



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



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

35 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

35 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 yakiniku 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

