



SASHIMI

3 pieces of sashimi served raw

Salmon	£6.80
Bluefin Tuna Akami	£9.80
Bluefin Tuna Chutoro	£14.90
Bluefin Fatty Tuna O-toro	£16.90
Wild Seabass	£8.50
Mackerel	£6.50
Amberjack 'Hamachi'	£13.50
Octopus 'Tako'	£5.10
Scallop	£7.50
♥ Chef Moriawase Sashimi 15pcs	£38.80

TATAKI

8 pieces of sashimi seared with home made ponzu sauce

Salmon	£16.90
Bluefin Tuna Akami	£20.90
Bluefin Tuna Chutoro	£27.80
Bluefin Fatty Tuna O-toro	£31.90
Amberjack 'Hamachi'	£25.80
Wagyu Japanese A5 4 pcs	£25.00

NIGIRI

One piece, sliced toppings on a pillow of rice, raw or seared extra £1

Salmon	£2.80
♥ Salmon Belly	£3.20
Bluefin Tuna Akami	£3.50
♥ Bluefin Tuna Chutoro	£4.30
Fatty tuna O-toro	£4.90
Amberjack 'Hamachi'	£4.40
Wild Seabass	£3.10
Mackerel 'Shime Saba'	£2.30
Octopus 'Tako'	£2.40
Cooked Prawn	£2.80
Grilled eel 'Unagi' (G)	£3.40
Avocado with mayo (V)	£2.20
Asparagus (V)	£2.20
Inari Pocket 'Marinated Tofu' (V) (G)	£2.80
Japanese Wagyu Beef A5	£6.20
♥ Chef Moriawase Nigiri (10pcs)	£26.80

GUNKAN

One piece of seaweed wrapped in a pillow of rice with toppings

Spicy fatty Tuna 'O-toro'	£4.80
Spicy Maguro Tuna	£3.30
Spicy Salmon	£2.60
Spicy Hamachi	£4.20
Ikura 'Salmon Roe'	£4.30
Masago	£3.20
Special Salmon	£4.20
Japanese Wagyu Beef A5	£6.00

MAKI

Cut into 8 pieces, seaweed outside, rice inside

Salmon (plain or spicy)	£5.40
Tuna (plain or spicy)	£5.90
O-toro(plain or spicy)	£7.30
Hamachi (plain or spicy)	£6.80
Seabass (plain or spicy)	£5.60
Cucumber (V) sesame	£4.20
Avocado (V)	£4.20
Tamago 'Omelette' (V)	£4.30
Grilled Red Pepper (V)	£4.30
Sweet Potato (V)	£4.20
Inari (G) 'Marinated Tofu' (V)	£4.20
Asparagus (V)	£4.30

TEMPURA MAKI ROLLS

Tempura batter, mayo, spice powder

Salmon	£6.60
Salmon Avocado	£8.10
Salmon Mango Philadelphia	£8.50
Tuna	£7.10
Tuna Avocado	£8.90
Avocado (V)	£5.40

CARPPACIO

12 thinly sliced pieces of raw fish dressed with house special ponzu

Salmon	£18.80
Tuna	£23.50
Wild Seabass	£21.30
Hamachi	£28.90
Scallops	£20.50

URAMAKI

Inside out roll, rice outside, seaweed inside, cut into 8 pieces with sesame seeds

Salmon Avocado (plain or spicy) sesame	£8.50
Tuna Avocado (plain or spicy) sesame	£9.50
O-Toro Avocado (plain or spicy) sesame	£12.50
Ebi Fry prawn katsu, cream cheese, masago roe, tonkatsu	£9.80
♥ Prawn Tempura Avocado masago roe, spicy truffle mayo	£10.50
Philadelphia (D) salmon, avocado, cream cheese, sesame	£9.20
California crab meat, avocado, cucumber, tamago egg, masago roe	£9.50
♥ Salmon Philly Mango salmon, mango, cream cheese, masago roe (D)	£9.50
Temp Scallop Avocado scallop, avocado, sesame, with spicy truffle mayo	£12.50
Salmon Skin Avocado salmon skin, avocado, mayo, sesame (GFA)	£8.50
Katsu or Grilled Chicken (G) avocado, spicy truffle mayo, tonkatsu/teriyaki	£8.50
Unagi (G) avocado, omelette teriyaki	£10.50
Asparagus tempura asparagus, sesame, teriyaki, seaweed (D) (V)	£7.50
Avocado Cream Cheese (D) (V) avocado, cream cheese, sesame, aonori seaweed	£7.50

