

COCKTAILS

All uniquely crafted with our house made infusions & syrups.

JUNGLE VIP 9

Aged rum, white rum, banana liqueur, pineapple juice, cinnamon syrup, lemon & angostura bitters

Tropical, fruity & refreshingly bananary. - Tall

VOL KANU CANO 🍷 9.5

White rum, chilli syrup, pineapple, Jalapeno Kombucha & lime.

Volcanically ignited with a fruitful twist. - Tall

PINK MOON 9

Coconut tequila, white chocolate liqueur, triple sec, grapefruit juice & paychards bitters.

Delicate yet punchy our chocolatey twist on a margarita. - Short

CAFFEINATED NIB SLIP 9.5

Cocoa nib infused rum, Tia Kanu, chilli syrup & a shot of espresso.

Lovely tingly chocolatey twist on an espresso martini. - Short

HAKUS DEW 9

madori, vodka, grapefruit bitters, Cinnamon, lemon & aquafaba

Punchy sour with a japanese twist. - Short

2 of the same cocktails for 14

LYCHEE LOVIN 8.5

Coconut tequila, lychee liqueur, cinnamon syrup, vanilla, cranberry juice & lemon juice.

Floral and smooth. - On the rocks

SNOW WHITE TROPIC 8.5

Coconut rum, Tia Kanu, plant-based cream, cardamom bitters & chocolate dustings.

Coconutty play on a white Russian. - On the rocks

BLUEBERRY SHIPWRECK 8.5

London dry gin, white rum, pineapple juice, blueberry coulis & lime.

Delightfully sweet, juicy & invigorating. - On the rocks

NIBBLE WHILE YOU WAIT?

Pickled shiitakes mushrooms 3.5

Wakame salad 3.5

Firey Kanu-Kimichi 🍷🍷🍷 3

BBQ 'Beef' Jerky (Pipikaula) 3



Session Ale (3.8%) 4.5

Daft Days Porter (6.5%) 4.5

Craft lager (5.2%) 4.5

Lawless Village IPA (4.5%) 4.5

Mega City IPA (6.8%) 4.5

(low alcohol) Ships Bell (0.5%) 4.5

WINE

ROSE

Pato Torrente Rosé, Valle Central.

12% VOL. Bottle 22 /125ml 3.95
175ml 5.75 /250ml 7.4

SPARKLING

Ita Prosecco, Spumante Brut.

11% VOL. Bottle 24.5 /125ml 6.25

RED

Merlot, Ladera Verde

Valle Central. 12.5% VOL. Bottle 22
125ml 3.95 /175ml 5.75 /250ml 7.4

Malbec, Tanners Argentinian

Mendoza. 14% VOL. Bottle 25
125ml 4.7 /175ml 6.5 /250ml 8.75

Shiraz, Western Cape, Running

Duck Stellar Organics. 13.5% VOL.
Bottle 24 /125ml 4.5 /175ml 6.25
/250ml 8.25

WHITE

Pinot Grigio, Amori delle

Venezie. 12% VOL. Bottle 22
125ml 3.95 /175ml 5.75 /250ml 7.4

Sauvignon Blanc, Running Duck
Chenin, Stellar Organics.

12.5% VOL. Bottle 24 /125ml 4.5
175ml 6.25 /250ml 8.25

Paparuda Feteasca Regala,
Estate Selection. 11.5% VOL.

Bottle 22 /125ml 3.95 /175ml 5.75
/250ml 7.4



LUNCH MENU

Served 12 - 4pm

COW KANU

Teriyaki grilled 'beef', sushi rice, pickled pink slaw, chilli mango salsa, avocado- salsa, samphire, takuan edamame beans & pineapple. *Spring onions, toasted sesame seeds, chilli disks & smoky mayo.* +0.50 firecracker rice.

HOT PAKÉ TOPPINGS 13.5

KANU RAAGE

Asian style popcorn 'chicken', sushi rice, wakame salad, chilli charred corn salsa, mango, pickled carrots, red cabbage, cucumber & edamame beans. *Spring onions, sesame seeds, pickled ginger & pea Thai basil sauce.* +0.50 firecracker rice.

