

SAMPLE MENU

KIBOU

Japanese Kitchen & Bar

FESTIVE SET MENU

KIBOU SOLIHULL ONLY

3 courses for £38pp

FOR THE TABLE

EDAMAME AND PRAWN CRACKERS

STARTERS

DYNAMITE CAULIFLOWER - crispy cauliflower florets with a sweet & spicy sauce (vg)

CHEF'S CHOICE NIGIRI - 5-piece hand-pressed sushi - vg option

EBI TEMPURA - lightly battered & deliciously crispy tempura prawn with tempura sauce & sriracha mayo

SUSHI TACO - 2 crispy gyoza taco shells with a choice of fillings:

salmon & avocado | tuna & cucumber | teriyaki duck & cucumber | dynamite prawn

CHICKEN KARAAGE

fried chicken thigh served with sriracha mayo

LARGE PLATES

CHEFS CHOICE SUSHI PLATTER - selection of nigiri and sushi rolls - vg option

TERIYAKI - sweet glazed teriyaki chicken or salmon, served with rice & pickles

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

choose from: seafood | nanban (chicken) | chashu (pork belly) | yasai (vegetable) - vg option

DUCK & MUSHROOM or TOFU & MUSHROOM UDON - served with tea-stained boiled egg, bamboo shoots & ginger, in a rich broth (vg) - vg option

DESSERTS

MATCHA CAKE - three layers of matcha, vanilla & white chocolate sponge, with a gelatine coating, served with vanilla ice cream

HOJICHA CRÈME BRULEE - Japanese twist on this classic dessert, featuring a rich infusion of roasted green tea (v)

APPLE GYOZA (vg) - cinnamon & apple dumplings with vegan vanilla ice cream and salted caramel sauce

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

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