



2 COURSES - £18.95 | **3 COURSES** - £22.95

STARTERS

Chef's choice nigiri 3-piece hand-pressed sushi (vg option)

Takoyaki fried batter balls with a small piece of octopus in the centre

> **Chicken karaage** fried chicken thigh served with sriracha mayo

> > Kabocha korokke pumpkin croquettes (v) (vg option)

Agedashi tofu fried tofu in warmed tempura sauce (vg option)

LARGE PLATES

Chicken or kabocha korokke katsu curry served with steamed rice & Japanese pickles (vg option)

Teriyaki chicken served with steamed rice & green bean gomae

Ramen chashu (pork belly) or tofu

with noodles, tea-stained boiled egg, bamboo shoots, pak choi, naruto, sesame & spring onion in a rich chicken, pork or vegan broth (vg option)

Chef's choice sushi platter selection of freshly made nigiri and sushi rolls (vg option)

DESSERT

Mochi ice cream

2 traditional Japanese ice cream balls - selection of flavours available (v)

Apple gyoza

mini cinnamon & apple dumplings with vanilla ice cream & salted caramel sauce (v) (vg option)

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 We include a discretionary 10% service charge on the bill, 100% of which goes to our restaurant teams.

www.kibou.co.uk



SET MENU