CHILLED PAKÉ TOPPINGS 11.5

+1.25 **UPGRADE SUSHI RICE TO:**
- Coconut black rice
- Rainbow salad

MEXICANA 🌶️

BBQ pipikuala (Hawaiian style 'beef' jerky), firecracker sushi rice, takuan, refried-beans, pickled slaw, pineapple, edamame, avocado salsa & chilli charred corn salsa. *Crispy shallots, chilli, spring onion. & smoky mayo.*

PHOENIX 🌶️🌶️

Pineapple & chilli tofu, firecracker sushi rice, chilli mango salsa, chilli charred corn salsa, pickled carrots, pineapple, red cabbage & takuan. *Sunflower seeds, crispy shallots, chillis & hot sriracha sauce.*

+2 **VOLKANU KIMICHI** 🌶️🌶️🌶️

IPU HULU HULU

Shoyu-tahini roasted watermelon, sushi rice, avocado salsa, pickled pink slaw, mango, charred corn, cucumber, edamame beans & takuan. *Pickled ginger, toasted sesame seeds & sunflower satay sauce.* +0.50 firecracker rice.

EARTH

Toasted sesame shiitake mushrooms, sushi rice, charred corn, pickled carrots, refried-beans, pineapple, samphire, edamame beans & cucumber. *Sunflower seeds, sesame seeds, pickled ginger & pea & Thai basil sauce.* +0.50 firecracker rice.

FORBIDDEN

Toasted sesame & coconut tofu, sushi rice, pickled pink slaw, mango, charred corn, avocado salsa, wakame salad, takuan & edamame beans. *Coconut shavings, sesame seeds & sweet N salty sauce.*+0.50 firecracker rice.

SMALL PLATES 5.95

MŌCHIKŌ CHIKANU 🌶️

Hawaiian-style fried succulent 'chicken' on a bed of our fresh lime & sesame dressed chopped salad, pickled ginger, spring onions splashed with our miso caramel sauce and a sriracha sauce drizzle.

KANU RAAGE

Fried Japanese-style popcorn 'chicken' on a bed of shredded wombok. Dressed with pea & Thai basil sauce & pickled ginger.

PLANTAIN KOFTAS & SUNFLOWER SATAY

Crispy fried hand rolled koftas with a hint of fresh mint in our heavenly creamy nutty sauce.

COWKANU SKEWERS

Our juicy grilled "beef" marinated in a rich teriyaki served on sweet & tangy pickled pink slaw with smoky mayo.

SIDES

- Sushi rice 2.5
- Fire cracker rice 🌶️ 3.25
- Lime & sesame rainbow salad 3

PLATES

GREEN MANGO CURRY 13.45

Fresh mangos simmered in a warm and comforting mildly spiced coconut sauce run through with cannellini beans and kale, accompanied by sushi rice. +0.75 firecracker rice.

CRISPY TOFU SUNFLOWER SATAY 11.95

Pan seared seasonal vegetables & deep-fried tofu in a creamy mouth wateringly nutty sauce, accompanied by sushi rice. +0.75 firecracker rice.

MŌCHIKŌ CHIKANU ON BUBBLE WAFFLE 12.95

Our Hawaiian style deep fried succulent 'chicken' topping a Hong Kong-style waffle topped with spring onions and served with a luxurious miso caramel drizzle pot. An indulgent sweet & savoury combo!

or Fancy it **MEXICANA** style? 🌶️
+ 1.5 Avocado salsa, spicy sriracha sauce & chillis!

MOCKTAILS 5.5

All uniquely crafted with our house made infusions & syrups.

