


FUKU

LUNCH MENU served 12:00 - 14:30

CHIRASHI all chirashi served with rice	
PORK BELLY edamame • spring onions • pickled daikon & shiitake mushroom beetroot • fukku bbq sauce	£16.50
KIMCHI CHICKEN THIGH edamame • pickled mango • ajitsuke egg • kimchi sweet chili-lime sauce • spring onion	£15.50
TUNA TARTARE edamame • carrot • cucumber • avocado • radish • beetroot sesame	£17.50
SEA TROUT TARTARE edamame • carrot • cucumber • avocado • radish • beetroot sesame	£16.50
ROAST CAULIFLOWER cauliflower • radish • edamame • pickled daikon pickled beetroot • tonkatsu curry mayo	£15.00
KATSU With Fukku curry sauce, steamed rice, radish	
SHRIMP KATSU CURRY	£16.00
CHICKEN KATSU CURRY	£15.50
ROAST CAULIFLOWER CURRY	£15.00
SALAD	
SMOKED CHICKEN BREAST or ROAST CAULIFLOWER Chinese cabbage • red cabbage • red onion • aged miso dressing corriander • sesame	£16.50 / £15.00


OTSUMAMI snacks "to pinch something"		
EDAMAME salted or spicy	£4.95	
OYSTER (2pcs) cucumber • yuzu gel • herb oil • tobiko	£6.50	
SCALLOP TARTARE onion • chili • radish • trout roe	£12.50	
TARTARE TACOs (2pcs) tuna / avocado or spicy crab or trout / yuzu	£5.50	
ROASTED BONE MARROW / SEARED BREAM aged miso • yuzu kosho • pickled chilli • coriander	£12.50	
BEEF TARTARE onion • gherkins • shiitake • mustard • egg yolk	£14.00	
SEARED HAMACHI coriander • yuzu kosho • ponzu sauce	£15.00	
KIMCHEESE CROQUETTES (4pcs) spicy mayo • chives	£8.00	
CRAB WITH PORK CRACKER local crab • apple • passion fruit • pork skin	£12.00	
SHRIMP CREAM MALA (1pcs) shrimp • szechuan cream • filo pastry	£7.50	


TEMPURA all gluten free		
SOFT SHELL CRAB sesame soy	£13.50	
CRISPY OCTOPUS roast tomato and mint dip	£9.00	
COURGETTE sesame • yuzu & seaweed dip	£9.00	
NASU DENGAKU aubergine • den miso • sesame	£9.00	


NIGIRI / SASHIMI		
Nigiri • 2 pieces of sliced raw fish served on rice		
Sashimi • 3 pieces of sliced raw fish		
MAGURO (BLUE FIN TUNA)	SASHIMI	NIGIRI
HAMACHI (KING FISH)	£11.00	£8.00
MAZU (SEA TROUT)	£7.50	£6.50
TAI (BLACK BREAM)	£6.50	£5.50
HOTATEGAI (SCALLOP)	£7.50	£6.50
SUZUKI (SEA BASS)	£7.50	£6.50
AMA EBI (SWEET SHRIMP) 8pc	£9.00	£9.00
BEEF TATAKI		£8.50
UNAGI (FRESH WATER EEL)		£7.00

MAKI & TEMAKI sushi rolls & hand rolls		
DRAGON ROLL (8pcs) grilled freshwater eel • prawn tempura • cucumber • carrot	£16.50	
CRISPY EBI ROLL (8pcs) prawn tempura • avocado • spicy mayo	£13.50	
YELLOW TAIL ROLL (8pcs) yuzu kosho • cucumber • anchovy mayo • crispy onion	£15.00	
SPICY TUNA ROLL (8pcs) spicy tuna • cucumber • spicy miso	£13.50	
SEABASS & TRUFFLE SOY ROLL (8pcs) prawn tempura • truffle soy • cucumber • tobiko	£16.50	
TROUT AND AVOCADO ROLL (8pcs) crispy rice • kizami wasabi	£11.00	
CALIFORNIA ROLL (8pcs) crab • avocado • cucumber • tobiko	£14.00	
AMA EBI HOSOMAKI (6pcs) yuzu kosho	£9.00	
GRILLED AUBERGINE ROLL (8pcs) cucumber • avocado • green miso pesto	£10.50	
ROMANO PEPPER ROLL (8pcs) mango • cucumber • avocado • spicy miso	£12.00	
LOBSTER MISO TEMAKI (2pcs) lobster • shrimp • miso butter	£14.00	
TEMAE TEMAKI "sushi made by me"	£20.00	
A chef-prepared mix of seasonal fish and accompaniments, served with nori. Simply scoop, roll, and enjoy by hand.		

SUSHI SETS chef's selection		
9pc SASHIMI maguro akami • mazu • suzuki	£24.00	
18pc SASHIMI 5 different fish	£42.00	
9pc NIGIRI 9 individual pieces	£33.00	
OMAKASE PLATTERS:		
MEDIUM 18 sashimi • 12 nigiri • 16 maki • wakame salad	£95.00	
LARGE 24 sashimi • 16 nigiri • 24 maki • wakame salad	£125.00	
VEGAN OMAKASE A selection of maki • nigiri • salad • tempura	£50.00	

OMAKASE EXPERIENCES		
SĀBISU SA SETE ITADAKIMASU "let us serve you"		
Choices are hard when it all sounds so delicious! We can curate a menu for your table with dishes to share from £50 per person (charged per dish).		

RAMEN served with ramen noodles or rice noodle		
SPICY KIMCHI CHICKEN RAMEN marinated chicken • edamame • spring onion • ajitsuke egg menma • nori • kimchee	£17.00	
DUCK SHOYU RAMEN duck breast • shiitake • menma • spring onion • smoked prunes ajitsuke egg • nori	£17.50	
CHICKEN or PORK SHIO RAMEN chicken thigh or chashu pork • shiitake • spring onion • menma edamame • ajitsuke egg • nori	£16.50	
MUSHROOM VEGAN RAMEN kikurage mushroom • shiitake • menma • edamame • spring onion radish • chilli strings • roasted cauliflower	£16.00	

ROBATA cooked over binchōtan coal		
CHICKEN THIGH YAKITORI (2 skewers) tare • crispy chicken skin	£9.00	
DUCK BREAST duck jus	£11.00	
GOCHUJANG PORKBELLY (2 skewers) gochujang sauce	£9.50	
GUERNSEY BEEF Wagyu fat • yakiniku sauce • crispy leek	£9.50	
MONKFISH seaweed butter	£11.00	
OCTOPUS ponzu butter	£10.00	

SIDES		
ROAST CAULIFLOWER humus • coriander pesto	£6.00	
GRILLED TENDERSTEM chilli • mustard dressing	£7.50	
WAKAME SALAD radish • sesame	£5.00	
WAKAME SALAD WITH CRAB radish • sesame	£9.50	
LEAFY SALAD sesame dressing	£6.00	
CUCUMBER SALAD pickled shallots • coriander • radish	£5.00	
KIMCHI CABBAGE	£4.00	
FURIKAKE FRIES bonito flakes • kewpie mayo • tonkotsu sauce	£6.50	
STEAMED RICE or SUSHI RICE	£4.00	

PLEASE NOTE; A 10% DISCRETIONARY SERVICE IS ADDED TO ALL TABLES.
If you have any allergies or dietary requirements, please speak to a member of the team before placing your order.