TEMAKI HANDROLL

With salad, sesame seeds and toppings

Salmon Avocado (plain or spicy)	£6.50
Tuna Avocado(plain or spicy)	£7.50
O-toro Avocado (plain or spicy)	£8.50
Philadelphia Salmon Mango(D)	£6.80
Tempura Avocado Prawn	£6.20
Chicken Katsu Avocado	£6.20
Tempura Soft Shell Crab	£7.50

SUSHI PLATTER

Chef's choice sushi platters to share

Sakura 2 special gunkan, 3 nigiri, 3x2 pieces of special roll, 5 pieces of sashimi (total 16 pieces)	£29.80
♥ Yamato 4 special gunkan, 4 nigiri, 10xtempura maki. 2x5 pieces of special roll, 4x3-pieces of sashimi (total 40 pieces)	£73.80
Freestyle 6 special gunkan, 6 nigiri, tempura maki 6 pieces. 1 uramaki 8 pieces. 3 special rolls 30 pieces, 5x3-pieces of sashimi (total 71 pieces)	£128.0
Vegetarian 2pc mixed nigiri, 4pc tempura avocado maki, half veg green dragon, 6pc half veg futo maki (16 pieces)	£19.50



KIKO SPECIAL ROLLS
10PCS

- ♥ **Kiko dragon roll** £15.80
Prawn katsu, topped with mayo, teriyaki, sliced salmon, masago, lemon zest and micro herbs
- ♥ **Spicy crab temp prawn roll** £15.90
Tempura prawn, crab meat, topped with seared salmon, avocado, spicy mayo, teriyaki. Garnished with black tobiko and fried leeks.
- Rainbow dragon roll** £17.20
Tempura prawn, avocado topped with assorted fish and an inari garnish with mayo, teriyaki, miso sauce and rainbow topping including fish roe
- Alaskan dragon roll** £15.80
Tempura prawn, crabmeat. Topped with sliced salmon and garnished with mayo, teriyaki sauce, masago and micro herbs.
- Seabass dragon roll** £18.10
Tempura prawns and cucumber, topped with sliced Seabass, jalapeno sauce, mayo sauce, black fish roe and fried leeks
- Vegetable green roll (V)** £13.50
Tempura sweet potato topped with avocado garnish with spicy truffle mayo and aonori (seaweed flakes) fried sweet potato
- ♥ **Kiko spicy Volcano roll (H) 8 pcs** £14.80
Tempura salmon maki, topped with chopped spicy salmon and masago tartare, garnish with chilli strips and spring onions
- ♥ **Volcano roll(new)** £16.80
Salmon, cucumber, topped with Japanese mayonnaise, masago, carrots, onions, leeks, eel sauce and bonito flakes
- ♥ **Lava roll** £15.80
Salmon, cucumber, topped with chopped salmon, garnished with seared spicy truffle mayo, teriyaki and fried sweet potato
- Unagi dragon roll** £17.50
Tempura prawn, spicy mayo crab, topped with eels, wakame goma, masago, teriyaki and bonito flakes
- Nippon sweet dragon roll(V)** £14.20
Tempura sweet potato and wakame goma topped with inari, teriyaki, mayo and shredded fried greens
- Toro dragon roll** £25.00
Prawn katsu, topped with seared fatty tuna finish with teriyaki sauce garnish with lemon zest, black tobiko and micro herbs
- Unagi tatsumaki** £17.50
Eel and avocado inside, seared spicy truffle mayo and teriyaki, masago, bonito and chilli strips
- Red dragon roll** £15.80
