www.kanupoke.co.uk

KANU POKE

TAKEAWAY MENU

Inspired by the Pacific Rim, crafted with a twist

100% HOMEMADE, VEGAN, GLUTEN FREE & NUT FREE

JUST EAT | SHREWSBURY EATS | Uber Eats

POKE BOWLS

Upgrades:

+ 0.75 to swap sushi rice to green botanical salad
+ 2 to add carrot kimchi
+ 2 to add Fiery kimchi
+ 0.75 Pineapple & Habanero rice
+ +0.75 crispy shallots

All poké bowls include a warm teriyaki sushi rice base.
Toppings listed in bold served hot.

ADOBO
Succulent seared 'pork', marinated in bayleaf, peppercorn, coconut & pineapple
Chilli mango salsa, pickled carrots, charred corn, edamame, pineapple, takuan & red cabbage. Drizzled with beetroot & lime sauce.
sml 10.45/ lrg 12.95

TERYAKI TOFU
Sweet teriyaki 5 spice glazed crispy fried tofu with onions & peppers
Wakame salad, pickled carrots, pineapple, edamame, cucumber, takuan, & red cabbage. Drizzled with pea & Thai basil sauce.
sml 9.95/ lrg 12.45

HOISIN OYSTER MUSHROOM
Tender pan-seared oyster mushrooms in sticky hoisin,
Chinese black sesame hummus, avocado salsa, charred corn, pickled slaw, pineapple, wakame salad & cucumber. Drizzled with beetroot & lime sauce.
sml 10.45/ lrg 12.95

AUBERGINE
Sweet & sticky peppercorn shoyu glazed aubergine
Pea & Thai basil hummus, vietnamese-pickled beansprouts, mango, pickled slaw, edamame, takuan, & cucumber. Drizzled with sriracha mayo.
sml 9.95/ lrg 12.45

PINEAPPLE & HABANERO TOFU
Spicy pineapple & habanero glazed crispy fried tofu with onions & peppers
Chilli mango salsa, chilli charred corn salsa, pickled carrots, pineapple, red cabbage, takuan, & cucumber. Drizzled with sriracha
sml 9.95/ lrg 12.45

POPCORN CHIC-KANU
Pan-Asian spiced crispy fried popcorn 'chicken'
Chinese black sesame hummus, chilli charred corn salsa, mango, pickled carrots, edamame, red cabbage, & cucumber. Drizzled with pea & Thai basil sauce.
sml 9.95/ lrg 12.45

SMOKY COW-KANU
Smoky & rich umami BBQ marinated grilled 'beef'
Avocado salsa, chilli mango salsa, pickled slaw, edamame, charred corn, takuan, & cucumber. Drizzled with sriracha mayo.
sml 10.45/ lrg 12.95

STARTERS

CRISPY COW-KANU 6.95
Crispy fried umami 'beef' inspired strips on botanical salad & fresh chili mango salsa drizzled with pea & Thai basil sauce.

POPCORN CHIC-KANU 6.45
Asian-style crispy fried popcorn 'chicken' on botanical salad drizzled with Sriracha mayo.

SALT & PEPPER OYSTER MUSHROOM 6.95
Deep fried salt & pepper mushrooms pan-fried with onions and peppers with pickled beansprout botanical salad drizzled with sriracha mayo.

HOISIN OYSTER MUSHROOM 6.95
Tender pan-seared oyster mushroom in sticky hoisin, with pickled beansprout botanical salad drizzled with beetroot & lime sauce.

CRISPY TOFU BITES 6.45
Pineapple & habanero or teriyaki glazed tofu. Pan-fried with red onions & peppers on Chinese leaf. Choose Siriacha or Pea & Thai basil sauce?

DISHES

CRISPY TOFU & VEG IN SUNFLOWER SATAY 12.50
Pan seared veg & deep fried tofu in a creamy mouth wateringly nutty sauce with sushi rice. *+0.75 upgrade to spicy pineapple habanero rice.*

GOLDEN PLANTAIN KOFTAS 13.50
Hand rolled fried koftas lightly minted. Served with buttery miso-glazed seasonal vegetables, creamy beetroot & lime hummus, pea & Thai basil sauce, and pickled takuan.

SWEET & SPICY CHIC-KANU 9.95
Hawaiian-style crispy fried mochiko 'chicken' served with teriyaki sushi rice, fresh green botanical salad & luxurious miso-caramel sauce, drizzled with spicy sriracha sauce.

FILIPINO ADOBO CUTLETS 14.50
Succulent pan-seared 'pork' cutlets, in a blend of bayleaf, peppercorn, coconut & pineapple with creamy floral purple sweet potato mash, buttery miso-glazed vegetables and beetroot & lime sauce.

SHOYU STICKY AUBERGINE 9.95
Sweet & sticky shoyu-peppercorn aubergine, served with teriyaki sushi rice, fresh green botanical salad, & drizzled with sriracha mayo.

KIMCHI & PICKLES

Fiery Kimchi 3.5
Bold, spicy, full of bite.

Carrot Kimchi 3.5
Crunchy, tangy, zingy.

Pickled Shiitakes 3.5
Tender & juicy, with warming Chinese spices.

Pickled Beansprouts 3.5
Vietnamese inspired.

Wakame Salad 3.5
Sesame seaweed.

Takuan 3.5
Japanese pickled diakon.

SIDES

Buttery miso-glazed pan seared seasonal veg 4.50
Shoyu-tahini green botanical salad 3.50
Mango salsa 3.50
Spicy charred corn salsa 3.50
Creamy floral purple sweet potato mash 5.00

DESSERTS

MOCHI DOUGHNUT BALLS
Heavenly deep fried chewy bites, dusted with cinnamon sugar & luxourious miso caramel dip.
Flavours:
Ube (Vanilla) / Pandan/ mix of both!
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TAKE AWAY HOMEMADE ICE CREAM 5.5
All our ice creams come topped with miso caramel sauce & biscuit crumbs.

Ice Cream Flavours:

1. Ube (Nutty Vanilla)
2. Pandan (Biscuity)
3. Caramel Cacao
4. Pina Colada
5. Hibiscus

JUICE

Orange Juice	3
Pineapple Juice	3
Cranberry Juice	3
Apple juice	3

HOMEMADE SODAS 3.85

Pandan, coconut & Lime
Hibiscus & lime
Orange & chai
Ginger ale
Orange / lime / lemon 3.5
Japanese cherry blossom green tea & lemon
Passion fruit & orange
Chilli, ginger & grapefruit
Rosemary & grapefruit
Passion fruit & vanilla

Available as sparkling or still.

MILKSHAKES

HOMEMADE SYRUPS
- Chai
- Cinnamon
- Chilli
- Purple ube
- Ginger
- Vanilla
- Pandan

COFFEE

Americano	3.5
Latte	3.8
Cappuccino	3.8
Flat White	3.8
Hot Chocolate	3.8
Mocha	4.2
Chai latte	3.8
Dirty Chai	4.2
Double Espressso	3

oat, coconut or soya milk

ICED

Sweet Chai Tea	3.5
Sweet Blue Lady Tea	3.5

(Black tea, Rose, Marigold & Camoile)

Americano	3.7
Latte	4
Ube Latte	4
Pandan Latte	4
Chai latte	4
Dirty chai	4.5
Mocha	4.5

+ 0.50 for espresso shot

TEA

Shropshire Brew	3
Decafe Breakfast Tea	3
Fresh mint tea	3.5
Camomile	3
Gunpowder Green	3
Japanese Cherry Blossom Green	3
Chai Tea	3
Blue Lady	3