

イブニングメニュー

เมนูตอนเย็น

Evening Menu

Here at Kusaki we want to take you on a trip from Tokyo to Bangkok showing the true excellence of local, seasonal vegetables in all their glory. We use flavours and techniques from these two vibrant capitals to showcase the flavour and textures of fruit and vegetables. To experience the most of we have to offer from our menu we recommend sharing each and every plate.

All of our menu is plant based and gluten free unless marked with a (G).

NIBBLES

CRACKERS (G)(GFO) £6
Furikake crackers with a trio of seasonal dips

TOFU £7
Crispy tofu with sweet chilli, ginger and lime

NUTS (N) £5
A selection of roasted in house made nuts coated in wasabi

SUSHI

TEMARIZUSHI (6 PIECES) £8
Miso rice balls on a kabocha squash puree topped with pickled daikon and roasted leek

FRIED NIGIRI (6 PIECES) £8
Crisp squares of sushi rice topped with wakame, turmeric tofu and smoked carrot, with a wasabi mayo

HOSOMAKI (6 PIECES) £8
Nori rolled sushi filled with spiced chickpea tartare, soy, wasabi and pickled ginger

INARI TOFU POCKETS (2 POCKETS) (G) £10
Tofu pockets filled with forbidden rice, sesame carrot puree and pickles

SUSHI SHARING PLATTER (G)(GFO) £46
A combination of Temarizushi, fried nigiri, hosomaki, inari tofu pockets, plus a chef's special futomaki, a selection of dipping sauces and a plate of seasonal pickles

We cannot guarantee the absence of any traces of nuts or other allergens
Please advise a member of staff if you have any dietary requirements
(N)/(NFO) - Nuts/Nut free option. (G)/(GFO) - Gluten/Gluten free option

Please be advised that an optional 10% service charge is automatically included in your total

SMALL PLATES

KARAAGE OYSTER MUSHROOMS (G)	£12
Crispy fried oyster mushrooms served with zaru soba noodles and a wasabi aioli	
CRISPY TOFU	£11
Crispy tofu served with pickled seasonal vegetables and a dashi broth	
TERIYAKI HERITAGE CARROTS	£9
Roasted teriyaki heritage carrots with black sesame and miso butter	
KIMCHI TOFU GYOZA (4 PIECES) (G)	£9
Kimchi and tofu stuffed gyoza with beetroot puree and chiang mai sauce	
RICE NOODLE PAD THAI (GFO)(NFO)	£12
Rice noodles with inari tofu, bamboo, carrots, green onion and peanuts	
SWEETCORN FRITTERS	£10
Coriander sweetcorn fritters with a green curry aioli	
STIRFRIED AUBERGINE PAD CHA	£9
A pink peppercorn rich aromatic aubergine with chilli oil, bamboo and baby spinach	
TOM YUM	£9
Hot and sour wild mushroom broth with pickled chillis and coriander	

LARGE PLATES

TOFU HANLOK (N)(G)	£16
Kimchi marinated tofu patties with tenderstem broccoli and massamam curry. Served with jasmine rice and pineapple salsa	
GOCHUJANG AUBERGINE (G)	£14
Roasted gochujang aubergine with miso baba ganoush, kimchi, chilli, coriander and toasted coconut.	
OYSTER MUSHROOM TOGARISHI SHICHIMI (G, GFO)	£15
Seared shishimi Oyster mushroom with curried udon noodles and pickled daikon	
HOLY RAMEN(GFO)	£16
Roasted kabocha squash with dashi broth, green beans, carrot and sesame. Served with a choice of rice or udon noodles	
CELERIAC STEAK	£14
Roasted miso celeriac steak with a wafu dressing, celeriac and leek puree and crispy leeks	

SIDES

SEASONAL GREENS GOMA-AE	£6
Roasted seasonal greens with crushed sesame and mirin, sake and soy	
CARROT AND DAIKON NAMASU	£6
A lightly pickled carrot and daikon salad	
DRUNKEN RICE	£7
Fried rice with green onion, pickled chillies, kimchi and green curry aioli and mango mayo	
ZARU SOBA NOODLES	£6
Served with a savoury Mentsuyu broth	

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