Tempura prawns and avocado. Sliced tuna on top & garnished with spicy mayo, masago and chilli strips.
- ♥ **Kiko special green roll** £15.40
Tempura prawn and cucumber, topped with avocado. Garnished with mayo, teriyaki sauce and shredded fried greens.
- ♥ **Lava dragon roll** £15.80
Tempura prawns, topped with seared salmon and garnished with seared spicy mayo, teriyaki sauce, black tobiko and micro herbs .
- Spicy tuna roll** £15.80
Spicy tuna and cucumber. Topped with sliced tuna kimchi and chilli sauce. Garnished with masago , fried leeks and micro herbs.
- ♥ **A5 Japanese Wagyu beef roll 4pcs** £28.50
Asparagus, temp prawn. Topped with seared wagyu garnish with teriyaki sauce, black truffle, lemon zest and micro herbs.
- Lobster roll** £35.80
Tempura whole lobster tail, avocado topped with mayo,teriyaki sauce and garnish with black truffle and masago
- Chicken katsu dragon roll** £14.80
Chicken katsu, cucumber topped with avocado and garnished with spicy mayo, tonkatsu sauce and fried sweet potato
- Salmon skin dragon roll** £14.20
Salmon skin tempura, cucumber. Topped with salmon, seared and garnish with teriyaki sauce, mayo, masago, fried leeks and micro herbs.
- ♥ **Luiz.Y special philly roll** £16.80
Salmon, cucumber, cream cheese. Topped with cream cheese salmon, teriyaki sauce, ikura, shallots and micro herbs.
- Spider salmon dragon roll** £16.80
Tempura softshell crab with seared salmon, seared spicy mayo and finished off with teriyaki sauce, black tobiko, shallots and micro herbs
- Tempura Hadaka roll (6pcs) without rice** £14.90
Salmon, cream cheese, cooked prawn and spring onion, topped with teriyaki sauce
- Philly dragon roll** £15.40
Tempura prawns, mango. Topped with sliced salmon seared and avocado, garnished with cream cheese, tonkatsu sauce and masago fish roe and micro herbs.



YAKITORI (GF)

From the robata grill with our own gluten free yakitori sauce

Kimo (chicken liver)	£2.30
Shiromi (cornfed chicken breast)	£2.50
♥ Momo (cornfed chicken thighs)	£2.50
Negima (cornfed chicken & leeks)	£2.50
Asparagus bacon	£2.50
♥ Pork belly iberico (miso butter)	£3.70
♥ Japanese pork sausage 2pc	£3.00
Quail eggs (V)	£2.30
Shitake mushrooms (V)	£2.30
Prawns 3pc (jalapeno sauce, fried onions).....	£5.20
Salmon kushiyaki (jalapeno sauce)	£3.50
Padron pepper (bonito flakes)	£2.30

FROM THE GRILL (GF)

With gluten free yakitori sauce

Grilled salmon with salad	£12.50
<small>Served with salad leaves, sliced mooli, house mustard dressing, teriyaki sauce and miso butter on the side</small>	
♥ Miso black cod 100g	£22.00
<small>Grilled, marinated with miso and served with miso butter</small>	
Black Angus beef 120g	£14.00
<small>With salad, house mustard dressing and salt pepper, miso butter</small>	
Wagyu Japanese A5 100g	£65.00
<small>With salad, house mustard dressing, teriyaki sauce and salt pepper, miso butter</small>	

