

# ABOUT KIRIN ICHIBAN & KIBOU CAMBRIDGE



We're proud to partner with **KIRIN ICHIBAN** for this special event.

Brewed in Japan using a unique first press method, Kirin Ichiban is crafted only from the purest malt extract. The result is a clean, smooth, and perfectly balanced beer that pairs beautifully with Japanese cuisine—enhancing both the richness of tuna and the subtlety of sashimi.

## JOIN US AT KIBOU CAMBRIDGE FOR YOUR NEXT CELEBRATION

Whether you're marking a special occasion, hosting a private dinner, or gathering with friends over great food, our stylish space offers the perfect backdrop for memorable moments, complemented by beautifully crafted Japanese dishes designed to elevate any event.

# KIBOU

希望

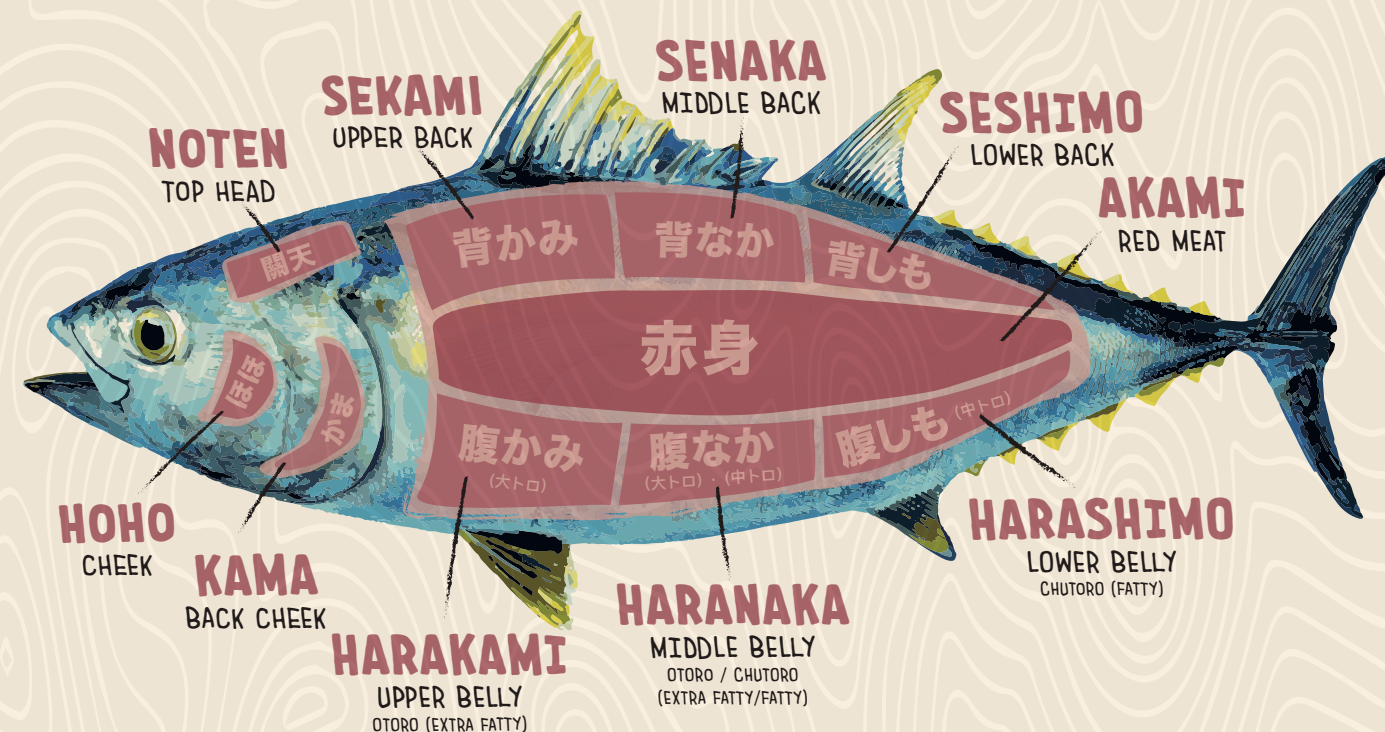
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# (本マグロ) BLUEFIN TUNA CEREMONY

## CARVING & 8-COURSE TASTING EXPERIENCE

THURSDAY 10<sup>TH</sup> JULY 2025





# DISCOVER THE ART OF TUNA CARVING



Known in Japan as **MAGURO KAITAI** (本マグロ), this traditional ceremony celebrates the craftsmanship, precision, and respect involved in preparing one of the most prized ingredients in Japanese cuisine – the bluefin tuna.

KIBOU’s Senior Head Chef Jay Manglicmot and his sushi team will expertly carve and present a whole tuna, guiding you through the anatomy of the fish and the varying textures and flavour profiles of three of its most revered cuts:

**AKAMI** – The lean, deep red meat from the sides of the tuna. Clean, meaty, and balanced.

**CHU-TORO** – From the belly, this cut features delicate marbling. Rich, buttery, and tender.

**O-TORO** – The fattiest and most luxurious cut, taken from the lower belly. Intensely rich and melt-in-the-mouth.

Our bluefin tuna is sustainably farmed and sourced from Balfegó in southern Spain – world-renowned for its traceability, responsible practices, and outstanding quality. Raised in open waters using ethical, low-impact methods, Balfegó tuna is highly regarded by top sushi chefs across the globe.

# MENU & DRINKS PACKAGE



NON ALCOHOLIC DRINKS  
OPTION ALSO AVAILABLE

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.

## ON ARRIVAL

HODUKU (Yuzushu sake, coconut, fizz) or KIRIN ICHIBAN

MISO SOUP

## SASHIMI 3

akami, chu-toro, o-toro

Trio of sliced tuna - from lean akami to rich 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 tuna & Exmoor caviar

Arca Nova Vinho Verde Albarino – Minho, Portugal  
or

Kaitai Kirin Kakuteru Cocktail  
Kirin, yuzushu sake, ginger syrup, lemonade, shiso

## NEGITORO MAKI

soy wasabi

Fatty tuna belly & spring onion, with soy-wasabi dressing

## TEMAKI

shiso & ponzu

Open sushi roll with tuna chutoro, ponzu, & shiso

Suavia Soave Classico – Veneto, Italy  
or

Akahi-Tai Honzjozo Tokubetsu Genshu sake

## TARTARE

crispy rice and caviar

Tuna sashimi tartare served on crispy rice, topped with caviar

## NITSUKE

soy broth & horensō gomae

Tuna simmered in a light soy broth, served with sesame dressed spinach

## AGEMONO

tonkatsu & lime

Crisp, golden tuna cutlet served with lime

Journey’s End Oaked Chardonnay – Stellenbosch, South Africa  
or

Barnabé Pinot Noir – Pays d’Oc, France  
or

Kirin Ichiban lager – Japan

## DESSERT

HOJICHA CRÈME BRULÉE

Infused with roasted green tea

Akashi Tai Ginjo Umesu plum sake