



APPETIZERS	
EDAMAME	4.0
Steamed Soy Beans/Sea Salt	
GARLIC PARMESAN EDAMAME	6.0
Saute' Soy Beans/Soy/Garlic Oil/Parmesean Cheese	
FLAMING EDAMAME	6.0
Saute' Soy Beans/Soy/Garlic Oil/Creamy Habanero	
SEAWEED SALAD	5.0
Seaweed/Sesame Oil/Sesame Seed/Soy	
SQUID SALAD	6.0
Marinated Squid/Sesame Oil/Sesame Seed/Soy	
CALAMARI TEMPURA	9.0
Calamari/Jalapenos/Miso Mayo	
*WASABI TAKO	6.0
Baby Octopus/Kizami Wasabi	
CHICKEN KARAAGE	7.0
Chicken Thigh/Karaage Marinated	
IKA GESO KARAAGE	10
Japanese Battered Squid Tentacles/Miso Mayo	
*SPICY TUNA TARTAR	12
Crispy Chip/Spicy Tuna/Jalapeno/Eel Sauce/ Mayo	
CHEEZY BUTTER CORN	6.5
Corn/Butter/Cheese	
GYOZA	6.0
Pork Potsticker/Gyoza Sauce	
SHRIMP TEMPURA	8.0
6pc Shrimp/Tempura Sauce	
TEMPURA MIX	7.5
1pc Shrimp/Seasonal Vegetables/Tempura Sauce	
TAKO YAKI	8.5
Battered Octopus/Mayo/Tako Yaki Sauce/Aonori	

NOODLES/SOUPS	
Kuka & Miso Ramen Comes With Kikurage/Green Onion/Napa Cabbage/Nori/Garlic Chip	
Add Chicken 1.50 / Pork 2 / Beef 2.50 / Egg 1 Tofu 2 / Corn 1	
*THE KUKA RAMEN	9.5
*MISO RAMEN	9.5
TOMATO (VEGETARIAN) RAMEN	11
Tomato Broth/Roasted Vegetables	
NAGASAKI CHANPONG	15
Pork/Assorted Seafood/Vegetables	
*TSUKEMEN	13
Cha-su/Egg/Green Onion/Nori/Lime/Bonito Flakes	
UDON	7
Naruto/Udon Noodle/Seaweed/Green Onion	
TEMPURA UDON	10
Naruto/Udon Noodle/Seaweed/Green Onion/Tempura	
YAKISOBA	10
Add Chicken \$3/Tofu \$3/Pork \$3/Beef \$5/Shrimp \$5	
YAKI UDON	10
Add Chicken \$3/Tofu \$3/Pork \$3/Beef \$5/Shrimp \$5	
MISO SOUP	3
Miso/Tofu/Seaweed/Green Onion	
SPICY DUMPLING SOUP	9
Gyoza/Spicy Broth/Green Onion/ Add Udon \$4	

SALAD	
*AHI TUNA TATAKI	13
Seared Tuna/Salad Mix/Tataki Dressing	
*POKE	13
Tuna/Onion/Seaweed Salad/Avocado/Poke Sauce	
*SASHIMI	15
Chef's Choice Sashimi of Day/Kuka Dressing	

SOFT DRINKS	
Strawberry Lemonade	3
PEPSI, DIET PEPSI, MIST, DR PEPPER, PINK LEMONADE	3
Iced Black Tea	3
Hot Green Tea	3
Iced Green Tea	3
Juices	3
Perrier	4

OMAKASE LUNCH	
No substitution /Lunch Only	
*KUKA DELITE	14
Soup, Salad,Chef's Choice of 7pcs Nigiri, 5pcs Roll	
*KUKA SPECIAL	17
Soup, Salad,Chef's Choice of 9pcs Nigiri, 5pcs Roll	
*KUKA PREMIUM	23
Soup, Salad,Chef's Choice of 11pcs Nigiri, 5pcs Roll	
*SASHIMI DELUXE	17
Chef's Choice of 4 Kind of fish 3 Pcs each	

OMAKASE DINNER	
No substitution /Lunch & Dinner	
*BUZZ - Good	19
Soup, Poke,Chef's Choice of 9pc Nigiri, 5pc Roll	
*DRUNKEN - Great	26
Soup, Poke,Chef's Choice of 11pc Nigiri, 5pc Roll	
*HAMMERED! - Best	32
Soup, Poke,Chef's Choice of 13pc Nigiri, 5pc Roll	
*Fresh Catch of The Day	35
5 Kind, 3pcs Each of Premium Sashimi	

