

TASTING MENU

KIBOU 希望

Japanese Kitchen & Bar

www.kibou.co.uk

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Japanese Kitchen & Bar

TASTING MENU

AT KIBOU

£60 PER PERSON

MINIMUM GROUP OF 6

SAMPLE MENU ONLY

We cannot guarantee that our dishes do not contain traces of nuts, soy beans, milk, eggs, wheat, shellfish or fish. 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

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SNACK

nori rice cracker

RAW AND SUSHI

yellowtail tataki, truffle ponzu, cucumber & tomato salsa, micro coriander

salmon avocado roll

sashimi moriawase

STARTER

dynamite prawns, chives, lime

nasu dengaku, spring onion

PALATE CLEANSER

citrus granita

MAINS

CHOOSE ONE MAIN DISH PER PERSON

beef sirloin, truffle teriyaki sauce, shimeji pickles

grilled miso chicken, lime, japanese pickles

salmon yuzu miso, ikura, micro herbs

kurobuta katsu, tonkatsu sauce, house pickles

100g joshu wagyu steak, grilled sweet potato and broccolli, fried garlic, wasabi salt

*£25 Supplement

SIDES

steamed rice

kinoko & greens itame

DESSERTS

£5 SUPPLEMENT PER PERSON

yuzu tart

miso basque cheesecake

hojicha crème brulee

ADD SAKE FLIGHT

£17.00



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SHARING MENU

AT KIBOU FROM
£35 PER PERSON

MINIMUM GROUP OF 6

*CHEF'S SELECTION WILL BE BASED ON TABLE SIZE AND FULL DIETARY REQUIREMENTS OF WHOLE PARTY. PLEASE ADVISE ON BOOKING.

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FOR THE TABLE

EDAMAME (vg) (gf)
black lava salt

PRAWN CRACKERS
sea salt & aonori

OMAKASE SMALL PLATES

(CHEF'S SELECTION)*

SALMON CRISP
toasted crispbread with salmon, avocado, sriracha mayo & tobiko, topped with chives & chilli

TRUFFLE TERIYAKI TOFU (vg) (gf)
with shimeji mushrooms & truffle-infused teriyaki sauce

SPICY CHICKEN ZANGI (gf)
crispy hokkaido-style deep-fried chicken with spicy seasoning

DYNAMITE CAULIFLOWER (vg)
crispy cauliflower in a sweet-spicy shichimi glaze

PORK GYOZA
steamed & pan-fried spiced pork dumplings with gyoza dipping sauce

KABOCHA KOROKKE (v) vg-option
pumpkin croquettes with tonkatsu sauce, sriracha mayo & aonori

TEMPURA

TEMPURA MORIAWASE
lightly battered & crispy selection of tempura prawn, soft shell crab & vegetables, served with sriracha mayo & kibou sauce

SUSHI & SASHIMI

VOLCANO ROLL
tempura fried futomaki roll filled with salmon, avocado & tobiko or red pepper & avocado (vg), drizzled with sriracha mayo, sweet chilli & unagi sauce

SASHIMI MORIAWASE (gf)
selection of the freshest sashimi, selected by our chef

YASAI MORIAWASE (v) vg option
selection of vegetarian sushi

DESSERT

(SELECT 1)

SHICHIMI CHOCOLATE TART (v)
rich biscuit-based tart, topped with chocolate infused with a hint of Japanese chilli

SESAME TIRAMISU (v)
black sesame mascarpone cream, coffee-laced sponge fingers & chocolate powder

HOJICHA CRÈME BRÛLÉE (v) (gf)
Japanese twist on a French classic, featuring a rich infusion of roasted green tea

APPLE GYOZA (v) - vg option
mini cinnamon & apple dumplings with salted caramel sauce & vanilla ice cream



TOKUJO SHARING MENU

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TOKUJO SHARING MENU

AT KIBOU FROM
£65 PER PERSON

MINIMUM GROUP OF 6

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FOR THE TABLE

EDAMAME (vg) (gf)
black lava salt

PRAWN CRACKERS
sea salt & aonori

TOKUSEN SMALL PLATES

(CHEF'S SELECTION)*

SALMON TERIYAKI (gf)
sweet teriyaki-glazed salmon with asian slaw

TRUFFLE TERIYAKI BEEF (gf)
served with pickled shimeji mushrooms & truffle teriyaki sauce

