



# KIBOU 希望

## TUNA CARVING CEREMONY & 8-COURSE TASTING MENU

Thursday 10<sup>th</sup> July – 6.30pm

£150 with matched drinks / £120 with matched non-alcoholic drinks

### COMPLIMENTARY MISO SOUP

#### SASHIMI 3

akami, chu-toro, o-toro

*trio of expertly sliced tuna, showcasing the depth of flavour and marbling from lean akami to rich, buttery o-toro.*

#### NIGIRI 3

zuke akami, nikiri soy

chu-toro, daikon ponzu oroshi

o-toro, truffle sea salt

#### SUSHI TACO

yuzu miso, Exmoor caviar

*crispy nori taco shell filled with yuzu miso-seasoned fish and topped with exquisite Exmoor caviar*

#### NEGITORO MAKI

soy wasabi

*fatty tuna belly and spring onion, balanced with a hint of soy-wasabi dressing*

#### TEMAKI

shiso & ponzu

*hand roll filled with fresh sashimi, citrusy ponzu, and aromatic shiso*

#### TARTARE

crispy rice and caviar

*finely diced tuna sashimi tartare served on crispy rice, topped with a touch of caviar*

#### NITSUKE

soy broth & horenso gomae

*delicate seasonal tuna gently simmered in a light soy broth, served with sesame-dressed spinach*


#### AGEMONO

tonkatsu & lime

*crisp, golden tuna cutlet served with lime*

#### CRÈME BRULÉE

Japanese roasted green tea infused



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.