ENTRÉE	
Comes with Rice and Choice of Soup or Salad	Small/Large
CHICKEN TERIYAKI	8 / 10
Grilled Chicken/Saute' Seasonal Vegetables	
SWEET MISO SALMON (SAIKYOYAKI)	14 / 20
Grilled Sweet Miso Glazed Salmon/Saute' Seasonal	
MISO GLAZED PORK BELLY	10 / 14
Miso Glazed Pork Belly/Saute' Seasonal Vegetables	
SOY GLAZED PORK BELLY	10 / 14
Soy Glazed Pork Belly/Saute' Seasonal Vegetables	
GALBI (BEEF)	11 / 16
Galbi Marinated Short Rib/Saute' Seasonal Vegetables	
TEMPURA	8 / 10
Shrimp /Seasonal Vegetables	
GARLIC BUTTER FRIED RICE	7 / 9
Add Chicken \$3/Tofu \$3/Pork \$3/Beef \$5/Shrimp \$5	
TONKATSU(PORK CUTLET)	10
PORK CUTLET/TONKATSU SAUCE	
HAMBURG STEAK	14
Beef/Pork/Onion/Hamberg Sauce	
TONKATSU CURRY	13
PORK CUTLET/JAPANESE CURRY	
CURRY HAMBURG STEAK	15
Beef/Pork/Onion/Japanese Style Curry	

DESERT	
ASIAN PEAR SORBET	7
MOCHI ICE CREAM	4
WINE INFUSED BLUEBERRY	7

HAPPY HOUR	
2pm to 6pm	
DRINKS	
DRAFT BEER PINT	3
SOJU SHOT {choose 4 flavors}	1
SKREWBALL SHOT	3
HOUSE WINE BY GLASS	5
KUKA SIGNATURE COCKTAIL	50% OFF

APPETIZER	
EDAMAME	3
SEAWEED SALAD	4
SQUID SALAD	5
CALAMARI TEMPURA	6
GYOZA (FRIED)	4
CHICKEN KARAAGE	6

SUSHI	
CALIFORNIA ROLL	4
SPICY YELLOWTAIL ROLL	4
SPICY TUNA ROLL	4
SPICY SALMON ROLL	4
SHRIMP TEMPURA ROLL	4

DAILY SPECIALS	
MULE MONDAY	
ALL MULES \$5 ALL DAY	
TEQUILA TUESDAY	
\$2 Tequila shots	
\$5 House Magarita	
\$2 off premium Tequila	
WINE DOWN WEDNESDAY	
50% OFF ALL Wine Bottle	
THIRSTY THURSDAY	
\$2 OFF Bottle Beer	
\$2 off Draft Beer	
\$2 off wine by Glass	
Sake Sake Sunday	
50% OFF All Bottled Sake	

* These items are Served raw or uncooked. Consuming raw or uncooked Seafood, Shellfish or Eggs may increase your risk of food borne illness.
There will be a service Charge on parties of 5 or more.



Drinks

Asahi Beer Tower \$28

80 oz Asahi Beer & 2 Appetizer of choice

Beer On Tap

	ABV		Pint	Pitcher
Kirin Draft	6.0%	JAPAN	\$6	\$15
Church Music IPA	6.7%	TEMPE,AZ	\$7	\$17
Four Peaks Peach Ale	4.5%	TEMPE,AZ	\$7	\$17
Shock Top Belgian White	5.2%	TEMPE,AZ	\$7	\$17

Kuka Signature Cocktail

Japanese Old Fashion	- Japanese Whisky/Yuzu Bitter	\$12
Okinawa Mohito	- Sochu/Rum/ Lime Juice/ Mint	\$10
Tom Collins	- Gin/Yuzu/raspberry	\$12
Wrong Island Icedtea	- Vodka/Tequila/Rum/Gin	\$10
Magarita	- Tequila/Lime/Sweet Sour	\$10
Mule	- Vodka/Ginger Beer	\$10
Honey Peanut Butter Beer	- Beer/Honey/Skrewball	\$10

