

KIBOU

希望

Japanese Kitchen & Bar



SHARERS

edamame (vg) (gf) 4.5
black lava salt
sriracha 4.5
garlic oil 4.5

agedashi tofu (vg) (gf) 7.7
gently fried tofu, warmed tempura sauce, toasted nori, spring onion & mooli

karami wings 8.9
lightly battered, crispy chicken wings, served with a sweet, spicy & savoury karami sauce

chicken karaage (gf) 8.5
chicken thigh marinated in soy, ginger & garlic, fried and served with sriracha mayo

takoyaki 8.5
round batter snacks with a small piece of octopus in the centre, tonkatsu sauce, sriracha mayo & bonito flakes

nasu dengaku (vg) (gf) 7
charred aubergine with a sweet miso glaze, sesame & spring onion

pumpkin korroke (vg) 6.9
2 pumpkin croquettes topped with tonkatsu sauce, vegan sriracha mayo & aonori

ebi stak - not available in battersea 9.9
nori based toast topped with seasoned minced king prawn & sesame, served with wasabi mayo & ginger. prawn toast but not as you know it!

wakame salad (vg) (gf) 4.5
seaweed salad with mirin dressing & sesame

GYOZA

5 piece - handmade dumplings; pan-fried & steamed, served with gyoza dipping sauce

pork 8
ebi (prawn) 8

KUSHIYAKI

2 chargrilled skewers, served with homemade pickles

chicken yakitori with spring onion in a yakitori sauce (gf) 7.9

seasonal mushroom with spring onion in a teriyaki sauce (vg) (gf) 6.5

sea bass with asparagus in a sweet miso sauce (gf) 9.9

BAO BUNS

filled with finely sliced raw cabbage, served with homemade pickles and choice of

marinated duck with teriyaki sauce 8.5

chicken karaage with sriracha mayo 7

softshell crab tempura with crab sauce 9.5

seasonal mushroom tempura with tonkatsu sauce (vg) 7

TEMPURA

lightly battered, with crispy, handmade tempura flakes, served with tempura sauce

seasonal vegetable (vg) 7.5

ebi (prawn) & vegetable 9.5

softshell crab 12

ebi (prawn) 9.9

LARGE PLATES

SUKIYAKI

traditional japanese hot pot served in an individual cast iron nabe and accompanied with a fresh, lightly beaten egg for dipping. finely sliced beef or firm tofu, seasonal mushrooms, carrot, napa cabbage & watercress in a rich, sweet & soy based broth with thick udon noodles

beef sirloin 23

firm tofu (v) (vg option) 17

DONBURI

topped, japanese rice bowl

unadon 18.5

grilled teriyaki eel, ginger & pickles

buta don 13.5

braised pork belly, spring onion, white cabbage, tea-stained boiled egg, japanese pickles

teriyaki duck (gf) 15.9

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, homemade katsu curry sauce

chicken 13.5

ebi (prawn) 15.5

seasonal vegetables (vg) 12

TERIYAKI

 (gf)

sweet teriyaki glaze, served with rice, vegetables & raw cabbage

beef sirloin 22.9

chicken 14

seasonal vegetables (vg) 12

POKE BOWLS

 (gf)

rice bowl topped with mango, avocado, radish, spring onion, crispy onion, grated carrot, edamame, sesame, goma wakame

soy & honey dressed salmon sashimi 14

teriyaki chicken 12.5

crispy tofu (vg) 11.9

YAKI UDON

udon noodles stir-fried with peppers, onions, sesame and soy

TOPPINGS

chashu - japanese braised pork belly 13.5

crispy tofu (vg) 12.5

RAMEN

noodles, tea-stained boiled egg, bean sprouts, pak choi, naruto, spring onion, ginger, kikurage, nori, sesame & crispy onion

TOPPINGS

chicken nanban - lightly battered chicken thigh 13.9

broth choice: chicken or pork

chashu - japanese braised pork belly 13.9

broth choice: chicken or pork

tantanmen - sweet & spicy minced pork in a rich pork broth 13.9

vegetable - vg option 12.9

firm tofu & seasonal vegetables in a delicious vegetable broth

SIDES

miso soup (gf) 4

tsukemono - seasonal japanese pickles (v) (vg) - gf option 4

kimchi - traditional side dish of fermented hakusai cabbage 4

seasonal japanese greens - chargrilled (gf) (vg) 6.5

RICE

steamed rice (v) (vg) (gf) 3.5

furikake seasoned rice (v) (vg) (gf) 3.8

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



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SUSHI

HOSOMAKI

8 piece small sushi roll

sea bream with tobiko	8.3
tuna (gf)	8.3
ebi (prawn) (gf)	7.2
salmon (gf)	7.9
avocado (vg) (gf)	7.6
cucumber (vg) (gf)	6.8

