

KIBOU

希望

Japanese Kitchen & Bar

FESTIVE MENU 2022

FOR GROUPS OF 6 GUESTS OR MORE

£35 WITH DESSERT / £30 WITHOUT

AVAILABLE - 12PM TO 4PM FROM 21ST NOVEMBER 2022

ASK ABOUT OUR FESTIVE DRINKS PACKAGES

SAMPLE MENU ONLY

FOR THE TABLE

EDAMAME BEANS – TOPPED WITH BLACK LAVA SALT (VG) (GF)

MIXED TEMPURA MORIAWASE

LIGHTLY BATTERED, DELICIOUSLY CRISPY SELECTION OF EBI (PRAWN) AND VEGETABLE TEMPURA, SERVED WITH WASABI MAYO AND TEMPURA SAUCE (VG OPTION)

KABOCHA KOROKKE

PUMPKIN CROQUETTES TOPPED WITH TONKATSU SAUCE, SRIRACHA MAYO & AONORI

BAO BUN PLATTER

MIXED PLATTER OF STEAMED BAO BUNS WITH A VARIETY OF FILINGS;
~CHICKEN KARAAGE WITH SRIRACHA MAYO~
~MARINATED DUCK WITH TERIYAKI SAUCE~
~CHASU (BRAISED PORK BELLY) WITH PICKLED CHILIES & MISO SAUCE~
~CHARGRILLED AUBERGINE WITH SWEET MISO SAUCE (VG)~

JO MORIAWASE

MIXED SELECTION OF SUSHI AND SASHIMI CHOSEN BY OUR CHEF
GF & VG OPTIONS AVAILABLE

DESSERT

(SELECT 1)

JAPANESE GARDEN

CHOCOLATE GANACHE TOPPED WITH SESAME MOUSSE AND FINISHED WITH CHOCOLATE SOIL (V)

YUZU CHEESECAKE

YUZU CURD TOPPED MASCARPONE CHEESECAKE WITH A CLASSIC BISCUIT BASE
SORBET

Must be pre-booked and pre-ordered. £10 card authentication per person at time of booking.

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 (vg) = vegan (gf) = gluten free

www.kibou.co.uk

