



# KIBOU

希望

Japanese Kitchen & Bar

## EVENT PACKAGES

ESCAPE THE ORDINARY WITH  
AN EVENT TO REMEMBER AT **KIBOU**





*Ichigo ichie - 'one time, one meeting'*

savour every moment, treasure every occasion at KIBOU

Inspired by a fusion of flavours and the spirit of adventure, KIBOU stylishly showcases a melting pot of classic and contemporary Japanese cuisine against a backdrop of vibrant colours and iconic design.

Escape the ordinary and let us create the perfect setting for your next event, with menus that cater for parties of all sizes, and a versatile range of spaces to help bring any occasion to life.

Let our experienced Events Team tailor a bespoke package to suit your needs.

Working closely with the Head Chef, and of course you, we'll craft a menu that will be sure to wow your guests.

We offer a range of affordable packages designed to suit a wide range of tastes and dietary requirements, with a large selection of canapes, sharing plates, sit-down menu options, and a wonderfully delicious list of desserts too.

All bookings require 48 hours' notice.

Full pre-payment of packages is required to secure your booking. Please advise our Events Team of any dietary requirements within your group at the time of booking.

Please note, all of our menus are subject to seasonal change.

For full terms and conditions, please visit [www.kibou.co.uk/events](http://www.kibou.co.uk/events)





## OUR VENUE

KIBOU in Cambridge is a venue choice with a difference. Located within the characterful Grade II listed building at 7a Jesus Lane, our restaurant has been thoughtfully designed to offer you a range of elegant dining and drinking areas to create the perfect backdrop for your next event.





## MIRROR ROOM

*A beautiful light, airy and spacious room featuring a central cherry blossom tree surrounded by colourful and reflective hand-painted Japanese murals.*

### CAPACITY

**72** seating

**120** cocktails and canapes

Minimum spend enquiries contact team

AVAILABLE SUN TO THURS





## OAK ROOM

*An opulent dining room filled with rich colour, a dramatic wisteria central installation, and eye-catching Japanese inspired animated wall art.*

### CAPACITY

**55** seated

**80** cocktails and canapes

Minimum spend enquiries contact team

AVAILABLE SUN TO THURS





# OUR FOOD

A JAPANESE FEAST JUST FOR YOU

*Our menu features work of art sushi and sashimi sharing platters, alongside a range of classic and contemporary Japanese hot dishes, small plates and canapes.*

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 | (vg) = vegan | (gf) = gluten free





# CANAPE EVENTS

Choose from one of our 3 packages, then select the dishes you wish to include.

**STANDARD PACKAGE £28 pp**  
4 canapes and 2 small plates items

**PREMIUM PACKAGE £32 pp**  
6 canapes and 2 small plates items

**DELUXE PACKAGE - £38 pp**  
8 canapes and 2 small plates items

See overleaf for sample menu.

Minimum group of 20.

Please note, we are unable to cater for individual dietary requirements.  
Please ensure they are catered for within your selection.





## CANAPE SELECTION

### DYNAMITE PRAWNS

tempura king prawns coated in miso sweet chilli sauce

### TAKOYAKI

bite-sized fried dumpling balls containing octopus in the centre, served with tonkatsu sauce, sriracha mayo & bonito flakes

### DYNAMITE CAULIFLOWER (vg)

crispy cauliflower florets marinated in sake & shichimi togarashi, served with a sweet & spicy sauce

### VOLCANO ROLL KIBOU

signature tempura fried futomaki, salmon, avocado & tobiko

### JAZZ ROLL

tempura flaked California roll, prawn tempura, avocado & tamago, topped with unagi kabayaki

### NASU DENGAKU ROLL (vg)

sweet tofu and roasted bell pepper uramaki, topped with miso glazed roasted aubergine

### BEEF TATAKI (gf)

seared sirloin of beef rolled with garlic chive cressida and shiso, dressed in beef dripping ponzu