FROM THE FRYER

Deep fried and great as a side

♥ Tori kara-age	£7.20
<small>Marinated chicken in garlic and ginger, deep fried served with lime and spicy truffle mayo</small>	
♥ Katsu (G)	
<small>Bread crumbed, deep fried and served with tonkatsu sauce and Japanese mayo</small>	
Chicken	£7.20
Prawns	£7.80
Takoyaki	£7.20
<small>4pc Octopus balls, mayo, tonkatsu sauce, bonito flakes seaweed flakes</small>	
Chicken skin (GF)	£4.50
<small>Corn feed chicken</small>	
Okonomiyaki	£15.50
<small>Chopped squid, prawns, bacon, tonkatsu sauce, Japanese mayo, seaweed flakes and bonito flakes</small>	
Sweet potato fries (GF) (V)	£4.80
<small>Served with spicy truffle mayo and seaweed flakes</small>	

TEMPURA (G)

Served with dashi sauce, grated radish and ginger

♥ Tempura prawns	£10.50
<small>(5 prawns)</small>	
Mixed moriwase tempura	£10.50
<small>(2 pieces of fish, vegetables and prawns)</small>	
Mixed vegetable tempura (V)	£8.90
<small>(6 pieces of vegetables)</small>	
♥ Tempura whole lobster tail	£35.50
<small>(6 pieces)</small>	
Soft shell crab tempura	£12.80
<small>(6 pieces)</small>	

SIDES

Great to start off your meal

Miso soup	£3.00
Edamame beans (V) (GF)	£5.20
<small>(Salted or chilli garlic)</small>	
Agedashi tofu	£6.50
<small>(dashi sauce, spring onion, bonito flakes, seaweed flakes)</small>	
Miso aubergine (V) (GF)	£6.80
<small>(miso sauce, sesame seeds)</small>	
♥ Gyoza (G)	
<small>(grilled or fried dumplings)</small>	
Pork	£7.80
Vegetable (V)	£7.20

SALADS

Light salads

Goma seaweed salad (V)	£5.80
<small>Japanese seaweed salad with sesame seed, chilli, vinegar and soya</small>	
Mix salad (V) (GF)	£5.80
<small>Mixed leaves, cherry tomato, cucumber with house mustard dressing</small>	
House salad with chicken katsu	£15.50
<small>mixed leaves, mooli, cucumber, avocado, sesame dressing and truffle oil</small>	

CEVICHE

Chopped raw fish marinated with lime and tossed in salad

Salmon ceviche	£14.50
<small>With soy and kimchi sauce, peppers, red onions, spring onions and garnished with micro herbs</small>	
Tuna ceviche	£16.50
<small>With soy sauce, kimchi sauce, peppers, red onions, spring onions and garnished with micro herbs</small>	
♥ Mix ceviche	£15.50
<small>Seasoned with salt pepper, togarashi and lime dressing, peppers, red onions, spring onions and garnished with micro herbs</small>	

NOODLES (G)

Wok fried egg or udon noodles with teriyaki sauce, mix veg, mushrooms, pickled ginger, fried leeks and seaweed flakes for extra umami (gluten free available with rice noodle)

Plain noodles	£4.20
Vegetables (V)	£10.80
Cornfed Chicken	£12.80
Seafood	£13.20
♥ Black Angus Beef	£15.90

RICE DISHES

Plain Rice (GF) (V)	£3.00
Egg fried (GF)	£4.20

FRIED RICE

(Egg, mixed veg, mushrooms, sweetcorn)

Vegetable (V)	£10.20
Cornfed Chicken	£11.20
Seafood	£12.50

KATSU CURRY ON RICE (G)

Chicken	£11.80
Prawns	£13.20
Vegetable (V)	£10.60

KATSU DON ON RICE (G)

(Deep fried panko crumb with dashi sauce, fried omelette, bonito flakes aonori seaweed for extra umami taste)

Chicken	£12.80
Prawns	£13.80

TERIYAKI DON

(Grilled fish and meat with broccoli stems and teriyaki sauce)

Unagi (G)	£18.50
<small>Served with tamago</small>	
Salmon tail 'GF'	£14.50
Cornfed chicken thigh 'GF'	£12.50

■ ■ ■ DIETARY ■ ■ ■

If you have a food allergy, intolerance or sensitivity, please let us know before you order.

