

THANK YOU
#HOOHAABAR
#MISSKUKU

Miss
KUKU



Opening our Kitchen - Friday June 5, 2020

We are really looking forward to re-opening our kitchen to you, our regulars, friends and patrons.

We've been hosting parties and events since 2005 but a lot has changed. Right now, we can only take bookings for small numbers of people. There will be a few extra steps and extra cleaning to ensure we keep everyone safe.

Please read our terms and conditions at the end, we've kept them short.

Bookings

Wednesday - Sunday **(Pre-selection from 1 of 4 Banquet Menu's required)**

6:00pm (arrival from 5:30pm, departure at 7:45pm)

8:30pm - (arrival from 8:15pm, departure by 10:45pm)

Maximum table size - 6 people

Group bookings 7+

For groups of more than 6, we can accommodate up to 20 guests in our main dining room with a maximum of 6 people per table.

Advanced Bookings - June 22nd

From June 22nd we will be able to accommodate 47 people in our main dining room. The Government has not released our operating guidelines yet, we do expect that social distancing and meals will still be a requirement. We are taking tentative reservations for larger parties from this date.

Call 9529 6900 for group booking and advance booking enquiries

Weekend lunches Coming Soon!

Our Menu's

We have 4 menus for you to choose from. You may pre-select 1 banquet and our vegan banquet for your table. Our chef has crafted these with input from more than 200 of our regular customers. We can't wait to see you!

Banquet 1 - \$45pp (Min 2p)

Starter

Mac & Cheese squared - Sesame Panko Crumb, Japanese Mustard Mayo (v)

1st Course - Pre-select 2 options

Fried Calamari - Wasabi Mayo, Nashi Pear, Wasabi Pea, Mizuna Salad (lgf)

Sticky Pork lettuce cups - Pickled Cucumber, Chilli Daikon, Slaw, Shallot (gf)

Deep South fried Chicken Bao - Slaw, House BBQ Sauce

Charred Broccolini - Horseradish & Tofu Cream, puffed Wild Rice, Crispy Shallot, pickled Chilli (vg, gf)

Warm roasted Cauliflower Salad - pickled Cauliflower & Raisin, Vegan Miso Mayo, Shiso Leaf, Lemon Nori dressing (vg, gf)

2nd Course - Pre-select 1 option

Five Spiced ½ Chicken - Master Stock, Ginger, Chilli Caramel Sauce (lgf)

Szechuan Brisket Pastrami - pickled charred Shishito Pepper, Crispy Chilli, Crème Fraiche, Coriander Cress (gf)

Kombu cured Salmon - Yuzu Kosho dressing, Herb Salad (gf)

2nd Course served with

BBQ Corn, Jerk Maple Butter, Scallion (v, gf)

Steamed Rice, Togarashi, Sesame Oil (vg, gf)

Dessert

Sticky Date Pudding - Miso caramel Glaze

Banquet 2 – The Chefs Choice - \$55pp (Min 2p)

1st Course

Mac & Cheese squared - Sesame Panko Crumb, Japanese Mustard Mayo (v)

Cheeseburger Spring Roll - Dill Pickle, Bobby John Sauce

2nd Course

Deep South fried Chicken Bao - Slaw, House BBQ Sauce

KFC Prawns - Southern fried Prawns, Animal Sauce, Ginger Caramel

3rd Course

Slow Braised Pork Belly - Miso Glaze, Korean Chilli, Ginger (gf)

Szechuan Brisket Pastrami - pickled charred Shishito Pepper, Crispy Chilli,
Crème Fraiche, Coriander Cress (gf)

3rd Course served with

Cos Salad - Japanese sesame Dressing, Scallion (v)

Steamed Rice, Togarashi, Sesame Oil (vg, gf)

Dessert

Baked Hokkaido Cheesecake - Matcha Dust, Berry Coulis

Banquet 3 - The Hoo haa Classic - \$30pp (Min 2p)

1st Course

Mac & Cheese squared - Sesame Panko Crumb, Japanese Mustard Mayo (v)

Cheeseburger Spring Roll - Dill Pickle, Bobby John Sauce

2nd Course

Deep South fried Chicken Bao - Slaw, House BBQ Sauce

Waffle Fries - Okonomiyaki sauce, Kewpie, Nori, Bonito Flakes, Scallion

Charred Broccolini - Horseradish & Tofu Cream, puffed Wild Rice, Crispy Shallot, pickled Chilli (vg, gf)

