

# FUKU

PRIVATE DINING  
*and* EVENTS



JANUARY 2026



## INTRODUCTION

Established in 2022, Fukku started as a Japanese Izakaya and now has evolved into a restaurant at our beautiful new home on Smith Street.

Japanese cuisine and culture respects its produce and ingredients more than any other we've experienced, it's that attention to detail and simplicity that made all of us here at Fukku

# RESTAURANT SPACE



## FULL VENUE HIRE

Enhance your event with one of our hosted experiences:

Sushi Making Classes  
Sake Tastings  
Whiskey Tastings

Prices on request and dependent on guest numbers.

### STANDING RECEPTION

Up to 80 guests  
(maximum capacity 90)

### SEATED DINING

Up to 60 guests

### MINIMUM SPEND REQUIREMENTS

Lunch  
Monday - Friday £3,500  
Saturday £5,000  
Evening  
Monday - Thursday  
£4,000  
Friday - Saturday £7,000

### TIMINGS

Lunch  
Arrival 12:00 - 13:30  
The space will be yours until 17:00\*  
Dinner  
Arrival 18:00 - 20:30  
The space will be yours until 12:30am

## HALF VENUE HIRE

RESTAURANT SIDE ONLY

\*lunch time extensions beyond 17:00 can be quoted on request.

**ALL MINIMUM SPEND REQUIREMENTS ARE SUBJECT TO SEASONAL VARIATIONS.**

### STANDING RECEPTION

Up to 50 guests

### SEATED DINING

Up to 36 guests

### MINIMUM SPEND REQUIREMENTS

Lunch  
Monday - Friday: £2,000  
Saturday: £3,750  
Evening  
Monday - Thursday:  
£3,000  
Friday - Saturday: £4,000

### TIMINGS

Lunch  
Arrival 12:00 - 13:30  
The space will be yours until 17:00\*  
Dinner  
Arrival 18:00 - 20:30  
The space will be yours until 12:30am



## SAMPLE TASTING MENU

### CHEF'S OMAKASE £65

For a minimum of 2 people

**OYSTERS** oyster • cucumber • tobiko

**SEABASS** seabass sashimi • miso den truffle

**BEEF** beef tartare • nori

**NIGIRI** unagi • sea trout • blue fin tuna

Sliced raw fish served on top of vinegared rice

**OTORO** blue fin tuna sashimi

Otoro is the fattiest, most luxurious cut from the belly of the bluefin tuna, prized for its incredibly rich, buttery texture and sweet flavor that almost melts in your mouth

**ROBATA GRILL** duck breast • red shrimp

**A5 WAGYU BEEF SANDO** A5 wagyu • butter milk bread

A5 Wagyu is the highest possible grade of Japanese beef, known for its extraordinary intramuscular marbling (fat content), resulting in an incredibly tender, buttery, melt-in-your-mouth texture