FUTOMAKI

5 piece large sushi roll

kimchi seafood (mildly spicy) (gf)	10.5
prawn tempura with tobiko, seared salmon & kimchi mayo	12.5
mixed vegetable (vg) - gf option	10
chicken katsu panko fried chicken	10.5

KIBOU SIGNATURE ROLLS

spider roll	17.5
10 piece, soft shell crab tempura, shiso leaf, tobiko, sriracha mayo	
volcano roll	17.9
10 piece, salmon, avocado & tobiko, dipped in tempura batter, fried and drizzled with special KIBOU sauces!	
fuji roll - not available in battersea	17.9
10 piece mixed seafood futomaki coated in panko bread crumbs, deep fried and drizzled with spicy mayo & unagi sauce	

CALIFORNIA ROLL

8 piece inside out sushi roll

ebi yukari	12.5
prawn tempura, avocado, tobiko, yukari, red amaranth	
spicy tuna & avocado (gf)	12.5
crab with cucumber & avocado (gf)	12.5
salmon & avocado (gf)	12
grilled teriyaki eel & cucumber	13
mixed seafood - gf option	13
mixed vegetable (vg) (gf)	10.5
jazz roll	17.9
kimchi prawn tempura, avocado and tamago california roll, topped with eel, tuna, tempura flakes and unagi sauce	
lantern roll	
8 piece salmon or tuna topped roll, soft shell crab tempura, mango, avocado, tempura flakes & tobiko	
salmon	17.5
tuna	19.9

GUNKAN

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

scallop	7
tobiko	6
ikura (gf)	8.5
spicy tuna (gf)	7
teriyaki salmon	6.9
gunkan platter	17.5
5 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)	6.5
crab, cucumber & avocado	
salmon & avocado (gf)	5.5
teriyaki duck	4.9
spider roll	7.5
soft-shell crab & tobiko	
spicy tuna & avocado (gf)	6.5
grilled teriyaki eel & cucumber	7.5
mixed vegetable (vg) - gf option	5

NIGIRI

2 piece hand-pressed sushi

hamachi (yellowtail) (gf)	6.5
unagi (grilled teriyaki eel)	5.9
tuna (gf)	5.9
sea bass (gf)	4.9
saba (marinated mackerel) (gf)	5.9
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)	4.5
grilled red pepper (vg) (gf)	4.5
nigiri 7 - gf option	13
7 piece chef's selection nigiri	
aburi nigiri	16.9
8 piece nigiri, salmon, tuna, yellowtail & sea bream seared briefly and dressed in aburi sauce	
saba aburi	13.5
seared 10 piece marinated mackerel, ikura, shiso and aburi sauce	

SASHIMI

6 slices of the freshest raw fish

hamachi (yellowtail) (gf)	13
tuna (gf)	12
scallop (gf)	11
salmon (gf)	9.5
sea bream (gf)	9.5
sea bass (gf)	9.5
saba (mackerel) (gf)	9.5
new style sashimi	13.5
8 piece, seared sashimi, chilli, mooli, red amaranth & yuzu dressing; typically prepared with sea bass, salmon, sea bream & tuna	
sashimi moriawase (gf)	22.5
13 pieces of the freshest sashimi, selected by chef	
chirashizushi (gf)	15.5
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 (gf)	15.5
salmon (gf)	13.5
beef (gf)	17

SHARING & MIXED PLATTERS

jo moriawase - 20 piece - gf option delicious mixed selection of sushi chosen by our chef - perfect for sharing or easy to eat on your own if you're hungry!	36
yasai moriawase - 17 piece (v) - vg option - gf option vegetarian sushi selection chosen by our chef - perfect for sharing!	26
salmon zukushi - gf option 4 salmon sashimi, 4 salmon nigiri, 4 salmon & avocado california roll	19
tuna zukushi (gf) 4 tuna sashimi, 4 tuna nigiri, 4 spicy tuna & cucumber california	24

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