

SHARERS

edamame (vg) (gf)	
black lava salt	4.7
sriracha	4.7
agedashi tofu (gf) - vg option	8.1
gently fried firm silken tofu, warmed tempura sauce, toasted nori, spring onion, mooli & bonito flakes	
chicken karaage (gf)	8.9
chicken thigh marinated in soy, ginger & garlic, fried and served with sriracha mayo	
takoyaki	9
popular street food from osaka. round batter 'octopus balls' with a small piece of octopus in the centre, tonkatsu sauce, sriracha mayo & bonito flakes	
nasu dengaku (vg) (gf)	7.5
charred aubergine with a caramelised, sweet miso glaze, sesame & spring onion	
kabocha korokke (vg)	7.2
2 crispy pumpkin croquettes topped with tonkatsu sauce, vegan sriracha mayo & aonori	
ebi stak	9.9
KIBOU's special hatoshi, japanese prawn toast. nori based toast topped with seasoned minced king prawn & sesame, served with wasabi mayo & ginger	
wakame salad (vg) (gf)	5.5
seaweed salad with soy dressing & sesame	
pork gyoza	8.9
handmade dumplings filled with lightly spiced pork mince, steamed & pan-fried, served with gyoza dipping sauce	
chicken yakitori (gf)	8.2
2 chargrilled chicken & spring onion skewers in a yakitori sauce, with homemade pickles	

BAO BUNS

steamed bao buns filled with finely sliced raw cabbage, served with beni shoga and choice of	
marinated duck with teriyaki sauce	8.5
chicken karaage with sriracha mayo	7.5
soft shell crab tempura with crab sauce	9.9
seasonal mushroom tempura with tonkatsu sauce (vg)	7.2

TEMPURA

lightly battered & deliciously crispy, served with tempura sauce	
yasai (seasonal vegetable) (vg)	8
soft shell crab	12.2
ebi (prawn)	10.5

MIXED PLATTERS

jo moriawase - 20 piece - gf option	36
delicious mixed selection of sushi and sashimi chosen by our chef- perfect for sharing or easy to eat on your own if you're hungry!	
yasai moriawase - 20 piece	26
(v) - vg option - gf option	
vegetarian sushi selection chosen by our chef - perfect for sharing!	
sashimi moriawase (gf) - 13 pieces of the freshest sashimi, selected by chef	24
salmon zukushi (gf)	21
4 salmon sashimi, 4 salmon nigiri, 4 salmon & avocado california roll	
tuna zukushi (gf)	25.5
4 tuna sashimi, 4 tuna nigiri, 4 spicy tuna & cucumber california roll	

SPECIAL SUSHI ROLLS

spider roll - 10 piece futomaki, soft shell crab tempura, shiso leaf, tobiko, sriracha mayo	18.5
volcano roll - 10 piece futomaki, salmon, avocado & tobiko, dipped in tempura batter, fried and drizzled with special KIBOU sauces!	18.9
fuji roll - 10 piece mixed seafood futomaki coated in panko bread crumbs, deep fried and drizzled with sriracha mayo & unagi sauce	18.9
jazz roll - 8 piece prawn tempura, avocado & tamago california roll, topped with eel, tuna, tempura flakes & unagi sauce	18.9
lantern roll - 8 piece salmon & tuna topped california roll, filled with soft shell crab tempura, mango, avocado, tempura flakes & tobiko	19.9

SIDES

miso soup (gf)	4.3
tsukemono (vg) - gf option	4.3
seasonal japanese pickles	
kimchi - traditional side dish of fermented hakusai cabbage	4.3

RICE

steamed rice (vg) (gf)	3.7
furikake seasoned rice (vg) (gf)	4

LARGE PLATES

DONBURI	
traditional steamed rice bowl with a variety of toppings	
unadon	18.5
grilled kabayaki eel, ginger & pickles	
buta don	14.5
originating from japan's northern island, hokkaido. braised pork belly, spring onion, white cabbage pak choi, tea-stained boiled egg, japanese pickles	
teriyaki duck (gf)	16.7
confit teriyaki-glazed duck leg, spring onion, white cabbage, cucumber, tea-stained boiled egg, japanese pickles	

KATSU CURRY

panko fried and served with steamed rice, japanese pickles and our delicious katsu curry sauce	
chicken	14.2
ebi (prawn)	16.2
yasai (seasonal vegetables) (vg)	12.9

TERIYAKI (gf)

sweet teriyaki glaze, served with rice, vegetables & raw cabbage	
beef sirloin	24
chicken	14
yasai (seasonal vegetables) (vg)	12.9

POKE BOWLS - gf option

rice bowl topped with mango, avocado, mooli, spring onion, crispy onion, grated carrot, edamame, sesame, goma wakame	
soy & honey dressed salmon sashimi	14.9
crispy tofu (vg)	12.5