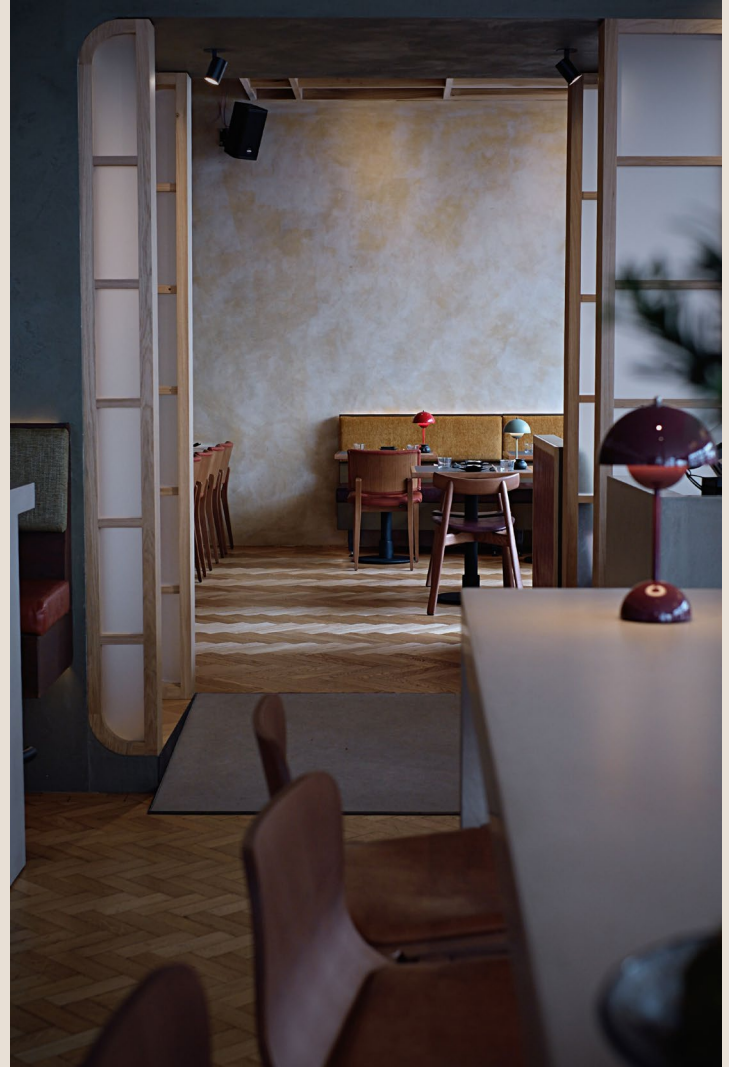
**WHISKY GELATO**

**PLUM & YUZU** eton mess • yuzu sake

This menu is a sample and is subject to change depending on the availability of produce. Bespoke menus can be created on request. Please advise us of any allergies or dietary requirements.

ENTRANCE SPACE & BAR





# OFFICE & CORPORATE CATERING

We can cater for office functions & parties with a food and bar service. Please enquire at [info@fukku.gg](mailto:info@fukku.gg) for more detail.

## MINIMUM ORDER

•  
£150

## HOW TO ORDER

•  
Pre-order by email at least 48 hours in advance

## DELIVERY WINDOW

•  
11:30 - 12:30

## PAYMENT

•  
Taken on delivery unless arranged in advance

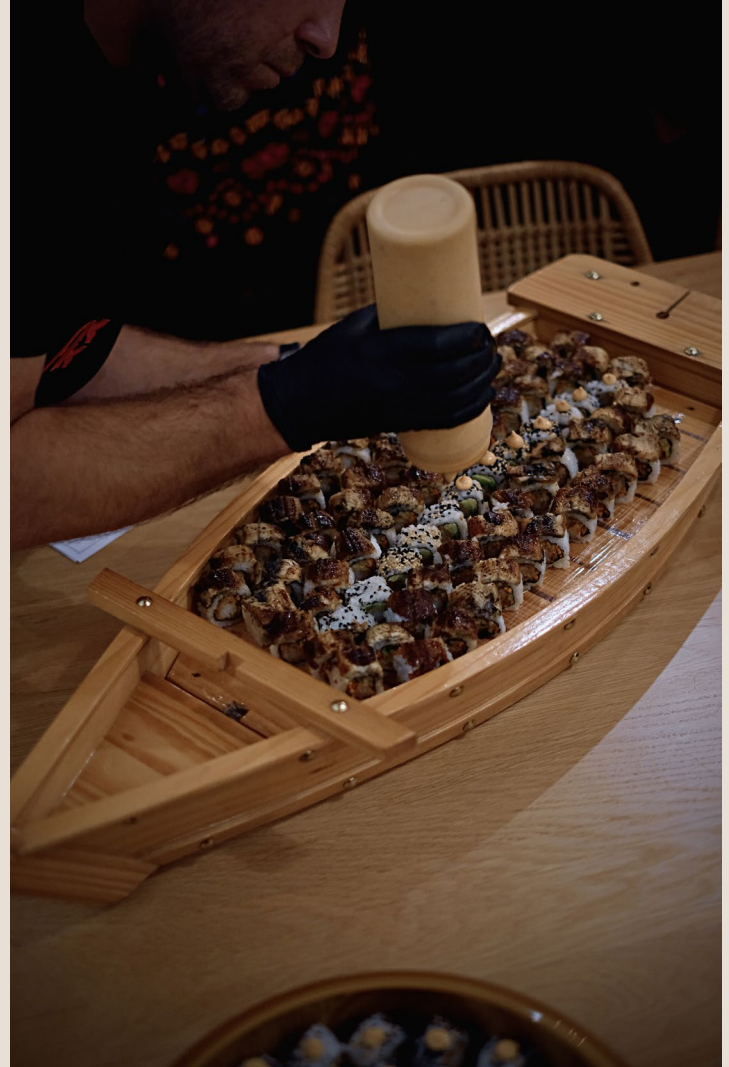
For more formal boardroom lunches, we can present dishes on larger platters as well as traditional tableware to serve.

Standard dishes are delivered in our regular take away packaging.