BLACK PORK KATSU
panko-fried, crispy kurobuta pork cutlet with shredded cabbage, pickles & tonkatsu sauce

NASU DENGAKU (vg) (gf)
charred aubergine in a caramelised miso glaze, with sesame & spring onion

SUSHI & SASHIMI

TOKUJO MORIAWASE – gf option
premium selection of our signature sushi and sashimi

SIDES

KINOKO & GREENS ITAME (vg) (gf)
pan-fried oyster mushrooms with pak choi & tenderstem in sesame dressing

STEAMED RICE (vg) (gf)

DESSERT

(SELECT 1)

SHICHIMI CHOCOLATE TART (v)
rich biscuit-based tart, topped with chocolate infused with a hint of Japanese chilli

SESAME TIRAMISU (v)
black sesame mascarpone cream, coffee-laced sponge fingers & chocolate powder

HOJICHA CRÈME BRÛLÉE (v) (gf)
Japanese twist on a French classic, featuring a rich infusion of roasted green tea



CANAPÉ MENU

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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

MINIMUM GROUP OF 20

Please note, we are unable to cater for individual dietary requirements. Please ensure they are catered for within your selection.

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CANAPÉ MENU

VOLCANO ROLL (vg option)
KIBOU signature tempura fried futomaki, salmon, avocado & tobiko

SALMON TATAKI
with mango salsa, chives, red amaranth, roasted sesame & yuzu soy

BEEF TATAKI
seared sirloin of beef rolled with chives and shiso, dressed in beef dripping ponzu

INARIZUSHI
sweet fried bean curd filled with sushi rice and mixed vegetables

TAKOYAKI
Osaka street food batter balls with small piece of octopus in the centre, tonkatsu sauce, sriracha mayo & bonito flakes

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

DYNAMITE PRAWNS
tempura king prawns dressed coated in miso sweet chilli sauce

DYNAMITE CAULIFLOWER (vg)
crispy cauliflower florets marinated in sake & shichimi togarashi, served with a sweet & spicy sauce

SMALL PLATE ITEMS

SALMON CRISPS
toasted crispbread topped with salmon & avocado, sriracha mayo, tobiko, chives & chilli

WAGYU CRISPS
toasted crispbread topped with salmon & avocado, sriracha mayo, tobiko, chives & chilli

CHICKEN KARAAGE
fried chicken thigh marinated in soy, ginger & garlic with sriracha mayo.

SESAME PRAWN TOAST BAO
delicious spin on a classic. Served with KIBOU sauce

TRUFFLE TERIYAKI TOFU
delicious vegan dish with gently fried firm tofu, shimeji mushrooms and an umami-rich truffle-infused teriyaki sauce

NASU DENGAKU
charred aubergine with a rich, caramelised miso glaze. Finished with sesame & spring onion

DYNAMITE PRAWNS
tempura king prawns dressed coated in miso sweet chilli sauce

DESSERTS £5 SUPPLEMENT

YUZU TART
MISO BASQUE CHEESECAKE
APLLE GYOZA



AFTERNOON TEA

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AFTERNOON TEA

AT KIBOU FROM
£19 PER PERSON

AVAILABLE
SUNDAY TO FRIDAY
2.30 TO 3.30PM

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JAPANESE INSPIRED AFTERNOON TEA

minimum of 2 – price per person

INCLUDES A CHOICE OF TEAS AND INFUSIONS

CLASSIC

£23pp

SUSHI

prawn hosomaki
prawn tempura california roll
salmon tataki with mango salsa
sea bream nigiri

SWEET

selection of mochi ice cream
cinnamon & apple gyoza
shichimi chocolate tart
custard doriyaki
with strawberry compôte

VEGETARIAN

£19pp (V)

SUSHI

cucumber & avocado hosomaki
mixed vegetable california roll
avocado nigiri
vegetable temaki

SWEET

selection of mochi ice cream
cinnamon & apple gyoza
shichimi chocolate tart
custard doriyaki
with strawberry compôte

MATCHA AFTERNOON TEA

includes a bowl of hand-whisked matcha tea

£29pp | £25pp (V)

CHAMPAGNE AFTERNOON TEA

includes glass of taittinger brut réserve (125ml)

£36pp | £32pp (V)

SAKE AFTERNOON TEA

includes glass of junmai tokubetsu sake (125ml)

£38pp | £34pp (V)

COCKTAIL AFTERNOON TEA

includes glass of KIBOU's signature cocktail

£34pp | £30pp (V)