

KIBOU

希望

Japanese Kitchen & Bar

SOUP & SIDES

miso soup (gf)	3.00
udon noodle soup - udon noodles in a warm dashi, soy & mirin broth with bonito flakes	7.25
japanese pickles (v) (w) (gf)	3.95
kimchee traditional side dish of fermented vegetables	3.95
furikake rice (gf) steam rice topped with furikake seasoning, a blend of seaweed, sesame seed & dried fish	3.00
steamed rice (w) (gf)	2.90

SHARERS

edamame black lava salt (v) (w) (gf) sriracha (v) (w) garlic oil (v) (w) (gf) agedashi tofu (v options) (gf) gently fried tofu, warmed tempura sauce, toasted nori, spring onions, bonito flakes & mooli	4.00
chicken yakitori (gf) skewered, grilled chicken thigh in yakitori sauce, spring onions & japanese pickles	6.95
wakame salad (v)(gf) seaweed salad with mirin dressing & sesame seed	6.95
spinach goma-ae (v) (w) (gf) blanched spinach in a sweet-savoury sesame dressing	6.95
pork gyozas - 5 piece handmade, lightly spiced, pork mince dumplings; pan-fried & steamed, served with gyoza dipping sauce	7.50
chicken kara-age (gf) chicken thigh marinated in soy, ginger & garlic, fried and served with sriracha mayo	6.95
takoyaki round batter snacks with a small piece of octopus in the centre, tonkatsu sauce, sriracha mayo & bonito flakes	7.25
tsukune lightly seasoned, skewered chicken meatballs, grilled and dressed in sweet soy	6.95
nasu dengaku (v) (w) (gf) aubergine baked in a sweet miso glaze with sesame	6.50
pumpkin korroke (v) 2 pumpkin croquettes topped with tonkatsu sauce, sriracha mayo & nori	6.95

steamed bao bun filled with finely sliced raw cabbage, KIBOU mayo and either chicken kara-age, softshell crab tempura or shitake mushroom tempura	6.95
---	-------------

TEMPURA

lightly battered, with crispy, handmade tempura flakes, served with tempura sauce	
vegetable (v)	7.25
mixed vegetable and prawn	7.95
softshell crab	7.95
ebi prawn 5 piece	8.50

MAIN DISHES

YAKISOBA (gf options) stir-fried soba noodles, yakisoba sauce, vegetables, ginger & nori	
chicken	12.95
vegetable (v)	11.95
DONBURI topped, traditional japanese rice bowl	
unadon grilled teriyaki eel, ginger & pickles	17.95
buta don slow-cooked pork belly, sautéed white onions, egg & schichimi	13.95
oyakodon soy marinated chicken simmered with white onion, egg, spring onion & schichimi	14.95
salmon donburi (gf) salmon sashimi, ikura, avocado, mooli & shiso leaf	14.95
KATSU CURRY panko fried and served with steamed rice, japanese pickles and our delicious, homemade katsu curry sauce	
chicken	13.95
ebi prawn	15.95
vegetable (v) aubergine, courgette, baby sweetcorn & sweet potato	12.95
TERIYAKI (gf) sweet teriyaki glaze, served with rice, vegetables & raw cabbage	
beef fillet	19.50
chicken thigh	15.95
salmon	16.95
vegetable (v) (w)	13.95

POKE BOWL

rice bowl topped with either salmon or chicken, with mango, avocado, radish, spring onion, crispy onion, grated carrot, sesame seed, goma wakame	
soy & honey dressed salmon sashimi	11.95
teriyaki chicken	11.95
SHOGAYAKI	10.95

rice bowl topped with lean pork, braised in ginger, soy & mirin and pan-fried

RAMEN

noodles, tea-stained boiled egg, bean sprouts, pak choi, naruto, spring onion, ginger, bamboo shoots, nori, sesame & crispy onion with your choice of homemade chicken or pork broth

TOPPINGS

chicken nanban lightly battered chicken thigh broth choice: <i>chicken or pork</i>	12.95
cha siu - tender pork belly broth choice: <i>chicken or pork</i>	12.95
vegetable (v) (w) (gf options) firm tofu & seasonal vegetables in a delicious vegetable broth	12.95
EXTRAS	
ajitsuke tamago (ramen egg)	1.20
cha siu - pork (3 slices)	3.50
chicken nanban	4.00
extra noodles (v)	3.50

