



# KIBAKO

Mix & Match – Designed to share!

## WHILE YOU WAIT...

Start with Oyster & Champagne | £14

Crispy rice with spicy seafood tartare | £4.5

Hand-picked Maldon rock oysters, tosazu | £5

## SIGNATURE SASHIMI & CARPACCIO

Seared salmon, truffle yuzu miso | £3

Tuna, yuzu soy | £2.9

Seared butterfish, ponzu salsa | £3

Seared premium fatty tuna, red jalapeno | £4.2

Seared premium A5 Japanese Wagyu, ponzu | £9

Japanese yellow tail, truffle ponzu | £3

Scallop, Japanese plum sauce | £2.9

**7 kind Taster Box, perfect for sharing** | £45

7 selection of signature sashimi & carpaccio

## SUSHI ROLLS

*Served with freshly grated 100% Japanese wasabi*

Fatty tuna roll | £19

Japanese yellowtail roll | £16

Unagi, parmesan, crunchy tempura flakes | £22

Tuna and salmon roll | £14

Crunchy Hot Stone, prawn tempura roll | £19

## HOT

Grilled aubergine, truffle saikyo miso | £15

48hrs marinated black cod | £32

Grilled unagi don | £29

A5 Kagosihma wagyu, fresh wasabi, aged soy | £69

A5 Kobe, fresh wasabi, aged soy | MP

## SIDES | £4.5

Japanese rice | Home-made tsukemono | Miso Soup

**SEASONAL DESSERT** | £8

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## PREMIUM OMAKASE BOX TASTING MENU | 59pp

Drinks pairings | £35pp

*This menu is designed to be taken by the whole table.*

Selection of 9 premium appetizers, sushi and sashimi

*Served with 2-years aged soy, freshly grated Japanese wasabi*

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48hr marinated grilled black cod, spicy saikyo miso

*Add Premium A5 Japanese Wagyu | +£25 supplement*

Seasonal vegetables, Wakame salad, Japanese rice,

home-made miso soup & home-made tsukemono

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Seasonal Dessert

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## THE GRAND SHARING OMAKASE BOX TASTING MENU for 2 or 4 people | £75pp

Drinks pairings | £45

*This menu is designed to be taken by the whole table.*

Selection of 12 premium sushi, sashimi & appetizers

*Served with 3-years aged soy, freshly grated Japanese wasabi*

### Served in wooden box stand

Seared salmon, truffle yuzu miso

Tuna, yuzu soy

Seared butterfish, ponzu salsa

Seared premium fatty tuna, red jalapeno

Seared premium A5 Japanese Wagyu, ponzu

Japanese yellow tail, truffle ponzu

Scallop, Japanese plum sauce

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A5 premium Japanese wagyu

48hr marinated grilled black cod

*Add extra premium A5 Japanese Wagyu | +£25 supplement*

Seasonal vegetables, Wakame salad, Japanese rice,

home-made miso soup & home-made tsukemono

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Seasonal Dessert

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We cannot guarantee that all our dishes are free from nuts or derivatives and our menu descriptions do not mention all ingredients. Please inform a member of staff if you have allergies/ dietary requirements. 12.5% service charge is added to all bills. Menu is subject to change

**Our Sister restaurants**

Hot Stone | WAGYU N SUSHI | RAI