* Please note, whilst we take care to remove small bones or shells from our dishes, there is a chance that some will remain.



POT OF TEA SEVER *served with 2 cups and a selection of loose tea leaves* £3.50

♥ **Green tea sencha**

organic Japanese loose green tea leaves

Genmai

roasted Japanese barley tea

Jasmine

loose tea with jasmine flower for a light floral taste

Puer

black tea, earthy and great after a heavy meal and a hangover

Blue butterfly flower tea

organic blue butterfly dried flowers, caffeine free

♥ **English Rose & Black Tea**

dry roses, flowery aroma and light

Chrysanthemum

light floral and traditionally used after a hot meal or to reduce heat, caffeine free & organic

Hibiscus flower tea

caffeine free & organic, great after a heavy meal

Fresh mint tea

wonderfully minty and fragrant, caffeine free

Huo Shan yellow tea

chestnut fragrance

Gaoshan tea

Thaiwanese green tea coated with Japanese green tea powder

SPARKLING OR STILL WATER

Large bottle 750ml £4.20

Small bottle 330ml £2.50

Filtered still complimentary

SOFT DRINKS

Coke cola 330ml £3.20

Diet coke 330ml £3.00

Sprite/7up 330ml £3.00

Fentimans ginger beer 275ml £3.20

Appletiser 275ml £3.50

Calpis sparkling £3.00
milk based drink made via lactic acid fermentation

♥ **Ramune 200ml** £4.00
Japanese marble fizzy soft drink (original)

Ice tea £3.00
Jasmine and lime ice tea

Apple Juice £2.50

KIKO KIDS BENTO

Lion Bento £8.00
Japanese rice, chicken katsu, vegetable gyoza (2) and salmon maki (4)

Rabbit Bento £8.00
Sweet potato fries, chicken breast yakitori & Japanese sasuage, chicken gyoza (2) and cumumber maki (4)



GIN & TONIC

Gordons dry and pink

25ml £5.00

50ml £7.00

Premium Gin

25ml £5.50

50ml £8.00

♥ Roku 43%

Notes of green tea citron and pepper briefly emerge as it quickly quietsens. The delicate aroma quickly passes and dissipates. Smooth and fresh, the spirit has a rich character as it coats the tongue.

Bashall spirits Dry Gin 40%

Smooth, soft, refreshing

McQueen Signature Dry Gin 43%

An aromatic, creamy, slightly vanilla-tinged exotic flavour of almond syrup and orgeat leaving sweet spice notes.

Tanqueray 47.3%

Small batch gin distilled with export quality, fresh citrus and botanicals.

♥ Chase pink grapefruit and pomelo 43%

This zesty gin mixes perfectly with tonic, a spectacular pairing of pink grapefruit and pomelo that is absolutely bursting with citrus freshness and classic juniper.

Chase GB Gin 40%/ Chase Sloe Gin 40%

Very dry and full-bodied. The aroma is fittingly juniper forward with warm spicy notes of cinnamon and nutmeg.

Whitely Neill rhubarb and ginger 43%

The essence of rhubarb adds a tart crisp edge to a smooth English gin base whilst the ginger extract warms the palate for a full-bodied finish.

♥ Whitely Neill blood orange 43%

Essence of lemongrass crisp citrus smooth

Whitely Neill Mango & Lime 43%

Sweet and juicy mango combines with zesty limes, smooth.

Bathtub Gin 40%

A juniper-rich bouquet backed up with a solid backbone of rich grain. Top notes of cardamom and orange blossom.

Bobby's Schiedam Dry Gin 42%

Made with a combination of local and exotic ingredients, including juniper, clove, lemongrass, cubeb peppers and rosehips.

