



# 草木

THE MENU  
[SUBJECTED TO DAILY CHANGES]



## WHILE YOU WAIT

EDAMAME - sautéed in their pods, with garlic, chilli and rock salt. £4.5

WASABI PEAS - roasted peas with wasabi coating for a crunchy & spicy snack. [CG] £3.0

MISO SOUP - homemade miso soup with spring onion, tofu and sesame seeds. £5.0

CHILLI RICE CRACKERS  
Crunchy savoury treats [CG] £3.0

**Lunch only** (12-3.30pm)

### BENTO BOX

MAKISUSHI, tempura vegetables, japaese pickles, wakame salad

served with your choice of one dish below £16

Kiro curry

Momoiro curry

SUIKA SUTEKI – Watermelon steak with stir fry noodles

## SMALL PLATES

AUBERGINE DENGAKU– roasted aubergine coated with traditional dengaku glaze and peanut crumb. £8.5

DASHI TOFU - pressed and soaked in a mushroom & dashi infused stock with a crispy shell and served with pickled local vegetables and our dashi broth. [ngo] £8.5

KARIFURAWA TERIYAKI– tempura cauliflower with a burnt sesame and cauliflower puree, cauliflower crisps and pickled shallot. £9.0

PAKUCHOi – roasted pak choi with a split pea cream, marinated pak choi, thai basil oil and toasted cashew nuts. £8.0

BANG BANG TENDERSTEM – charred local tender stem broccoli on a bed of plum sauce, topped with ginger & sweet chilli sauce, toasted almonds. £7.0

GYOZA – shiitake, five spice & miso gyoza served with a mirin, yuzu and rice vinegar dipping sauce. [CG] £7.0

TEMPURA – a selection of sustainable vegetables in a light crispy tempura. Served with ponzu. [ngo] £7.5

Sharing Portion

KARAAGE OYSTER MUSHROOM – feathered oyster mushroom with salt & pepper, yuzu kewpie mayo £7.5

£12

£7.5

## SUSHI

URAMAKI– inside out sushi roll with black rice, filled with oyster mushrooms, spring onion, carrots, french beans and cucumber. [8 pcs] £10

KUSAKI NIGIRI- traditional Japanese sushi rice topped with heritage beetroot, Smoked bell pepper, tamagoyaki & tahini watermelon served with wasabi and pickled ginger. [4 pcs] £10

MAKIZUSHI – widely known as ‘Maki’ our traditional sushi rice & nori encases roasted and marinated sweet potato, raw and pickled vegetables & our Japanese red pepper sauce. [8 pcs] £10

INARI SUSHI – tofu pockets both filled with sushi rice, burnt leeks, leek cream and pickled apple. [CG] £9

SHARING PLATTER

Our signature selection of Nigiri, Uramaki and Makizushi. Served with Japanese inspired pickles, Inari Tsumi, wakame salad and a selection of dips and soy. [ngo] £45

All our menu is non-Gluten unless marked

[CG] – Contain Gluten

[NGO] – NON-GLUTEN OPTION AVAILABLE

## LARGE PLATES

UDON BROTH – our Kusaki udon broth is an umami rich traditional style broth, udon noodles, tofu, wakame, pickled local vegetables and fresh aromatics. [ngo] £13

STIR FRIED NOODLES – thick udon noodles with seasonal local vegetables, pickled celery & chilli and dressed with tahini miso and a rice noodle crisp. [ngo] £10

Add watermelon or crispy tofu

## CURRIES.

MOMOIRO – vibrant, creamy and naturally sweet, this curry is a perfect balance aromatic Japanese spices and zingy citrus notes. £13

KIRO – inspired by the original katsu, this curry is our chance to use local ingredients to enjoy such a widely loved and celebrated sauce. £13

Served with **sweet potato panko breaded fritter** (gochu and five spice infused) pak choi and sticky rice

## SHARING PLATES

SHITAKE DONBURI – traditional dish with rice, beansprouts, broccoli and sesame seeds with spring onion  
Large £12

Small £7

## SIDES

SESAME GREENS – selection of seasonal vegetables with soy and sesame. £5

PICKLES – a selection of our carefully curated and executed Japanese inspired, local & seasonal pickled vegetables. £4

WAKAME SALAD – traditional wakame with ginger, fennel and chilli with a sesame dressing. £4

PLAIN RICE – Mirin seasoned sticky rice topped with sesame. £4

*Sharing portion* £6

## DESSERTS

GELATO – Beautifully artisan made Pistachio, Coconut, Vanilla and Mango gelato. Choose two flavours. £7

Selection of 4 flavours £10

TARTETATIN- zuki bean and pear tarte tatin served with black treacle, soy caramel and pear gel with coconut gelato. [CG] £9

MISO BROWNIE- our celebration of chocolate and miso, beautifully rich brownie with ginger, shiso and miso, served with vanilla gelato. £9

PURIN - a traditional Japanese dessert, much like 'crème caramel', garnished with fresh aromatics & finished with a beautiful matcha cream, apple gel and sesame brittle. £9

---

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.

KUSAKIBRIGHTON.COM

A discretionary 10% service charge will be added to your bill