

KIBOU

希望

Japanese Kitchen & Bar

FOR THE TABLE

edamame (vg) (gf)	
black lava salt	4.2
chilli oil	4.2
garlic oil, sea salt & roasted sesame	4.2

SHARERS

agedashi tofu (gf) - vg option	7.9
gently fried tofu, warmed tempura sauce, toasted nori, spring onion, mooli & bonito flakes	
chicken karaage (gf)	10.5
chicken thigh marinated in soy, ginger & garlic, fried and served with sriracha mayo	
takoyaki	10.5
osaka street food batter balls with a small piece of octopus in the centre, tonkatsu sauce, sriracha mayo & bonito flakes	
nasu dengaku (vg) (gf)	8.5
charred aubergine with a caramelised, sweet miso glaze, sesame & spring onion	
kabocha korokke (v) - vg option	7.9
2 crispy pumpkin croquettes topped with tonkatsu sauce, sriracha mayo & aonori	
dynamite prawns - tempura king prawns coated in a miso sweet chilli sauce	9.9
dynamite cauliflower (vg) - crispy cauliflower florets marinated in sake & shichimi togarashi, served with a sweet & spicy sauce	8.5
pork gyoza - handmade dumplings filled with lightly spiced pork mince, steamed & pan-fried, served with gyoza dipping sauce	9.5
ika furai - japanese 7 spice fried squid with wasabi mayo	9.9

KUSHIYAKI

grilled skewers served with japanese pickles	
chicken yakitori (gf)	8.9
chicken & spring onion in a sweet & sticky sauce	
chashu (gf)	8.9
pork belly & spring onion in an umami-rich butadon glaze	

WAGYU*

we source our A5 joshu wagyu beef from gunma prefecture on the island of honshu. it's famed for its rich fat content and beautiful marbling or "shimofuri", meaning "frosting" or "snowflake". this gives it its distinctive melt-in-the-mouth texture and luxurious taste

wagyu truffle nigiri - 5 piece nigiri with lightly seared wagyu sirloin, topped with truffle mayo, soy wasabi, tempura flakes & chives	32
wagyu tataki - 6 piece seared wagyu served with truffle shallot salsa, beef dripping ponzu, crispy onions & chives	36
wagyu gunkan - 2 piece, nori wrapped around seasoned rice & topped with sweet teriyaki glazed wagyu	19

*limited availability

BAO BUNS

steamed bao buns filled with finely sliced raw cabbage, served with beni shoga and choice of

marinated duck with teriyaki sauce	8.4
chicken karaage with sriracha mayo	7.3
chargrilled aubergine (vg) with sweet miso sauce	6.5
dynamite prawns with miso sweet chilli sauce	7.3

choice of any 3 bao buns for £21

TEMPURA

lightly battered & deliciously crispy, served with tempura sauce & sriracha mayo

yasai (v) - vg option - tenderstem broccoli, beetroot, carrot, sweet potato, bell pepper & aubergine	8.5
ebi (prawn)	11.5

SIDES

miso soup (gf)	4.5
tsukemono (vg) - gf option	4.5
seasonal japanese pickles	
kimchi (vg) traditional homemade fermented hakusai cabbage	4.5
green bean gomae (vg) (gf) served cold with a miso sesame paste	4.5
wakame salad (vg)	6.2
seaweed salad with mirin dressing & sesame seed	

RICE

steamed rice (vg) (gf)	3.9
furikake seasoned rice (gf) - vg option	4.2

LARGE PLATES

KATSU CURRY

panko fried and served with steamed rice, japanese pickles and our delicious sweet and savoury katsu curry sauce

chicken	14.6
ebi (prawn)	15.6
yasai (vg) tenderstem broccoli, carrot, beetroot, bell pepper, aubergine, squash	13.5
kabocha korokke (vg) - pumpkin croquettes	12.9

DONBURI

traditional steamed rice bowl with a variety of toppings

salmon teriyaki don (gf)	17.5
pan-fried teriyaki salmon fillet with pak choi, white cabbage & beni shoga	
buta don - originating from japan's northern island, hokkaido. braised pork belly, spring onion, white cabbage, pak choi, tea-stained boiled egg, japanese pickles	15.9
chicken teriyaki don - sweet teriyaki-glazed chicken thigh, green bean goma, white cabbage & beni shoga	14

UDON

thick udon noodles with a variety of broths or toppings

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

TOPPINGS

chashu - japanese braised pork belly	13.9
sirloin of beef	26
crispy tofu (vg)	12.9

CURRY UDON - thick udon noodles in a rich & savoury curry broth, onsen tamago, crispy onion, spring onion & sesame

TOPPINGS

chicken karaage	13.9
yasai tempura (v) - vg option	12.9

RAMEN

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

TOPPINGS

chicken nanban - lightly battered chicken thigh	15
<i>broth choice: chicken or pork</i>	
chashu - japanese braised pork belly	15
<i>broth choice: chicken or pork</i>	

yasai (vegetable) (v) - vg option firm silken tofu & seasonal vegetables in a rich shiitake miso broth

EXTRAS

ajitsuke tamago (ramen egg)	1.5
chashu - pork	3.7
chicken nanban	4.5

We include a discretionary 12.5% service charge on the bill, 100% of which goes to our restaurant teams

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

We cannot guarantee that our dishes do not contain traces of nuts, sesame, 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.