Options available for all menu's on the night

Add a dessert - \$7 per serve

Baked Hokkaido Cheesecake - Matcha Dust, Berry Coulis

Vegan Frozen Cheesecake - Oat Crumb, Matcha Dust, Berry Coulis

Sticky Date Pudding - Miso caramel Glaze

Add more Hoo haa classics - \$10 per serve

Waffle Fries - Okonomiyaki sauce, Kewpie, Nori, Bonito Flakes, Scallion

Mac & Cheese squared - Sesame Panko Crumb, Japanese Mustard Mayo (v)

Deep South fried Chicken Bao (2) - Slaw, House BBQ Sauce

Banquet 4 - The Vegan - \$45pp (Min 2p)

This 2 person banquet is suitable for Vegan's, is gluten free and nut free* (*Excludes dessert). For 1 person please select 1 dish from the 2nd course and 1 dish from the 3rd course.

1st Course

Japanese Pumpkin Soup - Silken Tofu, Wakame Oil, Crispy Garlic (vg, gf)

2nd Course

Charred Broccolini - Horseradish & Tofu Cream, puffed Wild Rice, Crispy Shallot, pickled Chilli (vg, gf)

Warm roasted Cauliflower Salad - pickled Cauliflower & Raisin, Vegan Miso Mayo, Shiso Leaf, Lemon Nori dressing (vg, gf)

3rd Course

Jackfruit Lettuce Cups - Pickled Cucumber, Chilli Daikon, Radish, Slaw (vg, gf)

Vegan Rice Noodle stir fry - Seasonal Vegetables, Tamarind, Chilli, Fried Tofu, Coriander (vg, gf)

3rd Course served with

BBQ Corn, Scallion (vg, gf)

Steamed Rice, Togarashi, Sesame Oil (vg, gf)

Dessert

Vegan Frozen Cheesecake - Oat Crumb, Matcha Dust, Berry Coulis

Terms & Conditions

Booking Confirmation

Credit card details are required to confirm the booking, we do not charge anything onto the card. Changes, Cancellation and No-Show fees apply for less than 48-hours' notice.

Confirmation of Menu & Numbers

Our suppliers are working on reduced days and hours. For our kitchen to be able to plan and cater for each table, we require you to select your banquet menu at the time of booking and confirm your final numbers four (4) days prior.

Payment

We hope to have a contactless ordering and payment solution in place for ordering drinks at the table. Our friendly staff will facilitate payment at the table for banquet menu's. Customers are not allowed to order at the bar. We are limited to table service only.

Dietary Requirements

Due to the limited numbers we can cater for, we will not be able to change our Banquet menu's or cater to every dietary need. Our chef has done his best to create a delicious Vegan and GF menu. Please call us if you have any concerns and we will see what we can do.

Arrival, Cleaning & Departure

We have additional cleaning requirements between sittings to comply with Government requirements to protect staff and customers. Please arrive at least 15 minutes before your booking and be patient. You will need to follow the markers, observe social distancing from other groups and be checked in. If you have an early sitting, you cannot remain in the venue. Our staff need additional time to clean for the next sitting

Changes, Cancellations & No Shows

We are reasonable people and understand that emergencies can happen. If something comes up, call us and we will do our best to re-book the table and work with you.

We have limited numbers. If less than 48 hours' notice is given for a cancellation or change in numbers, we will charge \$30 per person not attending.

A Message from me to you

It has been an incredibly tough time for our business. I am so proud of our team and all the people who have donated their time. I am especially grateful to the many friends who came to pick up food. You have kept us alive!

When we were forced to close to the public, we went from a bar and restaurant that hosted 260 people to a very small home delivery food business overnight.

Those of us that could, decided to go on Job Seeker and give the limited hours we had to our 5 team members who have no access to Job Keeper or Job Seeker. How could we not support them, everyone needs a roof and food, they are part of our family. Now that we have Job Keeper, those that can, are donating money back into the business to support the team.

There won't be Bottomless Dinners or big parties and dancing for a while, but we will get there with your support.

When you book a table at Miss Kuku @ Hoo haa, you are helping us on that journey back. Thankyou from the bottom of our hearts -

The Miss Kuku @ Hoo haa team.



Sydney Morning Herald April 1st (Some of us - Credit: Luis Enrique Ascui)