>Individual:</b>	
Salmon	70k
Snapper	40k
Pomfret	70k
Hokkaido scallop	130k
Octopus	45k
Tuna	60k
Tuna Belly	80k

### Nigiris







<b>6 pcs nigiris</b> "6 sorts of assorted nigiri sushis"	90k
<b>8 pcs nigiris</b> "8 sorts of assorted nigiri sushis deluxe"	160k
<b>By two pcs:</b>	
Salmon	40k
Snapper	35k
Pomfret	40k
Hokkaido scallop	120k
Octopus	35k
Cuttlefish	35k
Unagi (eel)	60k
Ama Ebi shrimp	95k
Tamago (egg) 	30k
Tuna	40k
Tuna Belly	55k
Wagyu Beef	80k
Foie Gras	150k








### Gunkans

<b>By two pcs:</b>	
<b>Tobiko</b> "Flying fish roe"	45k
<b>Akami</b> "Lean tuna - diced"	45k
<b>Toro</b> "Fatty tuna - diced"	70k
<b>Wakame</b>  "Chuka wakame seaweed"	40k
<b>Ikura</b> "Salmon roe"	120k


### Makis

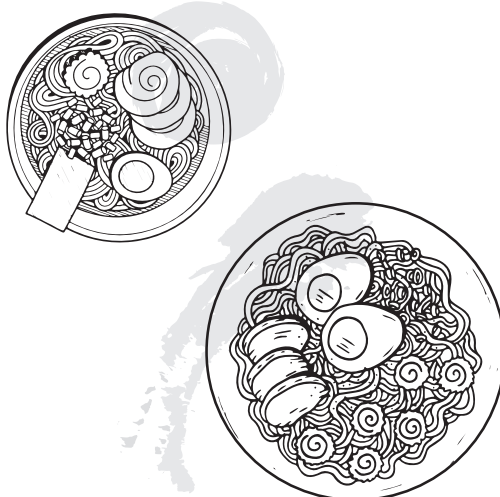
<b>Abokado Maki</b>   "Avocado sushi roll"	30k
<b>Kappa Maki</b>   "Cucumber sushi roll"	30k
<b>Tsurai Maguro Maki</b>  "Spicy tuna sushi roll"	45k
<b>Futomaki</b>  "Thick sushi roll"	65k

### Uramakis

<b>California Roll</b>  "Salmon, avocado & cucumber roll"	85k
<b>Dragon Roll</b> "Sweet prawn and avocado roll"	95k
<b>Volcano Roll</b>   "Torched triangular spicy tuna roll"	85k
<b>Kinoko Roll</b>   "Sautéed shitake & onion, cucumber"	70k

### Soups/Custards


<b>Miso</b> "Classic miso soup, dashi-based"	25k
<b>Asari Miso</b> "Miso soup with clams, dashi-based"	35k
<b>Chawanmushi</b> "Steamed egg custard"	35k
<b>Yasai Chawanmushi</b>  "Vegetarian steamed egg custard"	30k




### Bento Box

<b>Niwatori Momo Bento</b> "Chicken leg bento with tempura, salad, tamagoyaki, steamed rice and miso soup"	95k
<b>Sāmon Bento</b> "Salmon bento with tempura, salad, tamagoyaki, steamed rice and miso soup"	110k
<b>Yasai Bento</b> "Seasonal vegetables bento with tempura, salad, tamagoyaki, steamed rice and miso soup"	80k



### Chirashis

<b>Maguro</b> "Raw tuna and condiments over rice"	110k
<b>Tako</b> "Octopus and condiments over rice"	110k
<b>Sāmon</b> "Raw salmon and condiments over rice"	120k
<b>Deluxe</b> "Mixed seafood and condiments over rice"	150k
<b>Yasai</b>  "Seasonal vegetables and condiments over rice"	95k

### Donburis

<b>Oyakodon</b> "Chicken and egg over warm rice"	95k
<b>Gyūtdan</b> "Braised beef tongue over warm rice"	95k
<b>Gyudon</b> "Wagyu beef over warm rice"	180k
<b>Unadon</b> "Glazed eel over warm rice"	180k
<b>Ikuradon</b>  "Salmon roe over warm rice"	180k

### Noodles

<b>Zaru Udon</b> "Cold udon noodles"	70k
<b>Zaru Soba</b> "Cold soba noodles"	70k
<b>Kake Udon</b> "Hot udon noodles in broth"	75k
<b>Kake Soba</b> "Hot soba noodles in broth"	75k
<b>Miso Ramen</b>  "Hot soba noodles in miso broth, condiments" - Choice of pork or chicken meat	95k
<b>Miso Ramen Yasai</b>  "Hot soba noodles in vegetarian miso broth, condiments"	85k

