



SUSHI KUU

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- Appetizers -

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

- Nigiri/Sashimi-

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

- Sushi Standard Rolls -

*cooked roll

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

Please enjoy our House crafted soy sauce

– Sushi Special Rolls –

*cooked roll

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

–Entrée –

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

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

- Rice Bowl -

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

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

- Noodles -

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

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

- Bento Box-

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

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

-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



SUSHI KUU
- Drinks -

Tea (iced/hot)		2.50
Canned Soda (Pepsi, Diet Pepsi, Sprite)		2
Calpico		3.50
Ramune (Japanese soda: grape, strawberry, original)		3
Sapporo Draft Beer		4/glass
Asahi Black Beer	(S) 6.00	
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
Blueberry Sake		9
Plum Sake (Kobai)		9
Pineapple Sake		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		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