SPIRITS

Jack Daniel's whiskey 40%

Medium-bodied yet perfectly balanced mouthfeel filled with flavours of vanilla, caramel and toasted oak

25ml £5.50

50ml £8.50

Jules clairon fine French brandy

25ml £6.00

50ml £9.00

♥ Hibiki santory blended whiskey 43%

Smooth sweet honeylike amber oak aged whisky. Rose, lychee with a hint of rosemary

25ml £8.00

50ml £15.00

Yamazaki whiskey 43%

A smooth light whiskey with a slight medicinal smell. It has a clean grain taste that leaves a satisfying kick.

25ml £8.00

50ml £15.00

Smirnoff vodka 37.5%

Neutral smelling and soft on the palate with a touch of grain sweetness

25ml £4.50

50ml £7.50

Bacardi white rum 37.5%

Blended with natural flavours and spices for a bold, yet smooth taste

25ml £4.50

50ml £7.50

Captain Morgan dark rum 40%

Smooth and medium bodied spiced Caribbean rum with subtle notes of vanilla and caramel give classic rum cocktails a distinctive, flavourful finish

25ml £4.50

50ml £7.50

150ml *sprite, coke or diet coke add*

£1.00

COCKTAIL

M-G T-O £8.50

Refreshing mojito with tonic water without sugar

Snow white £8.50

Japanese sake with Calpis

White sensation £8.50

Japanese sake, Calpis with sparkling water

♥ Sake tonic £8.50

Japanese sake with elderflower syrup & tonic water

kiko's coffee £8.50

Coffee, baileys, liqueur

Peach bellini £8.50

Prosecco, peach puree perfect for any occasion



BEER & LAGER

Selection of Japanese beer & lager, craft and non alcoholic

Asahi super dry 330ml 5.2% £4.50
dry clean and crisp

Kirin ichiban 330ml 4.6% £4.50
smooth and rich

♥ **Sapporo 330ml 4.7%** £4.50
amazingly crisp, perfectly balance

Peroni gluten free 330ml 5.1% £5.00
distinct flavours of delicious italian maize

Heineken Pure malt lager 0.0% £4.50
only the purest mineral water, barley malt, wheat and hops

CHILLED SAKE & PLUM WINE

*A selection of chilled sake sparkling or cloudy.
best served cold*

♥ **Sayuri 12.5%**
unfiltered cloudy sake with lychee and ripe melon on the nose and fermented peach on the palate. Served cold.
Bottle 300ml£16.80

Sparkling Mio 5%
The lively aroma of muscat grape and fruit ushers in a gentle sweetness followed by a refreshing crisp finish. Served cold.
Bottle 300ml£14.20

Kanjuku Umeshu 14.5%
Sweet premium plum wine best served chilled
Shot glass 25ml £4.50
Shot glass 50ml £6.50
200ml£20.00

CIDER

Aspall premier cru cider 500ml 6.8% £5.20
refreshing apple taste with a light aroma of dessert apples

Kopparberg cider 500ml 4% £5.20
strawberry and lime

SAKE

selection of Japanese rice wine. flavoursome, characterful sake which makes an excellent companion to food. Can be served chilled, room temperature, warm or hot

House sake 14.5%
A fresh well balanced flavour, best served warm
200ml£10.00

Ozeki karantanba honjozo 15.4%
Easy drinking, smooth sake with a fruity depth of flavour and a creamy aftertaste.
Shot glass 50ml £6.00
Flash 200ml£18.00
Bottle 720ml.....£49.00

Kikusui Junmai ginjo 15.5%
A light and comfortably dry premium sake with the aroma of fresh cantaloupe and banana followed by medium body bringing refreshing mandarin orange like overtone to enhance any dish you eat. Served at room temperature and can be enjoyed cold.
Shot glass 50ml £6.00
Bottle 300ml.....£28.00
Bottle 720ml.....£49.00

♥ **Junmai daiginjyo asahi shuzo dassai 45 16%**
A sake of great refinement brewed from rice polished up to 50% with notes of flowers, green apple and asian pear
Shot glass 50ml £8.00
Flask 200ml£22.00
Bottle 720ml.....£62.00