SHARING & MIXED PLATTERS

delicious sushi mixed platter - 20 piece variety sushi platter - selection chosen by our chef - perfect for sharing or easy to eat on your own if you're hungry! (gf options)	29.95
vegetable sushi mixed platter (v) - 17 piece variety vegetarian sushi platter - selection chosen by our chef - perfect for sharing!	21.95
salmon zukushi (gf) 4 salmon sashimi, 4 salmon nigiri, 4 salmon & avocado california roll	17.95
tuna zukushi - 4 tuna sashimi, 4 tuna nigiri, 4 spicy tuna & cucumber california	18.95

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

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

175-177 Northcote Road
Battersea
London
SW11 6QF

www.kibou.co.uk



@kiboulondon

KIBOU

希望

Japanese Kitchen & Bar

SUSHI

HOSOMAKI

8 piece small sushi roll

sea bream with tobiko	7.95
tuna (gf)	7.95
ebi (prawn) (gf)	6.95
salmon (gf)	7.65
avocado (v) (w) (gf)	7.25
cucumber (v) (w) (gf)	6.50

FUTOMAKI

5 piece large sushi roll

kimchi seafood (mildly spicy)	9.95
prawn tempura	11.95
topped with seared salmon & kimchi mayo	
teriyaki duck & cucumber	10.50
mixed vegetable (v) (w)	9.50
chicken katsu	9.95
panko fried chicken	
spider roll	15.95
10 piece, soft shell crab tempura, shiso leaf, tobiko, sriracha mayo	
volcano roll	15.95
10 piece, salmon, avocado & tobiko, dipped in tempura batter, fried and drizzled with special KIBOU sauces!	

CALIFORNIA ROLL

8 piece inside out sushi roll

ebi yukari	11.95
prawn tempura, avocado, tobiko, yukari, red amaranth	
spicy tuna & avocado	11.95
spicy tuna & cucumber	11.95
crab with cucumber & avocado	11.95
salmon & avocado (gf)	11.50
grilled teriyaki eel & cucumber	11.95
mixed seafood (gf)	11.95
mixed vegetable (v, gf)	10.25
spicy tuna dragon roll	15.95
8 piece spicy tuna and tempura flake roll, topped with grilled teriyaki eel, avocado & sweet unagi sauce	

lantern roll

8 piece salmon or tuna topped roll, soft shell crab tempura, mango, avocado, tempura flakes & ikura

salmon	15.95
tuna	17.95

GUNKAN

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

scallop	6.95
tobiko	5.95
ikura	5.95
spicy tuna	6.95
teriyaki salmon	6.50
gunkan platter	14.00
6 piece, chef's selection, gunkan	

TEMAKI

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

california (gf)	4.95
crab, cucumber & avocado	
salmon & avocado (gf)	4.85
teriyaki duck	4.75
spider roll	6.95
soft-shell crab & tobiko	
spicy tuna & avocado	5.95
spicy tuna & cucumber	5.50
grilled teriyaki eel & cucumber	5.95
mixed vegetable (v, w, gf) options	4.50

NIGIRI

2 piece

hamachi (yellowtail) (gf)	5.95
unagi (grilled teriyaki eel)	5.25
tuna (gf)	5.00
seabass (gf)	4.50
saba (marinated mackerel) (gf)	5.50
scallop (gf)	5.95
salmon (gf)	4.25
beef tataki	5.95
sea bream (gf)	4.25

ebi (prawn) (gf)	4.25
avocado (v) (w) (gf)	4.25
grilled red pepper (v) (w) (gf)	3.95
nigiri 7 (gf options)	11.50
7 piece chef's selection nigiri	
aburi nigiri	13.95
8 piece nigiri, salmon, tuna, yellowtail & sea bream seared briefly and dressed in aburi sauce	

SASHIMI

6 slices of the freshest raw fish

hamachi (yellowtail) (gf)	9.95
tuna (gf)	9.50
scallop (gf)	8.95
salmon (gf)	8.95
sea bream (gf)	8.95
sea bass (gf)	8.95
saba (mackerel) (gf)	8.95
saba aburi	12.95
10 piece, lightly seared, marinated mackerel with ikura	
new style sashimi	12.95
8 piece, seared sashimi, chilli, mooli, red amaranth & yuzu dressing; typically prepared with seabass, salmon, sea-bream & tuna	
sashimi moriawase (gf)	17.95
13 pieces of the freshest sashimi, selected by chef	
chirashizushi (gf)	13.95
the word "chirashi" means "scattered" - this is a bowl of seasoned rice topped with a variety of the freshest sashimi, mooli, shiso leaf, tamago, ikura & spring onion - OISHII!!!	

TATAKI

8 piece seared meat or fish, marinated and seasoned with kimchi, chives & aburi sauce

tuna	12.95
salmon	12.50
beef	14.95

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

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

175-177 Northcote Road
Battersea
London
SW11 6QF

www.kibou.co.uk



@kiboulondon