YAKI UDON

udon noodles stir-fried in a spicy pepper, onion, sesame & soy sauce	
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TOPPINGS

chashu - japanese braised pork belly	14.2
crispy tofu (vg)	13.2

RAMEN

noodles, tea-stained boiled egg, bamboo shoots, pak choi, naruto, spring onion, ginger, kikurage, nori, sesame & crispy onion	
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TOPPINGS

chicken nanban - lightly battered chicken thigh	14.5
broth choice: chicken or pork	
chashu - japanese braised pork belly	14.5
broth choice: chicken or pork	
yasai (vegetable) (v) - vg option	13.5
firm tofu & seasonal vegetables in a rich shiitake miso broth	

KIBO希望U

Japanese Kitchen & Bar

SUSHI

HOSOMAKI

8 piece small sushi roll	
sea bream with tobiko	8.7
tuna (gf)	9
ebi (prawn) (gf)	7.9
salmon (gf)	8.5
avocado (vg) (gf)	7.5
cucumber (vg) (gf)	7.2

FUTOMAKI

5 piece large sushi roll	
seafood (mildly spicy) (gf)	11
ebi tempura - prawn tempura with tobiko, seared salmon & sriracha mayo	13.1
mixed vegetable (vg) - gf option	10

CALIFORNIA ROLL

8 piece inside out sushi roll	
ebi yukari	13.5
prawn tempura, avocado, tobiko, yukari, red amaranth	
spicy tuna & avocado (gf)	13.5
crab with cucumber & avocado (gf)	13.5
salmon & avocado (gf)	13
grilled teriyaki eel & cucumber	14
mixed seafood - gf option topped with avocado	14
mixed vegetable (vg) - gf option	11

ASK TO SEE OUR VEGAN MENU



SCAN ME TO JOIN THE KIBOU CLUB

We include a discretionary 10% service charge on the bill, 100% of which goes to our restaurant teams

GUNKAN

2 piece, nori wrapped around rice & topped with a choice of ingredient	
scallop	7.5
tobiko	6.5
ikura (gf)	9
spicy tuna (gf)	7.5
grilled teriyaki salmon	7.5
gunkan platter	18.5
5 piece, chef's selection	

TEMAKI

1 piece, hand rolled sushi in a cone shape, filled with seasoned rice and a choice of	
california (gf) - crab, cucumber & avocado	7
salmon & avocado (gf)	6
spider roll - soft shell crab & tobiko	7.9
spicy tuna & avocado (gf)	7
grilled teriyaki eel & cucumber	8
mixed vegetable (vg) - gf option	5.5

A BIT ABOUT OUR FISH...

We only work with fish suppliers who, like us, care about protecting the world's fish and seafood stocks.

Our salmon is sourced from Loch Duart, a small scale, sustainable fishery in Scotland with animal welfare at the heart of their business. They also practice Ikejime, a traditional Japanese method of harvesting fish in a more humane way. Our tuna is pole and line caught and our yellowtail comes from recognised sustainable suppliers in the Indian Ocean.

NIGIRI

2 piece hand-pressed sushi	
hamachi (yellowtail) (gf)	6
unagi (grilled teriyaki eel)	6.2
tuna (gf)	6.2
saba (marinated mackerel) (gf)	6.2
scallop (gf)	6.5
salmon (gf)	4.5
beef tataki - gf option	6.5
sea bream (gf)	4.5
ebi (prawn) (gf)	4.5
avocado (vg) (gf)	4
grilled red pepper (vg) (gf)	4
nigiri 7 - gf option - 7 piece chef's selection nigiri	14.5
aburi nigiri - 8 piece nigiri, salmon, tuna, yellowtail & sea bream seared briefly and dressed in aburi sauce	17.9

SASHIMI

6 slices of the freshest raw fish	
hamachi (yellowtail) (gf)	12
tuna (gf)	13
scallop (gf)	13
salmon (gf)	10.5
sea bream (gf)	10
saba (marinated mackerel) (gf)	10.5
new style sashimi	14.5
8 piece, seared sashimi, chilli, mooli, red amaranth & yuzu dressing; typically prepared with salmon, sea bream & tuna	
chirashizushi (gf)	17
the word "chirashi" means "scattered" - this is a bowl of seasoned rice topped with a variety of the freshest sashimi, mooli, shiso, ikura & spring onion - OISHII!!!	
saba aburi (gf)	14.2
seared 10 piece marinated mackerel, ikura, shiso & aburi sauce	

TATAKI

8 piece seared meat or fish, marinated and seasoned with chives & aburi sauce	
tuna (gf)	18
salmon (gf)	14.9
beef	17.9

ALL OUR DISHES ARE MADE TO ORDER AND WILL BE SERVED TO THE TABLE STRAIGHT FROM THE KITCHEN.

We cannot guarantee that our dishes do not contain traces of nuts, soy beans, milk, eggs, wheat, shellfish, fish or other allergens. Please ask a member of staff about the ingredients in your meal before placing your order, thank you.

(v) = vegetarian
(vg) = vegan
(gf) = gluten free

www.kibou.co.uk