



SUSHI KUU

**3109 W Noble Ave  
Visalia, CA 93277  
Tel: (559) 735-9680**

[www.visaliasushikuu.com](http://www.visaliasushikuu.com)

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## - Appetizers -

<b>Edamame</b> Boiled young soy beans	5	<b>Baked Mussels</b> Green mussels with mildly spicy sauce	8
<b>Ebi Fry</b> Shrimp wrapped in rice paper, deep fried	8	<b>Beef Kushiyaki</b> Grilled USDA prime ribeye beef skewer drizzled with yakiniku sauce	6
<b>Gyoza</b> Chicken or Shrimp deep fried dumplings	6	<b>Potato Croquette</b> Deep fried breaded milky potato served with katsu sauce	5
<b>Tempura</b> Fried light batter shrimp and vegetables	8	<b>Grilled Yellowtail Collar</b>	12
<b>Popcorn Shrimp</b> Deep fried battered shrimp	7	<b>Grilled Amberjack Collar</b>	7
<b>Fried Calamari</b> Deep fried battered calamari	8	<b>Seaweed Salad</b> Mixed seaweed with sesame dressing	5
<b>Agedashi Tofu</b> Deep fried tofu with tempura sauce	6	<b>Cucumber Salad</b> Cucumber with soy vinaigrette dressing	5
<b>Softshell Crab</b> Deep fried soft shell crab with spicy radish	11	<b>Ahi Poki Salad</b> Tuna seaweed salad with soy sesame dressing	10

## - Nigiri/Sashimi-

<b>Akami</b> (Big eye tuna)	7	<b>Saba</b> (Cured mackerel)	5.50
<b>Albacore</b>	6	<b>Sake</b> (Salmon)	6
<b>Butterfish</b> (Escolar)	6	<b>Shima Aji</b> (Stripedjack)	7
<b>Ebi</b> (Shrimp)	5	<b>Suzuki</b> (Stripe bass)	7
<b>Hamachi</b> (Yellowtail)	6.50	<b>Madai</b> (Red snapper)	7
<b>Hotate</b> (Scallop)	6.50	<b>Tobiko</b> (Flying fish roe)	5.50
<b>Ika</b> (Squid)	5.50	<b>Umimasu</b> (Ocean trout)	7
<b>Ikura</b> (Salmon roe)	9.50	<b>Unagi</b> (Eel)	7.50
<b>Inari</b> (Marinated tofu skin)	5	<b>Uni</b> (Sea urchin)	13
<b>Kanpachi</b> (Amberjack)	7	<b>Zuwagani</b> (Snow crab leg)	7

## - Sushi Standard Rolls -

\*cooked roll

<b>Alaskan</b> Salmon and avocado	8	<b>Shrimp Tempura Avocado *</b> Shrimp tempura, crab, avocado, and eel sauce	8
<b>California *</b> Crab, avocado, and cucumber	6	<b>Spicy Salmon</b> Salmon and cucumber with spicy mayo	8
<b>Negi Hama</b> Scallion and yellowtail	6.50	<b>Spicy Tuna</b> Tuna and cucumber with spicy mayo	8
<b>Philadelphia</b> Salmon, avocado, and cream cheese	8	<b>Sweet Potato Tempura*</b>	7
<b>Rock Roll *</b> Eel, cucumber, and avocado	8.50	<b>Tekka</b> Tuna	6.50
<b>Tuna Avocado</b>	8		

Please enjoy our House crafted soy sauce

## – Sushi Special Rolls –

\*cooked roll

<b>Butterfish</b>	14.50	<b>Lemon Drops</b>	14.50
Shrimp tempura, crab, and cilantro topped with seared butterfish		Shrimp tempura, cilantro, and crab topped with scallops, lemon, and tobiko	
<b>Caterpillar *</b>	14	<b>Lion King *–<i>baked</i></b>	14
Eel and cucumber topped with avocado		Crab, avocado, and cucumber topped with salmon	
<b>Cherry Blossom</b>	15	<b>Ooh La La</b>	14.50
Salmon and avocado topped with tuna		Spicy tuna and avocado topped with seared salmon, tobiko, and sesame mustard sauce.	
<b>Crunch</b>	15	<b>Poprocks</b>	14.50
Tuna and avocado topped with spicy tuna, crunch, and tangy sauce		Spicy crab and cucumber topped with salmon, jalapeno, and sweet mango chili sauce.	
<b>Dragon *</b>	14	<b>Rainbow</b>	15
Shrimp tempura, cucumber, and crab topped with unagi and avocado		Crab, avocado, and cucumber topped with assorted fish	
<b>Firebomb</b>	14.50	<b>Salmon Lovi</b>	14
Shrimp tempura, lemon, and cilantro topped with spicy tuna and jalapeno		Crab, avocado, and cucumber topped with salmon	
<b>Fourth of July</b>	15	<b>Silver Kuu</b>	15
Spicy tuna and cucumber topped with assorted fish		Crab and avocado topped with unagi and tobiko with garlic sauce	
<b>Green Goblin</b>	15	<b>Spider*</b>	14
Salmon, avocado, and cilantro topped with yellowtail, jalapeno, and tobiko		Softshell crab, avocado, and cucumber	
<b>Hachi</b>	15	<b>Tiger *</b>	14
Shrimp tempura, crab, and cucumber topped with tuna and avocado		Shrimp tempura, crab, and cucumber topped with shrimp and avocado	
<b>Harley's</b>	15	<b>Volcano *–<i>baked</i></b>	14
Shrimp tempura, spicy tuna, and cucumber topped with salmon, lemon, and mildly spicy sauce		Crab, avocado, and cucumber topped with scallop	
<b>Heat *– <i>deep fried</i></b>	11	<b>Wasabi</b>	13.50
Spicy crab, avocado, and cucumber topped with jalapeno, spicy mayo, and eel sauce		Salmon, tuna, and avocado topped with wasabi tobiko	