BOMBAY GOODBY 🍹

Chilli syrup, pineapple juice, chocolate bitters, lime juice & aquafaba. - *On the rocks*

SERENITY

Passionfruit, vanilla extract, lemon juice, pineapple juice & raspberries. - *Served up*

DONT RATION PASSION

Passionfruit, lemon, sugar, topped with lemonade. - *Tall*

MANGO UNCHAINED

Orange juice, mango syrup, lime & aquafaba. - *On the rocks*

BIG BOOCH ENERGY

Purple sweet potato kombucha, pineapple, lime & sugar. - *Tall*

LOVE POTION NO.5

Apple, cranberry, cinnamon, lemon. - *Tall*

NIBBLE WHILE YOU WAIT?

Pickled shiitakes mushrooms 3.5

Wakame salad 3.5

Firey Kanu-Kimichi 🍴🍴🍴 3

BBQ 'Beef' Jerky (Pipikaula) 3

BOTTLED

Ginger Beer -Gingerella 3.5

Passion Fruit -Lemonaid 3.5

Lime -Lemonaid 3.5

Blood Orange -Lemonaid 3.5

Mate Ice Tea -Charitea 3.5

KOMBUCHA 4.5

locally brewed. Kombucha is known for its probiotic health benefits, infused with fresh fruits & vegetables.

Strawberry & Mint

Purple Sweet Potato

Pineapple & Jalapeno

ESPECIALLY
MADE FOR US

JUICE

Orange Juice 2.7

Pineapple Juice 2.7

Cranberry Juice 2.7

HOT DRINKS

Choice of milks - Oat, Coconut, Soya
All supplied by aroma, shrewsburys
oldest tea & coffee merchant.

COFFEE

Americano 2.5

Latte 3.1

Ube latte 3.5

Cappuccino 2.9

Flate White 2.9

Hot Chocolate 3.1

Mocha 3.3

Chai latte 3.3

Dirty Chai 3.5

Single Espresso 2.1

Double Espresso 2.5

(+Purple Ube whipped cream for 0.75)

TEA

Shropshire Brew 2.5

Decafe Breakfast Tea 2.5

Camomile 2.7

Blood Orange Infusion 2.7

Gunpowder Green 2.7

Mango 2.7

Japanese Cherry

Blossom Green 2.7

Chai Tea 2.7

Blue Lady 2.7

DINNER MENU

Served Friday & Saturday 6pm-9pm

STARTER

Miso & sake mosaic leeks

Poached leeks delicately wrapped in nori with creamy whipped paprika tofu rainbow sea pearls, bay leaf peppercorn pickled mango & crispy plantain disks.

Seared garlic king 'scallops'

Succulent king oyster mushroom scallops pan seared in garlic coconut oil with green pea & Thai basil purée, earthy beetroot purée, black tapioca crackling.

Taro & lemongrass soup

Creamy and nutty taro paired with floral notes of lemongrass, drizzled with Thai basil infused oil, topped with crispy candy beetroot disks.

MAIN



Crispy gochujang tofu cutlet

Fried sesame crusted tofu in a sweet & fiery gochujang glaze. Paired with caramelised mango and roasted white sweet potato purée. Rainbow chard infused sushi rice and pan seared garlic & sesame samphire.

Nourishing rice noodle soup

12 hour coconut aromatic vegetable medley broth with roasted king oyster mushrooms, pickled shitakes, beetroot poached silken tofu, bean sprouts, grilled purple sprouting, pickled ginger & smoky tofu crumb.

Asian savoury pancake

Pan fried vegetable pancake lathered with coriander & lime butterbean purée. A rainbow beetroot carpaccio. Sri Lankan curry roasted plantain, romanesco florets & fennel. Drizzled with a tamari glaze.

DESSERT

Nutty baked mochi

Coconut black rice mochi accompanied by buttery pandan ice cream, candied blood orange, blueberry coulis & allspice biscuit crumb.

Ube sweet potato creme brulée

Ube creme brulée, nestled in a baked Japanese sweet potato boat paired with an organic black sesame chewy cookie & fresh fruit.

Black sesame ice cream

With spiced rhubarb compote, allspice oatly biscuit pieces complimented with fresh fruit.

2 courses for 25

3 courses for 30