

# KIBOU

希望

Japanese Kitchen & Bar

## SHARERS

- edamame** (vg) (gf) 4.7  
*black lava salt*
- 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 7.5
- chicken karaage** with sriracha mayo 6.5
- soft shell crab tempura** with crab sauce 8.9
- seasonal mushroom tempura** with tonkatsu sauce (vg) 6.2

## TEMPURA

- lightly battered & deliciously crispy, served with tempura sauce
- yasai** (seasonal vegetable) (vg) 7.5
- 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 24  
the freshest sashimi, selected by chef
- 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** (gf) 4

## LARGE PLATES

- DONBURI** - not available in solihull 18.5  
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
- beef sirloin** 24
- chicken** 14
- yasai** (seasonal vegetables) (vg) 12.4

## POKE BOWLS

- gf option  
- not available in solihull  
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

## 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, nori, sesame & crispy onion
- 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

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, 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.

(v) = vegetarian  
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## SUSHI

### HOSOMAKI

8 piece small sushi roll

<b>sea bream</b> with tobiko	<b>8.7</b>
<b>tuna</b> (gf)	<b>9</b>
<b>ebi</b> (prawn) (gf)	<b>7.9</b>
<b>salmon</b> (gf)	<b>8.5</b>
<b>avocado</b> (vg) (gf)	<b>7.5</b>
<b>cucumber</b> (vg) (gf)	<b>7.2</b>

### FUTOMAKI

5 piece large sushi roll

<b>seafood</b> (mildly spicy) (gf)	<b>11</b>
<b>ebi tempura</b> - prawn tempura with tobiko, seared salmon & sriracha mayo	<b>13.1</b>
<b>mixed vegetable</b> (vg) - gf option	<b>10</b>

### CALIFORNIA ROLL

8 piece inside out sushi roll

<b>ebi yukari</b>	<b>13.5</b>
prawn tempura, avocado, tobiko, yukari, red amaranth	
<b>spicy tuna &amp; avocado</b> (gf)	<b>13.5</b>
<b>crab with cucumber &amp; avocado</b> (gf)	<b>13.5</b>
<b>salmon &amp; avocado</b> (gf)	<b>13</b>
<b>grilled teriyaki eel &amp; cucumber</b>	<b>14</b>
<b>mixed seafood</b> - gf option topped with avocado	<b>14</b>
<b>mixed vegetable</b> (vg) - gf option	<b>11</b>

ASK TO SEE OUR VEGAN MENU



SCAN ME TO JOIN THE KIBOU CLUB

## GUNKAN

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

<b>scallop</b> (gf)	<b>7.5</b>
<b>tobiko</b>	<b>6.5</b>
<b>ikura</b> (gf)	<b>9</b>
<b>spicy tuna</b> (gf)	<b>7.5</b>
<b>grilled teriyaki salmon</b>	<b>7.5</b>
<b>gunkan platter</b>	<b>18.5</b>
5 piece, chef's selection	

## TEMAKI

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

<b>california</b> (gf) - crab, cucumber & avocado	<b>7</b>
<b>salmon &amp; avocado</b> (gf)	<b>6</b>
<b>spider roll</b> - soft shell crab & tobiko	<b>7.9</b>
<b>spicy tuna &amp; avocado</b> (gf)	<b>7</b>
<b>grilled teriyaki eel &amp; cucumber</b>	<b>8</b>
<b>mixed vegetable</b> (vg) - gf option	<b>5.5</b>

## 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

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

## SASHIMI

6 slices of the freshest raw fish

<b>hamachi</b> (yellowtail) (gf)	<b>12</b>
<b>tuna</b> (gf)	<b>13</b>
<b>scallop</b> (gf)	<b>13</b>
<b>salmon</b> (gf)	<b>10.5</b>
<b>sea bream</b> (gf)	<b>10</b>
<b>saba</b> (marinated mackerel) (gf)	<b>10.5</b>
<b>new style sashimi</b> (gf)	<b>14.5</b>
8 piece, seared sashimi, chilli, mooli, red amaranth & yuzu dressing; typically prepared with salmon, sea bream & tuna	
<b>chirashizushi</b> (gf)	<b>17</b>
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!!!	
<b>saba aburi</b> (gf)	<b>14.2</b>
seared 10 piece marinated mackerel, ikura, shiso & aburi sauce	

## TATAKI

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

<b>tuna</b> (gf)	<b>18</b>
<b>salmon</b> (gf)	<b>14.9</b>
<b>beef</b> (gf)	<b>17.9</b>

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