### Desserts

<b>Banana Maki</b> "Caramelized banana & gianduja sushi roll"	55k
<b>Ice Cream:</b> Yuzu Matcha Sesame Wasabi Red Bean Peach	35k per scoop

Gluten-free soy sauce available on request

 Spicy  Contains Pork  Gluten Free  Vegetarian  Pure Vegan

Sake

Sake By Carafe (180 MI) & Bottle

OZEKI HANA AWAKA (SPARKLING SAKE)

250 ml Bottle: 545K

OZEKI HAKOZAKE NOMONOMO

Nomo Nomo is a well balanced sake with richness and clarity (all dishes)

By Carafe: 185K

SESSHU OTOKOYAMA TOKUBETSU JUNMAI

A superbly dry and light balanced classic style junmai with a smooth and creamy texture (all dishes)

By Carafe: 185K

720 ml Bottle: 740K

MATSUYUKI JUNMAI

This sake is made from rice, water and Koji yeast. It has a full bodied rich taste and a hint of rice sweetness (all dishes)

By Carafe: 195K

720 ml Bottle: 785K

OZEKI HONJOSO KARATANBA

Karatamba is a dry and crisp full-bodied sake, with a rich taste that feels smooth on the palate (spicy dishes, grilled salmon, tempura)

By Carafe: 235K

1800 ml Bottle: 2,300K

OZEKI TOKUBETSU JUNMAI YAMADANISHIKI

Full-bodied flavor sake, Yamadanishiki tastes clean and refreshing with a dry aftertaste (steak and teriyaki chicken)

By Carafe: 250K

1800 ml Bottle: 2,450K

KAMAIZUMI JUNMAI-GINJO SHUSEN HON-JIKOMI

Very deep sake starting soft and ending with a deep exhale of mushrooms and smoked wood (beef and donburi)

By Carafe: 230K

1800 ml Bottle: 2,225K

SHIRAKA BEGURA KIMOTO JUNMAI

Robust body and highly nuanced flavors, this Junmai sake offers a concentrated taste unique to this label (tuna belly, beef and donburi)

By Carafe: 290K

1800 ml Bottle: 2,850K

Beer

330ml

Prost 55K  
Bintang 60K  
Bintang Radler Lemon 60K  
San Miguel Light 65K  
Sapporo 110K

Cocktails

105K

Shiso Boshi

Vodka, pineapple juice, lime juice shiso leaf, ume pickle, lime juice, shiso syrup

Elder Tataki

Light Rum, Pineapple Juice, tataki sauce, elder flower syrup, lime juice

Red Samurai

Gin, Pineapple jc, wasabi, genmaicha tea, shikimi syrup

Kafiaraimu

Sake, gin, lime wedges, sugar, Kafiaraimu leaf

Sakura

Sake, vodka, pickled ginger juice, lime juice

Wasabi Martini

Sake, gin, wasabi, pineapple juice, lime juice

Yuzu Margarita

Tequila, triple sec, lime juice, sugar, yuzu



Japanese Liquors

(45 ml)

Kyoya Heihachiro Imo Shochu 225K

Takara Kurokame Shochu 145K

Umenoyado Yuzu 120K

Choya Classic Umeshu 130K

Japanese Spirits

(45 ml)

Japanese Gin

Roku Gin 160K

Komasa Sakurajima Komikan 235K

Japanese Whisky

Tenjaku 120K

Kakubin 130K

Mars Iwai Traditional 190K

Mocktails

65K

Shinsena

Shiso leaf, remongurasu, lime Juice and simple syrup

Shogun

Matcha, pineapple juice, cream, calamansi cordial, syrup

Berry Sudachi

Sudachi, cranberry, blue berry syrup, soda water

Momoyama

Momo syrup, ume boshi, tangerine juice, lime juice

Nori San

Lemon, soda water, nori syrup, angostura bitter

Mineral Water

Aqua Reflection, Still 380ml 35K

Aqua Reflection, Sparkling 380ml 35K

Equil Natural 700ml 60K

Equil Sparkling 700ml 60K

Soft Drinks

330ml 30K

Coca Cola  
Fanta Strawberry  
Sprite  
Diet Coke  
Soda Water  
Tonic Water  
Ginger Ale

Chilled Juices

60K

Orange, apple, mango

Freshly Squeezed

50K

Sanapis

Pineapple, spinach, and celery

Green hornet

Apple, ginger and celery

Basil cooler

Lime juice, basil, lemongrass

Maya passion

Dragon fruit, passion fruit, beetroot, ginger

Orange bomb

Tangerine, carrot, ginger

Mango Tango

Mango, tangerine, orange + *yogurt*

Balinese jamu

Turmeric based drink, local spices + *honey*

Teas

35K

Loose-leaf tea  
(please ask waiter/ess for our selection)

