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## BITES

### PORK CHICHARRON | 3.50

crunchy pork scratchings with chilli vinegar

### CHICKEN WINGS | 6.00

filipino style sticky wings with adobo and spring onion

### EDAMAME (v) | 3.50

soy beans in the pod, chilli or salted

### PADRON PEPPERS YUZU DRESSING (v) | 5.50

grilled with a japanese citrus dressing

## SIDES

### STEAMED RICE (v) | 3.00

### SEASONAL GREENS WITH BLACK BEANS (v) | 3.50

### SWEET POTATO FRIES (v) | 4.00

### WOK FRIED VEG (v) | 3.50

with sake and soy

## BAO

a mouth watering taiwanese steamed bun or asian sandwich

### TWICE COOKED 7UP BRAISED PORK BELLY | 5.00

bbq sauce, cucumber pickle

### SOY & BUTTERMILK CRISPY CHICKEN | 5.00

spicy mayo, kimchi slaw

### CRISPY SOFT SHELL CRAB | 6.50

wasabi mayo, house pickles

### TOFU (v) | 4.50

sriracha honey glaze

### GRILLED WHITE FISH SHISO | 5.50

shiso mayo, ginger and pickles

## HOT

### VIETNAMESE CHICKEN & PORK SSAM | 5.00

spring rolls wrapped in lettuce  
with housemade sweet chilli sauce

### VIETNAMESE VEGETARIAN SSAM (v) | 4.50

corn, mushroom and noodle spring rolls  
wrapped in lettuce with housemade  
sweet chilli sauce

### SCALLOP, PRAWN & CHIVE DUMPLING | 8.50

a chinese favourite with chilli, ginger vinegar

### BUTTERNUT & SWEETCORN DUMPLING (v) | 5.50

soft and sweet gyoza with a creamy  
sesame sauce

### SATAY TOFU (v) | 6.50

thai inspired with crunchy peanuts

## FISH

### HOT SMOKED SALMON & PAPAYA SALAD | 8.00

fresh thai salad with tomato, green beans,  
peanuts, shallots and dried shrimp

### SEARED TUNA | 8.00

raw, succulent sashimi style tuna with drunken soy

### SPICY TUNA TOSTADA | 8.50

crispy tortilla with raw yellowfin tuna, pickled  
radish, spring onion and spicy mayo

### SALMON TOSTADA | 7.00

crispy tortilla with salmon and  
a spicy jalapeno dressing

### POKE | 8.00

hawaiian themed salad of mixed raw fish,  
sesame citrus dressing and corn chips

### STEAMED SEA BASS FILLET | 7.50

a soft fillet with garlic, ginger, chives and  
mushrooms, seared with sesame oil

## GRILL AND WOK

### PEANUT CHICKEN | 6.50

thai style satay sticks from the bbq

### SWEET SOY BEEF | 7.50

glazed sticks of sirloin from the bbq

### SWEET & STICKY EGGPLANT (v) | 5.50

wok fried with white miso glaze,  
crunchy shallots and sesame

### BBQ'D OCTOPUS | 8.00

braised with sake, mirin, soy and a ginger,  
garlic vinaigrette

### SALT & PEPPER CALAMARI | 8.00

lime, coriander, chilli, garlic

### BABY BACK RIBS | 7.50

with an asian bbq sauce and chilli

### SPATCHCOCK TWICE COOKED | 7.00

bbq'd baby chicken with koji, green chilli, hoisin

### 150 DAY GRAIN FED AUSTRALIAN SIRLOIN STEAK (120g) | 11.50

with housemade chilli sauce  
and sesame vinaigrette

PLEASE ASK OUR STAFF  
FOR OUR

## DESSERTS

please ask your server for an allergens menu

please note that we do not add service charge to  
your bill and all tips go directly to the guys working  
hard to make this an awesome place!