

Japanese Kitchen & Bar

SHARERS

gently fried tofu, warmed tempura sauce, toasted nori, spring onion & mooli nasu dengaku (gf) charred aubergine with a caramelised, sweet miso glaze, sesame & spring onion kabocha korokke 2 crispy pumpkin croquettes topped with tonkatsu sauce, sriracha vegan mayo & aonori dynamite cauliflower crispy cauliflower florets marinated in sake & shichimi togarashi, served with a sweet & spicy sauce chargrilled aubergine bao bun - with sweet miso sauce 6	edamame (gf) black lava salt chilli oil garlic oil, sea salt & roasted sesame	4.2 4.2 4.2
nasu dengaku (gf) charred aubergine with a caramelised, sweet miso glaze, sesame & spring onion kabocha korokke 2 crispy pumpkin croquettes topped with tonkatsu sauce, sriracha vegan mayo & aonori dynamite cauliflower crispy cauliflower florets marinated in sake & shichimi togarashi, served with a sweet & spicy sauce chargrilled aubergine bao bun - with sweet miso sauce yasai tempura - tenderstem broccoli, beetroot, carrot,	gently fried tofu, warmed tempura sauce, toasted nori,	7.9
kabocha korokke 2 crispy pumpkin croquettes topped with tonkatsu sauce, sriracha vegan mayo & aonori dynamite cauliflower crispy cauliflower florets marinated in sake & shichimi togarashi, served with a sweet & spicy sauce chargrilled aubergine bao bun - with sweet miso sauce yasai tempura - tenderstem broccoli, beetroot, carrot, 8	nasu dengaku (gf) charred aubergine with a caramelised, sweet miso glaze,	8.5
dynamite cauliflower crispy cauliflower florets marinated in sake & shichimi togarashi, served with a sweet & spicy sauce chargrilled aubergine bao bun - with sweet miso sauce yasai tempura - tenderstem broccoli, beetroot, carrot, 8	kabocha korokke 2 crispy pumpkin croquettes topped with tonkatsu	7.9
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	chargrilled aubergine bao bun - with sweet miso sauce yasai tempura - tenderstem broccoli, beetroot, carrot,	6.5 8.5

LARGE PLATES KATSU CURRY

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

yasai - tenderstem broccoli, beetroot, carrot,	13.5
sweet potato, bell pepper & aubergine	
kabocha korokke - pumpkin croquettes	12.9

CRISPY TOFU YAKI UDON 12.9 udon noodles stir-fried in a spicy pepper, onion, sesame

& soy sauce, topped with crispy tofu

12.9 YASAI TEMPURA CURRY UDON

thick udon noodles in a rich & savoury curry broth, topped with tempura vegeatables, crispy onion, spring onion & sesame

14 YASAI RAMEN

noodles, bamboo shoots, pak choi, spring onion, ginger, nori, sesame & crispy onion, topped with firm tofu & seasonal vegetables in a rich shiitake miso broth



SCAN ME TO JOIN THE KIBOU CLUB

KIBOU SIGNATURES YASAI VOLCANO ROLL

16.9

3.7

3.7

VEGAN MENU

our signature volcano roll now available as vegan! 10 piece futomaki, red pepper, avocado, dipped in tempura batter, fried and drizzled with special KIBOU sauces!

YASAI MORIAWASE - 20 piece - gf option 27.3 delicious mixed selection of vegan sushi chosen by our chef - perfect for sharing!

SUSHI

HOSOMAKI - 8 piece small sushi roll	
avocado (gf)	6.9
cucumber (gf)	6.9
roasted red pepper (gf)	6.9
kimchi	6.9
FUTOMAKI - 5 piece large sushi roll mixed vegetable - gf option kimuchi - kimchi, goma wakame & grilled red pepper	10.5 10.5
Killiadii, gollia wakalile a gililea lea peppel	10.5

URAMAKI (CALIFORNIA ROLL) 8 piece inside out sushi roll	
mixed vegetable - gf option	11.5
TEMAKI - 1 piece, hand rolled sushi in a cone shape mixed vegetable with seasoned rice - gf option	5.9
NIGIRI - 2 piece hand-pressed sushi	

SIDES

avocado (gf)

grilled red pepper (gf)

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

steamed rice (gf) 3.9 furikake seasoned rice (gf) 4.2

ALL OUR DISHES ARE FRESHLY PREPARED AND WILL ARRIVE AT YOUR TABLE WHEN THEY ARE READY; SOME DISHES MAY ARRIVE SOONER THAN OTHERS.

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.

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



VEGAN MENU