<b>OTSUMAMI</b> snacks "to pinch something"	
<b>EDAMAME</b> choose from salted <b>or</b> spicy	<b>£4.95</b>
<b>TACO (2pcs)</b> choose: tuna / avocado <b>or</b> spicy crab <b>or</b> trout / yuzu	<b>£5.00</b>
<b>NIGIRI</b> 2 pieces of sliced raw fish served on top of vinegared rice	
<b>MAGURO (TUNA)</b>	<b>£10.00</b>
<b>UNAGI NIGIRI (FRESH WATER EEL)</b>	<b>£7.00</b>
<b>HAMACHI (KING FISH)</b>	<b>£8.00</b>
<b>BEEF TATAKI</b>	<b>£8.50</b>
<b>MAZU (SEA TROUT)</b>	<b>£6.50</b>
<b>TAI (BLACK BREAM)</b>	<b>£5.50</b>
<b>HOTATEGAI (SCALLOP)</b>	<b>£6.50</b>
<b>SUZUKI (SEA BASS)</b>	<b>£6.50</b>
<b>AMA EBI (SWEET SHRIMP)</b>	<b>£9.00</b>
<b>SASHIMI</b> 3 pieces of sliced raw fish	
<b>MAGURO (TUNA)</b>	<b>£13.50</b>
<b>HAMACHI (KING FISH)</b>	<b>£11.00</b>
<b>TAI (BLACK BREAM)</b>	<b>£6.50</b>
<b>HOTATEGAI (SCALLOP)</b>	<b>£7.50</b>
<b>SUZUKI (SEA BASS)</b>	<b>£7.50</b>
<b>MASU (SEA TROUT)</b>	<b>£7.50</b>
<b>MAKI &amp; TEMAKI</b> sushi rolls & hand rolls	
<b>DRAGON ROLL (8pcs)</b> grilled freshwater eel • prawn tempura • cucumber • carrots	<b>£16.50</b>
<b>CRISPY EBI ROLL (8pcs)</b> prawn tempura • avocado • spicy mayo	<b>£13.50</b>
<b>SPICY TUNA ROLL (8pcs)</b> spicy tuna • cucumber • green chili • spicy miso	<b>£13.50</b>
<b>TROUT AND AVOCADO ROLL (8pcs)</b> crispy bits • kizami wasabi	<b>£11.00</b>
<b>CALIFORNIA ROLL (8pcs)</b> crab • avocado • cucumber • tobiko	<b>£14.00</b>
<b>GRILLED AUBERGINE MAKI (8pcs)</b> cucumber • avocado • green miso pesto (v)	<b>£10.00</b>
<b>BABY CORN (6pcs)</b> carrot • baby corn • leek • matcha mayo (v)	<b>£9.50</b>
<b>KATSU</b> With Fukku curry sauce, steamed rice, radish	
<b>SHRIMP KATSU CURRY</b>	<b>£16.00</b>
<b>CHICKEN KATSU CURRY</b>	<b>£15.50</b>
<b>ROAST CAULIFLOWER CURRY (v)</b>	<b>£15.00</b>

**PLEASE NOTE** This menu is for **OFFICE DELIVERY ONLY** available for orders over £150. A pre-order must be received least 2 days in advance via email (not available through our app). Deliveries are between 12-12:30pm with payment taken at the time of delivery unless pre-arranged.

<b>CHIRASHI</b> all chirashi served with rice	
<b>PORK BELLY</b> edamame • spring onions • pickled daikon & shiitake beetroot • FUKKU bbq sauce	<b>£16.50</b>
<b>KIMCHI CHICKEN THIGH</b> edamame • pickled mango • ajitsuke egg • kimchi sweet chili-lime sauce	<b>£15.50</b>
<b>TUNA TARTARE</b> edamame • carrot • cucumber • avocado • radish • beetroot sesame	<b>£17.50</b>
<b>SEA TROUT TARTARE</b> edamame • carrot • cucumber • avocado • radish • beetroot sesame	<b>£16.50</b>
<b>ROAST CAULIFLOWER</b> Cauliflower • radish • edamame • pickled daikon pickled beetroot • tonkatsu curry mayo (v)	<b>£15.00</b>
<b>RAMEN</b> served with Ramen noodles (GF available)	
<b>SPICY KIMCHI CHICKEN RAMEN</b> marinated chicken • edamame • spring onions • ajitsuke egg menma • nori • kimchee	<b>£16.50</b>
<b>MISO TONKOTSU PORK RAMEN</b> chashu porkbelly • menma • spring onions shiitake black fungus • chillies • egg yolk • furikake	<b>£17.00</b>
<b>DUCK SHOYU RAMEN</b> duck breast • shiitake • menma • spring onions • smoked prunes ajitsuke egg • nori	<b>£17.50</b>
<b>CHICKEN or PORK SHIO RAMEN</b> chicken thigh or chasu pork • shiitake • spring onions • menma edamame • ajitsuke egg • nori	<b>£16.50</b>
<b>MUSHROOM VEGAN RAMEN</b> black fungus • shiitake • menma • edamame • spring onions • radish chilli strings • roasted cauliflower (v)	<b>£15.50</b>
<b>SIDES</b>	
<b>ROAST CAULIFLOWER</b> miso hummus • coriander pesto (v)	<b>£6.00</b>
<b>CUCUMBER SALAD</b> radish • coriander • pickled chilli & onion (v)	<b>£5.00</b>
<b>WAKAME SALAD</b> radish • sesame • edamame (v)	<b>£5.00</b>
<b>WAKAME SALAD with CRAB</b>	<b>£9.50</b>
<b>RICE (v)</b>	<b>£3.50</b>
<b>KIMCHI</b>	<b>£4.00</b>



# FUKU

CONTACT & LOCATION

[info@fukku.gg](mailto:info@fukku.gg)

[www.fukku.gg](http://www.fukku.gg)

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