### AVOCADO NIGIRI (vg) (gf)

hand pressed sushi topped with avocado

## SMALL PLATE ITEMS

### CHICKEN KARAAGE (gf)

fried chicken thigh marinated in soy, ginger & garlic with curry mayo

### TEBASAKI YAKITORI

skewered chicken wings in gochujang honey miso glaze

### DUCK CROQUETTES

with yuzu mayo

### KABOCHA KOROKKE (vg)

pumpkin croquettes with tonkatsu sauce

### SUSHI TACOS

crispy gyoza shells with a variety of fillings.  
teriyaki duck and cucumber  
tuna & cucumber  
salmon & avocado

## DESSERT

£5pp addition charge

### YUZU TARTLETS (v)

served with crispy meringue

### JAPANESE GARDEN (v)

chocolate ganache topped with sesame mousse, finished with chocolate soil and edible flower

### APPLE GYOZA (vg)

mini cinnamon & apple dumplings





# KIBOU

## SAMPLE TASTING MENU

MINIMUM 10 GUESTS MAXIMUM 25

**SET MENU - £60PP**

### ON ARRIVAL

glass of De Luca Prosecco

### APPETIZER (vg)

NORI RICE CRACKERS

### RAW & SUSHI

HAMACHI (gf)

with physalis ponzu, chilli oil & coffee

salmon & avocado California roll

sashimi moriawase

### STARTER

DUCK KOROKKE

with yuzu mayo, yukari, crispy noodles and shiso leaf

NASU DENGAKU (vg) (gf)

with spring onion

### PALATE

CLEANSER CITRUS & GINGER GRANITA (vg)

### MAINS

CHOOSE ONE MAIN DISH PER PERSON

beef sirloin with homemade yakinuku sauce

grilled miso chicken, lime & japanese pickles

Portobello mushrooms, wasabi mayo and furikake (vg)

120g Kagoshima wagyu steak with wasabi salt  
(£25pp supplement)

### SIDES

BLISTERED PEPPERS (vg) (gf)  
with yuzu truffle vinaigrette & shiso

GRILLED TENDERSTEM (vg) (gf)  
with piquillo pepper miso sauce

### DESSERTS

£5 supplement per person

DESSERTS YUZU TARTLETS  
served with crispy meringue.

JAPANESE GARDEN

chocolate ganache topped with sesame mousse,  
finished with chocolate soil and edible flower

HOJICHA CRÈME BRULEE (gf)

japanese roasted green tea infused crème brulee





# DRINKS PACKAGE

## PREMIUM

3 HOURS - £35PP

add extra hour - £10pp

### WHITE WINE

Cullinan View Chenin Blanc – *South Africa*

### RED WINE

Amodo Salice Salentino – *Italy*

### BOTTLED BEER

Kirin Ichiban – *Japan*

### NON-ALCOHOLIC

assortment of soft drinks

## DELUXE

3 HOURS - £45PP

add extra hour - £13pp

### SPARKLING

Da Luca Prosecco – *Italy*

### WHITE WINE

Cullinan View Chenin Blanc – *South Africa*

### RED WINE

Short Mile Bay Shiraz – *Australia*

### ROSE

Antonio Rubini Pinot Grigio Rose

### COCKTAIL

curated by our bar team

### BOTTLED BEER

Kirin Ichiban – *Japan*

### NON-ALCOHOLIC

assortment of soft drinks

ASK ABOUT OUR SAKE OR COCKTAIL MENU FOR  
ADDITIONAL DRINKS IDEAS.

### ON CONSUMPTION BEVERAGES

Pre-paid on consumption bar tabs are available. This option can include all beer, wine, sparkling wine, champagne, sake, spirits & cocktails, or customisable tabs are also available if you have specific drinks in mind.





BOOK NOW!

[cambridge@kibou.co.uk](mailto:cambridge@kibou.co.uk)