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SIGNATURE SUSHI

sirloin of beef tataki & truffle nigiri	24
- gf option - 8 piece nigiri with sirloin of beef tataki & truffle mayo, tempura flakes & chives	
spider roll - 10 piece futomaki, soft shell crab tempura, mixed leaf, tobiko, sriracha mayo	20.5
volcano roll - 10 piece futomaki, salmon, avocado & tobiko, dipped in tempura batter, fried and drizzled with special KIBOU sauces!	19.9
yasai volcano roll (vg) - 10 piece futomaki, red pepper, avocado, dipped in tempura batter, fried and drizzled with special KIBOU sauces!	16.9
dragon roll - 8 piece spicy tuna uramaki roll, topped with kabayaki eel, avocado & unagi sauce	19.9
lantern roll - 8 piece salmon & tuna topped uramaki roll, filled with soft shell crab tempura, mango, mixed leaf, tempura flakes & tobiko	23.1

URAMAKI (CALIFORNIA ROLL)

8 piece inside out sushi roll

ebi yukari - prawn tempura, avocado, tobiko, yukari, red amaranth	14.5
spicy tuna & cucumber (gf)	14.2
salmon & avocado (gf)	13.7
grilled teriyaki eel & cucumber	14.7
mixed seafood tartare	14.7
avocado & cucumber roll topped with mixed seafood tartare	
mixed vegetable (vg) - gf option	11.5
dynamite king prawn , avocado & cucumber roll topped with king prawns in a miso sweet chilli sauce	12.7
gyu-niku - mango, avocado and cucumber roll topped with sirloin of beef	18.4

HOSOMAKI

8 piece small sushi roll

sea bream with tobiko	7.9
tuna (gf)	9.5
ebi (prawn) (gf)	9.5
salmon (gf)	7.9
avocado (vg) (gf)	6.9
cucumber (vg) (gf)	6.9
roasted red pepper (vg) (gf)	6.9
kimchi (vg)	6.9

We include a discretionary 12.5% service charge on the bill, 100% of which goes to our restaurant teams

NIGIRI

2 piece hand-pressed sushi

hamachi (yellowtail) (gf)	6.3
unagi (grilled teriyaki eel)	6.9
tuna (gf)	6.5
saba (marinated mackerel) (gf)	5.5
scallop (gf)	7.4
salmon (gf)	4.8
sirloin of beef (gf)	6.8
sea bream (gf)	4.9
ebi (prawn) (gf)	6.2
avocado (vg) (gf)	3.7
grilled red pepper (vg) (gf)	3.7
nigiri 7 - gf option	16.9
7 piece chef's selection nigiri	
aburi nigiri (gf)	20
8 piece nigiri, salmon, tuna, yellowtail & sea bream seared briefly and dressed in aburi sauce	

FUTOMAKI

5 piece large sushi roll

ebi tempura - prawn tempura, avocado, mixed leaf, spicy mayo & tobiko roll, topped with seared salmon	13.9
mixed vegetable (vg) - gf option	10.5
kimuchi (vg) - kimchi, goma wakame & grilled red pepper	10.5

GUNKAN

2 piece, nori wrapped around rice & topped with a choice of

scallop	8.9
ikura (gf)	8.9
tobiko	6.9
spicy tuna (gf)	7.9
grilled salmon (gf)	6.3
gunkan platter	18.9
5 piece, chef's selection	

TEMAKI

1 piece, hand rolled sushi in a cone shape, filled with seasoned rice and a choice of

salmon & avocado (gf)	6.3
spider roll - soft shell crab & tobiko	8.5
spicy tuna & cucumber (gf)	7.5
grilled teriyaki eel & cucumber	8.5
mixed vegetable (vg) - gf option	5.9

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SASHIMI

5 slices of the freshest raw fish

hamachi (yellowtail) (gf)	11.5
tuna (gf)	13.7
scallop (gf)	13.7
salmon (gf)	9.5
sea bream (gf)	8.5
saba (marinated mackerel) (gf)	8.5
new style sashimi (gf)	14.7
8 piece, seared sashimi, chilli, mooli, red amaranth & yuzu dressing; typically prepared with salmon, sea bream & tuna	
salmon sashimi don (gf)	17.9
steamed rice topped with salmon sashimi, ikura & yuzu soy dressing	
chirashizushi - gf option	18.9
seasoned sushi rice topped with a selection of sashimi, mooli, shiso leaf, tamago & spring onion	
sashimi moriawase - gf option	29.5
13 pieces of the freshest sashimi, selected by chef	

TATAKI

8 piece seared meat or fish

tuna (gf) with mango salsa, chives, coriander & yuzu soy	19.9
salmon (gf) with mango salsa, chives, red amaranth & yuzu soy	15.7
beef - gf option - with truffle shallot salsa, beef dripping ponzu, crispy onions & chives	22
saba aburi (gf) - 10 piece marinated seared mackerel, with mooli, shiso, ikura, red amaranth & aburi sauce	14

MIXED PLATTERS

tokujo moriawase - 20 piece - gf option	50
premium selection of our signature sushi & sashimi hand-picked by chef	
jo moriawase - 20 piece - gf option	41
mixed selection of classic sushi & sashimi chosen by our chef	
yasai moriawase - 20 piece	27.3
(v) - vg option - gf option - vegetarian sushi selection chosen by our chef	
salmon zukushi (gf)	23.1
4 salmon sashimi, 4 salmon nigiri, 4 salmon & avocado uramaki roll	
tuna zukushi (gf)	29.5
4 tuna sashimi, 4 tuna nigiri, 4 spicy tuna & cucumber uramaki roll	



SCAN ME
TO JOIN THE
KIBOU CLUB