Bottle

	ABV	Bottle
Asahi Beer Bomb		\$9.0
Asahi Large (Any Choice of one Appitizer 50% Off)	5.0%	\$7.0
Kirin Light Large	3.2%	\$7.0
Kyoto Matcha Green Tea IPA	8.5%	\$7.0
Echigo Stout 330ml From Japan	7.0%	\$6.0
Echigo Rice 350ml From Japan	5.0%	\$5.0
Echigo Flying IPA From Japan	6.0%	\$6.0

Japanese Whiskey

HIBIKI HARMONY	40%	Japan	\$12
TOKI SUNTORY	40%	Japan	\$10
IWAI TRADITION	40%	Japan	\$10
IWAI 45	40%	Japan	\$10
KIKORI	41%	Japan	\$12
YAMAZAKI	40%	Japan	\$15

SAKE

Hot Sake	Junmai	S/L	Japan	\$4 / \$6
Kizakura Macha	Nigori	300ml	Japan	\$11
Mio	Sparkling	300ml	Japan	\$14
Kurosawa	Nigori	300ml	Japan	\$14
Hakutsuru	Junmai Ginjo	300ml	Japan	\$15
Otokoyama	Tokubetsu Junmai	300ml	Japan	\$17
Strawberry Sake	Nigori	300ml	Japan	\$17
Kurosawa	Junmai Kimoto	300ml	Japan	\$15

SHOCHU

IICHIKO	Barley	25%	Japan	6.5 / 45
Kuro Kirishima	Sweet Potato	24%	Japan	6.5 / 50
Aka Kirishima	Sweet Potato & Rice	24%	Japan	8.5 / 55
Toki no Kokuin	Rice	23%	Japan	8.5 / 55
Migaki	Barley & Rice	24%	Japan	7.5 / 50
Awamori	Long Rice	24%	Okinawa	7.5 / 50
SOJU	MOSTLY RICE	20%	Korea	\$12/Bottle
FLAVOR SOJU	MOSTLY RICE	12%	Korea	\$12/Bottle

Wines

Whites & Bubble

			Glass / Bottle
House Chardonnay	Chardonnay	NA	California \$7 / \$25
Franciscan	Chardonnay	2017	Napa County \$10 / \$35
ALLEGRO	Moscato	2019	California \$7 / \$30
Band of Roses	Rose'	2017	Washington State \$9 / \$30
MATUA	Sauvignon Blanc	2018	Marlborough NZ \$9 / \$35
Ruffino	Pinot Grigio	2016	Italy \$8.5 / \$30
Kim Crawford	Sauvignon Blanc	2017	Marlborough NZ \$12 / \$45
KungFu Girl	Riesling	2017	Washington State \$8.5 / \$30
Plum Wine	Plum Wine	NA	Japan \$7 / \$25
ZD WINES	Chardonnay	2018	California \$65 Bottle
SIMI Reserve	Chardonnay	2016	Russian River \$55 Bottle
MEIOMI	Chardonnay	2017	Monterey/sonoma \$40 Bottle
Sonoma-Cutrer	Chardonnay	2017	Sonoma County \$45 Bottle
Whispering Angel	Dry Rose'	2020	France \$35 Bottle
Bubbles	Prosecco	NA	Italy \$8 Bottle

Reds

			Glass / Bottle
House Cab	Carbernet Sauvignon	NA	California \$7 / \$25
House Melot	Melot	NA	California \$7 / \$25
7 Moons	Red Blend	2016	California \$9 / \$35
JAGGERNAUT	Carbernet Sauvignon	2016	California \$13 / \$50
TOM GORE	Carbernet Sauvignon	2017	California \$9 / \$35
Mark West	Pinot Noir	2017	California \$8.5 / \$30
ALAMOS	Malbec	2018	Mendoza.Argentina \$30Bottle
THE VELVET DEVIL	Melot	2016	Washington State \$30 Bottle
JAGGERNAUT	Pinot Noir	2017	California \$50 Bottle
Trim	Carbernet Sauvignon	2016	California \$35 Bottle
Chateau Smith	Carbernet Sauvignon	2016	Washington State \$40 Bottle
QUILT	Carbernet Sauvignon	2016	Napa Valley \$75 Bottle
Stag's Leap <i>The Investor</i>	Red Blend	2015	Napa Valley \$80 Bottle



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