## –Entrée –

Dine-in only: served with Miso soup or Green salad

<b>Sushi/Sashimi set</b>	25.50
Chef's choice of 8 nigiri/sashimi with a choice of California or tuna or spicy tuna roll.	
<b>Chicken/Tofu/Salmon Teriyaki</b>	16/14/18
Grilled and drizzled with original Teriyaki sauce, served with cold soba noodles, steamed bean sprouts, and white rice.	
<b>Chicken/Pork Katsu</b>	16/16
Breaded, deep fried chicken/pork cutlets with Tonkatsu sauce, served with cold soba noodles, thinly sliced cabbage, and white rice	
<b>Combination Tempura</b>	15
Light batter fried shrimp and vegetables with tempura sauce, served with cold soba noodles, steamed bean sprouts, and white rice	
<b>Pork Katsu/Shrimp/Beef Curry</b>	14/15/15
Choice of meat in savory Java curry sauce over rice	

## - Rice Bowl -

Dine-in only: served with Miso soup or Green salad  
\*Eggs are slightly undercooked unless notified by customer

<p><b>Chicken Oyako Don*</b> 13 Chicken, onions, scallions, and eggs cooked in a rich soy broth, served over a bowl of rice.</p> <p><b>Chicken Teriyaki Don</b> 13 Grilled chicken drizzled with teriyaki sauce, served on a bed of thinly sliced cabbage over a bowl of rice.</p> <p><b>Beef Yakiniku Don</b> 14 Tender slices of beef sautéed with onion and scallion in a savory Yakiniku BBQ sauce, served over a bowl of rice.</p>	<p><b>Tekka Don</b> 19 Slices of tuna sashimi over a bowl of sushi rice</p> <p><b>Chirashi Don</b> 19.50 Assorted sashimi served over a bowl of sushi rice</p> <p><b>Pork Katsu Don*</b> 13 Panko breaded pork, onions, scallions, and eggs cooked in rich soy broth, served over a bowl of rice.</p> <p><b>Una Don</b> 18 Delicately baked eel drizzled with a robust sweet eel sauce, served over a bowl of rice</p>
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## - Noodles -

Dine-in only: served with 2 pc of marinated tofu skin (inari) or green salad

<p><b>Pork Ramen</b> 15 Ramen noodles in rich pork broth served with pork belly, bamboo shoots, scallions, bean sprouts, soft boiled egg, and corn</p> <p><b>Spicy Pork Ramen</b> 15 Ramen noodles in spicy pork broth served with pork belly, bamboo shoots, scallions, bean sprouts, soft boiled egg, and corn</p> <p><b>Kitsune Soba/Udon</b> 13 Soba or Udon noodles in a soy sauce based soup with inari (marinated tofu skin)</p>	<p><b>Shrimp Tempura Soba/Udon</b> 14 Soba or Udon noodles in a soy sauce based soup with shrimp tempura</p> <p><b>Pork Katsu Curry Soba/Udon</b> 15 Soba or Udon noodles in curry based soup with breaded deep fried pork</p> <p><b>Shrimp Tempura Curry Soba/Udon</b> 15 Soba or Udon noodles in curry based soup with shrimp tempura</p>
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## - Bento Box-

Served with rice, 4 pc California roll, 2 pc Fried gyoza, and 5 pc Tempura

<p><b>Sashimi Bento</b> 20.50 Chef's choice of 6 sashimi pieces</p> <p><b>Beef Yakiniku</b> 18 Tender slices of beef sautéed with onion and scallion in savory yakiniku BBQ sauce</p> <p><b>Chicken/Salmon Teriyaki</b> 17/18 Grilled chicken/salmon in homemade teriyaki sauce</p>	<p><b>Saba Shioyaki</b> 17 Grilled mackerel</p> <p><b>Chicken/Pork Katsu</b> 17 Breaded, deep fried chicken/pork cutlets with homemade tonkatsu sauce</p>
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## -Omakase-

BY RESERVATION ONLY

65/75/85

“Omakase” means “chef's choice”  
Omakase is highly recommended for guests to experience the chef's inspirations.  
Omakase is seasonal and reflects the best ingredients currently available.  
Each small plate course is designed to harmonize with the next.

Please inform your server if you had any food allergies

## - Drinks -

Tea (iced/hot)		2.50
Canned Soda (Pepsi, Diet Pepsi, Sprite)		2
Ramune (Japanese soda: grape, strawberry, original)		3
Sapporo Draft Beer		4/glass
Bottled beer: Asahi, Kirin, Sapporo	(S) 4.50	(L) 6.50
Orion Beer (Okinawa, Japan)		(L) 8
House Hot Sake	(S) 4.50	(L) 6.50
House Cold Sake (Junmai)		9
Plum Sake (Kobai)		9
Horin Ultra Premium Cold Sake (Junmai Daiginjo)		28
Kansansui Ultra Premium Cold Sake (Junmai Daiginjo)		32
Creamy Cold Sake (Nigori)		14
Citrus Sparking Cold Sake (Yuzu Hana Fuga)		14
Mango Sparking Sake		15
Sparkling Cold Sake (Hana Awaka)		14
Zipang Sparking Sake		15
Cabernet Sauvignon		4.50/glass
Chardonnay (Parrish Family Vineyard)		8/glass
Sauvignon Blanc (Parrish Family Vineyard)		8/glass

## - Sides -

Miso soup	3
Green salad	3.50
Rice	2.50

## -Desserts-

Tempura ice cream (Fried vanilla ice cream)	5
Mochi ice cream (Mango/Green tea/Chocolate/Strawberry/Vanilla)	5

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects