

SAMPLE MENU

KIBOU

Japanese Kitchen & Bar

FESTIVE SHARING MENU

£40 WITH DESSERT | £35 WITHOUT

FOR THE TABLE

Edamame beans topped with black lava salt (vg) (gf)

SUSHI TACOS

Mixed platter with a variety of fillings (2pp)

Teriyaki duck & cucumber / Tuna & cucumber / Salmon & avocado

DYNAMITE CAULIFLOWER

Marinated in sake & shichimi togarashi, served with a sweet & spicy sauce (vg)

BAO BUN PLATTER

Mixed platter of steamed bao buns with a variety of fillings (1pp)

Chicken karaage with sriracha mayo / Marinated duck with teriyaki sauce /
Soft shell crab with crab sauce / Oyster mushroom with truffle mayo

JO MORIAWASE

Mixed selection of sushi and sashimi chosen by our chef - gf option

DESSERT (SELECT 1)

SESAME TIRAMISU

Black sesame mascarpone cream, coffee-laced sponge fingers (v)

YUZU TART

Creamy yuzu curd topped with meringue on a classic biscuit base

SORBET

Selection of flavours available (vg) (gf)

We include a discretionary 12.5% 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.

SAMPLE MENU

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VEGETARIAN FESTIVE SHARING MENU

£35 WITH DESSERT | £30 WITHOUT

FOR THE TABLE

Edamame beans - topped with black lava salt (vg) (gf)

SUSHI TACOS

Dynamite cauliflower (2pp)

YASAI TEMPURA

Lightly battered & deliciously crispy tempura vegetables served with tempura sauce & sriracha mayo – vg option

BAO BUN

Oyster mushroom with truffle mayo (1pp)

YASAI MORIAWASE

Mixed selection of vegetarian sushi chosen by our chef - gf option / vg option

DESSERT (SELECT 1)

SESAME TIRAMISU

Black sesame mascarpone cream, coffee-laced sponge fingers (v)

YUZU TART

Creamy yuzu curd topped with meringue on a classic biscuit base

SORBET

Selection of flavours available (vg) (gf)

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www.kibou.co.uk

SAMPLE MENU

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TOKUJO FESTIVE SHARING MENU

PREMIUM FESTIVE MENU

£48 WITH DESSERT | £43 WITHOUT

FOR THE TABLE

Edamame beans - topped with black lava salt (vg) (gf) & Miso soup (gf)

SUSHI TACOS

Teriyaki duck & cucumber / Tuna & cucumber / Salmon & avocado

TEMPURA MORIAWASE

Selection of tempura prawn & vegetables served with tempura sauce & sriracha mayo

BAO BUN PLATTER

Mixed platter of steamed bao buns with a variety of fillings (1pp)

Chicken karaage with sriracha mayo / Marinated duck with teriyaki sauce /

Soft shell crab with crab sauce / Oyster mushroom with truffle mayo

TOKUJO MORIAWASE

Chef's selection of sashimi, nigiri, dressed tataki & futomaki. Hokkaido scallop, Ikura, line-caught tuna, hamachi, mackerel and KIBOU signature roll - gf option

WAGYU ZUKUSHI (£50 supplement)

14-piece selection of our A5 joshu wagyu, famed for its beautiful marbling - maki, tataki, truffle nigiri & wagyu tartare

DESSERT (SELECT 1)

SESAME TIRAMISU

Black sesame mascarpone cream, coffee-laced sponge fingers (v)

YUZU TART

Creamy yuzu curd topped with meringue on a classic biscuit base (v)

SORBET

Selection of flavours available (vg) (gf)

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SAMPLE MENU

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FESTIVE CANAPE MENU

AVAILABLE AT BATTERSEA & CAMBRIDGE ONLY – MINIMUM
NUMBERS APPLY - PLEASE ENQUIRE

NORI PRAWN CRACKER

DYNAMITE PRAWNS - in miso sweet chilli sauce

VOLCANO ROLL - tempura fried roll, salmon, avocado & tobiko

SPIDER ROLL - soft-shell crab tempura futomaki, mixed leaf, tobiko, sriracha mayo

YASAI URAMAKI - mixed vegetable roll topped with roasted red pepper (vg)

SUSHI TACOS - salmon & avocado / tuna & cucumber / dynamite prawn

INARIZUSHI - sweet tofu pocket with seasoned rice, mango, tomato tartare (vg)

CHICKEN KARAAGE - soy, ginger & garlic marinated chicken, with sriracha mayo

TAKOYAKI - fried dumplings with octopus, tonkatsu sauce

KABOCHA KOROKKE - pumpkin croquettes with tonaktsu sauce &
sriracha mayo (vg)

DYNAMITE CAULIFLOWER - marinated in sake & togarashi, served with
sweet & spicy sauce (vg)

PADRON SKEWERS - with yuzu truffle vinaigrette (vg)

DESSERT

YUZU TARTLETS - yuzu topped mascarpone cheesecake with a biscuit base (v)

APPLE GYOZA - cinnamon & apple dumplings with caramel sauce (vg)

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