

KUIKKU

LUNCH MENU

1 COURSE ONE & 1 COURSE TWO 21

2 COURSE ONE & 1 COURSE TWO 25

ALL SERVED WITH A DETOX SHOT

COURSE ONE

SALT & PEPPER SQUID

SPICY CHICKEN WINGS

EDAMAME GYOZA SZECHUAN PEPPER V

BABY GEM & AVOCADO CHILLI SOY VG

GREEN DRAGON MAKI VG

SASHIMI SELECTION

SPICY TUNA MAKI

SALMON CEVICHE

COURSE TWO

GRILLED SEABASS DAIKON & SHISO

SALMON TERIYAKI SESAME & COMA

BABY CHICKEN PICKLES

SPICY PRAWN NOODLES

VEGETABLE NOODLES V

SPICY BEEF TENDERLOIN GINGER +5

CARAMELISED LAMB CHOP RED YUZU KOSHU & HERBS +6

CARAMELISED BLACK COD SPICY MISO +8

ADD ONS

TENDERSTEM BROCCOLI SPICY MISO QUINOA 6

GRILLED SWEET POTATO COCONUT WASABI 6

KIMCHI FRIED RICE 6

STEAMED RICE 4

DESSERT

DOUGHNUTS 6

MINI VANILLA CHEESECAKE 6

SORBETS & ICE CREAMS (3 SCOOPS) 6



... A GLASS OF WINE.

A SELECTION OF WINES, CHOSEN BY OUR HEAD SOMMELIER

VIN DE FRANCE - VIOGNIER - LE CABANON - RHÔNE - 2023 10

MALBEC - TERRAZAS DE LOS ANDES - ARGENTINA - 2022 10

SPARKLING - JCB NO. 69 - CRÉMANT DE BOURGOGNE ROSÉ- M.V. 12

SUNDOWN SOMEWHERE

HAPPY HOUR

MON - FRI | 4PM - 7PM

£8 COCKTAILS & WINE, £9 SNACKS

(BAR ONLY)

A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.

NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS.

FOR DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS PLEASE SCAN THE QR CODE. HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS

