

5 London Road, Tunbridge Wells, TN1 1DQ • www.ksushiyakitori.co.uk • 07542 590 395

F R E S H

KIKO SUSHI

T A S T Y

SASHIMI ♥

3 pieces of sashimi served raw

Salmon	£8.50
Bluefin Tuna Akami	£10.70
Bluefin Tuna Chutoro	£15.30
Bluefin Fatty Tuna	£17.50
Seabass	£9.60
Mackerel	£7.10
Amberjack 'Hamachi'	£14.10
Octopus 'Tako'	£6.40
Scallop	£8.50
♥ Chef Moriawase Sashimi 17pcs	£42.60

TATAKI

8 pieces of sashimi seared with home made ponzu sauce

Salmon	£18.60
Bluefin Tuna Akami	£22.90
Bluefin Tuna Chutoro	£30.60
Bluefin Fatty Tuna	£35.90
Amberjack 'Hamachi'	£28.80
Wagyu Japanese A5 4 pcs	£29.40

NIGIRI ♥

One piece, sliced toppings on a pillow of rice, raw or seared extra £1.00

Salmon	£3.70
Salmon Belly ♥	£4.50
Bluefin Tuna Akami	£4.60
Bluefin Tuna Chutoro ♥	£5.40
Fatty tuna O-toro	£5.90
Amberjack 'Hamachi'	£5.20
Seabass	£3.80
Mackerel 'Shime Saba'	£3.10
Octopus 'Tako'	£3.10
Cooked Prawn	£3.50
Grilled eel 'Unagi' (G)	£4.10
Avocado with mayo (V)	£2.75
Asparagus (V)	£2.80
Inari Pocket 'Marinated Tofu '(V)(G)	£3.50
Japanese Wagyu Beef A5	£7.15
Chef Moriawase Nigiri (10pcs) ♥	£34.80

GUNKAN

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

Spicy fatty Tuna	£5.20
Spicy Maguro Tuna	£3.90
Spicy Salmon	£3.40
Spicy Hamachi	£4.70
Ikura 'Salmon Roe'	£4.70
Masago	£3.80
Special Salmon	£4.95
Japanese Wagyu Beef A5	£6.80

MAKI

Cut into 8 pieces, seaweed outside, rice inside

Salmon (plain or spicy)	£7.10
Tuna (plain or spicy)	£7.80
O-toro (plain or spicy)	£8.80
Hamachi (plain or spicy)	£7.90
Seabass (plain or spicy)	£7.10
Cucumber (V) sesame	£5.30
Avocado (V)	£5.30
Tamago 'Omelette' (V)	£5.30
Sweet Potato (V)	£5.30
Inari (G) 'Marinated Tofu' (V)	£5.30
Asparagus (V)	£5.30

TEMPURA ♥ MAKI ROLLS

Tempura batter, mayo, shichimi powder

Salmon	£8.20
Salmon Avocado	£9.30
Salmon Mango Philadelphia	£9.70
Tuna	£8.60
Tuna Avocado	£9.80
Avocado (V)	£6.40

URAMAKI

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

Salmon Avocado (plain or spicy) sesame	£9.70
Tuna Avocado (plain or spicy) sesame	£10.80
O-Toro Avocado (plain or spicy) sesame	£15.80
Ebi Fry prawn katsu, cream cheese, masago roe, tonkatsu	£11.50
Prawn Tempura Avocado ♥ masago roe, spicy truffle mayo	£11.80
California crab meat, avocado, cucumber, tamago egg, masago roe	£10.80
Salmon Philly Mango ♥ salmon, mango, cream cheese, masago roe (D)	£10.80
Temp Scallop Avocado scallop, avocado, sesame, with spicy truffle mayo	£12.80
Salmon Skin Avocado salmon skin, avocado, mayo, sesame (GFA)	£9.35
Chicken Katsu (G) avocado, spicy truffle mayo, tonkatsu	£9.35
Unagi (G) avocado, omelette teriyaki	£11.80
Asparagus tempura asparagus, sesame, teriyaki, seaweed (D) (V)	£8.60
Avocado Cream Cheese (D) (V) avocado, cream cheese, sesame, aonori seaweed	£8.60

TEMAKI HANDROLL

Cone shaped roll, sesame seeds & toppings

Salmon Avocado (plain or spicy)	£8.30
Tuna Avocado (plain or spicy)	£9.40
O-toro Avocado (plain or spicy)	£10.45
Philadelphia Salmon Mango	£8.60
Tempura Avocado Prawn	£7.50
Chicken Katsu Avocado	£7.50
Tempura Soft Shell Crab	£9.40

SUSHI PLATTER

Chef 's recomendation sushi platters to share

Sakura	2 special gunkan, 3 nigiri, 2 x 2 pieces of special roll, 5 pieces of sashimi, 2 temp maki rolls (total 16 pieces)	£34.60
Yamato	4 special gunkan, 4 nigiri, 10 x tempura maki, 2 x 5 pieces of special roll, 4 x 3 - pieces of sashimi (total 40 pieces)	£84.50
Freestyle	6 special gunkan, 6 nigiri, 6 x tempura maki, 8 x uramaki, 10 piece 2 special rolls, 20 pieces, 5 x 3 - pieces of sashimi (total 71 pieces)	£142.00
Vegetarian	4 pieces mixed nigiri, 4 pieces tempura avocado maki, 4 pieces half veg special roll, 6 pieces vegetable futo maki (total 18 pieces)	£26.80

(G) contains gluten (GF) gluten free (GFA) gluten free available (V) vegetarian – vegan omit mayo and diary (D) dairy
* may contain bones ♥ kiko's recommendation – 10% service charge will be included in your bill

F R E S H

T A S T Y

CARPACCIO

10 thinly sliced raw fish dressed with special ponzu, tori sauce tobiko and micro herbs

Salmon	£21.20
Tuna	£25.85
Seabass	£23.45
Hamachi	£29.80
Scallops	£22.60

TARTARE

A dish made from finely chopped raw fish and avocado, seasoned with yuzu & wasabi, ponzu sauce, and finished with lemon zest

Blue Fin Tuna	£18.80

SPECIAL ROLLS (10 PIECES)

Chef 's choice sushi platters to share

Kiko dragon roll ♥ £17.80
Prawn katsu, toppped with mayo, teriyaki,salmon, masago, lemon zest and micro herbs

Spicy crab tempura prawn roll ♥ £18.10
Tempura prawn and crab meat, topped with seared salmon, avocado, spicy truffle mayo, teriyaki. Garnished with black tobiko and fried leeks

Rainbow dragon roll £19.20
Tempura prawn and avocado, topped with assorted fish, inari and garnish with mayo, teriyaki, miso sauce and rainbow topping including fish roe

Alaskan dragon roll £17.80
Tempura prawn and crabmeat, topped with sliced salmon & garnished with mayo, teriyaki sauce, masago and micro herbs

Seabass dragon roll £19.80
Tempura prawns and cucumber, topped with sliced seabass, green sauce, mayo, black fish roe and fried leeks

Chicken katsu dragon roll £16.80
Chicken katsu and cucumber, topped with avocado and garnished with spicy truffle mayo, tonkatsu sauce and fried sweet potato

Kiko Spicy Volcano roll (H) 8 pcs ♥ £16.20
Tempura salmon maki, topped with chopped spicy salmon & masago tartare, garnish with chilli strips and spring onions

Lava roll ♥ £18.20
Salmon and cucumber, toppped with chopped salmon, garnished with seared spicy truffle mayo, teriyaki & fried sweet potato

Unagi dragon roll £19.50
Tempura prawn, spicy mayo crab, topped with eels, wakame goma, masago, teriyaki and bonito flakes

Toro dragon roll £26.80
Prawn katsu, topped with seared fatty tuna and finished with teriyaki sauce, lemon zest, black tobiko and micro herbs

Philly dragon roll £17.10
Tempura prawns and mango, topped with sliced seared salmon and avocado, garnished with cream cheese, tonkatsu sauce and masago fish roe and micro herbs

Red dragon roll £18.50
Tempura prawns and avocado, topped with sliced tuna, garnished with spicy truffle mayo, masago fish roe and chilli strips.

Kiko special green roll ♥ £16.90
Tempura prawn and cucumber, topped with avocado, garnished with Japanese mayo, teriyaki sauce and shredded fried greens.

Lava dragon roll ♥ £17.40
Tempura prawns, topped with seared salmon and garnished with seared spicy truffle mayo, teriyaki sauce, black tobiko and micro herbs .

Spicy tuna roll £19.30
Spicy tuna and cucumber, topped with sliced tuna, kimchi and chilli sauce, garnished with masago fish roe , fried leeks and micro herbs.

A5 Japanese Wagyu beef roll 4pcs ♥ £29.80
Asparagus, temp prawn, topped with seared A5 wagyu, garnished with, tori sauce, black truffle, lemon zest and micro herbs. Teriyaki dipping sauce on the side.

Lobster roll £36.80
Tempura whole lobster tail, topped with avocado, Japanese mayo,teriyaki sauce & garnish with black truffle & masago

Salmon skin dragon roll £16.10
Salmon skin tempura and cucumber, topped with seared salmon and garnish with teriyaki sauce, Japanese mayo, masago, fried leeks and micro herbs

Luiz.Y special philly roll £18.50
Salmon, cucumber and cream cheese, topped with cream cheese salmon, teriyaki sauce, ikura salmon roe, fried shallots and micro herbs

Spider Salmon dragon roll ♥ £19.20
Tempura softshell crab, topped with seared salmon, seared spicy truffle mayo and finished off with teriyaki sauce, black tobiko, fried shallots and micro herbs

Vegetable green roll (V) £15.10
Tempura sweet potato topped with avocado garnish with spicy truffle mayo and aonori (seaweed flakes) fried sweet potato

Nippon sweet dragon roll(V) £15.90
Tempura sweet potato and wakame goma topped with inari, teriyaki, Japanese mayo and shredded fried greens

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F R E S H — T A S T Y

YAKITORI (GF)

From the robata grill with our own gluten free yakitori sauce

- Kimo (chicken liver) £3.60
- Shiromi (chicken breast) £3.80
- Momo (chicken thighs) ♥ £3.80
- Negima (chicken & leeks) £3.80
- Asparagus bacon £3.50
- Pork belly iberico (miso butter) ♥ £4.90
- Japenese pork sausage 2pc ♥ £3.80
- Quail eggs (V) £2.90
- Shitake mushrooms (V) £2.90
- Prawns 3pc (green sauce, fried onions) ♥ £5.90
- Salmon kushiyaki (green sauce) £4.30
- Padron pepper (bonito flakes) £3.80

FROM THE GRILL (GF)

With gluten free yakitori sauce

Grilled salmon with salad £14.80
Served with salad leaves, sliced mooli, house mustard dressing, teriyaki sauce and miso butter

Miso black cod 100g ♥ £24.20
Grilled, marinated with miso and served with miso butter

Black Angus beef 120g £15.40
With salad, house mustard dressing and salt pepper, miso butter

Miso aubergine (V) (GF) £7.40
(miso sauce, sesame seeds)

FROM THE FRYER

Deep fried and great as a side

Tori kara-age ♥ £9.30
Marinated chicken in garlic and ginger, deep fried served with lime and spicy

Katsu (G) ♥
Bread crumbed, deep fried and served with tonkatsu sauce & Japanese mayo

- Chicken £8.50
- Prawns £9.30

Takoyaki £8.50
4pc Octopus balls, mayo, tonkatsu sauce, bonito flakes seaweed flakes

Okonomiyaki £15.80
Chopped squid, prawns, bacon, tonkatsu sauce, Japanese mayo, seaweed flakes and bonito flakes

Sweet potato fries (GF) (V) £6.20
Served with spicy truffle mayo and seaweed flakes

TEMPURA (G)

Served with dashi sauce, grated radish and ginger

Tempura prawns ♥ £11.50
(5 prawns)

Mixed moriawase tempura £11.20
(2 pieces of fish, vegetables and prawns)

Mixed vegetable tempura (V) £9.80
(6 pieces of vegetables)

Tempura whole lobster tail ♥ £35.50
(6 pieces)

Soft shell crab tempura £13.80
(6 pieces)

SIDES

Great to start off your meal

- Miso soup £3.80
- Edamame beans (V) (GF) £5.90
  (Salted or chilli garlic)
- Agedashi tofu £7.40
  (dashi sauce, spring onion, bonito flakes, seaweed flakes)
- Gyoza (G) ♥
  (grilled or fried dumplings)
  - Pork £9.30
  - Vegetable (V) £8.50
- Goma seaweed salad (V) ♥ £6.30
  Japenese seaweed salad with sesame seed, rice vinegar and soya

CEVICHE

Chopped raw fish marinated in ponzu sauce and placed in a deep fried pastry

Salmon ceviche £16.30
With tori sauce, red onions, spring onions and garnished with micro herbs, fried leeks, lemon zest and tobiko

Tuna ceviche £19.30
With tori sauce, red onions, spring onions and garnished with micro herbs, fried leeks, lemon zest and tobiko

Mix ceviche £17.40
Mix fish, togarashi and tori dressing, red onions, spring onions and garnished with lemon zest, micro herbs, fried leeks and black tobiko

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 £4.90
- Vegetables (V) £14.50
- Chicken £15.80
- Seafood £16.70
- Black Angus Beef ♥ £19.50

RICE DISHES

- Plain Rice (GF) (V) £3.80
- Egg fried (GF) £4.90

KATSU CURRY ON RICE (G)

- Chicken £15.40
- Prawns £16.80
- Vegetable (V) £14.80

KATSU DON ON RICE (G)

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

- Chicken ♥ £16.80
- Prawns £17.90

TERIYAKI DON

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

- Unagi (G) £23.50
  Served with tamago and pickled raddish
- Salmon tail 'GF' ♥ £17.60
- Chicken thigh 'GF' £15.80

KIKO KIDS BENTO

Lion Bento £9.20
Japanese rice, chicken katsu, vegetable gyoza (2) and salmon maki (4)

Rabbit Bento £9.20
Sweet potato fries, chicken breast yakitori & Japenese sasuage, chicken gyoza (2) and cumumber maki (4)

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.*

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F R E S H — T A S T Y

POT OF TEA *Served with 2 cups, extra cup for £1*

a selection of loose tea leaves £4.80

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

Covent Garden blend tea (no.62)
a fabulously floral tea with cascading petals and a hit of tangy apricot

Blue butterfly flower tea
organic blue butterfly dried flowers, caffeine free

Hibiscus flower tea
caffeine free & organic, great after a heavy meal

SPARKLING OR STILL WATER

Large bottle 750ml £4.50

Small bottle 330ml £2.80

SOFT DRINKS

Coca cola 330ml £3.90

Coke zero 330ml £3.90

Sprite/7up 330ml £3.90

Fentimans ginger beer 275ml £4.20

Appletiser 275ml £4.10

Lemon iced tea £3.90
Jasmine and lime ice tea

Ramune 200ml £4.30
Japanese marble fizzy soft drink (original)

Apple juice £2.80

Orange Juice £2.80

GIN & TONIC

Gordon dry and pink

25ml £6.00
50ml £8.80

Premium Gin

25ml £6.50
50ml £9.80

Roku Japanese 43%

Tanqueray No. Ten 47.3%

Chase pink grapefruit 43%

Ukiyo Japanese blossom Gin 40%

135 East Hyogo Dry Gin 42%

Whitley Neil (flavours) 43%

- Cherry Blossom
- Rhubarb & ginge
- Mango & Lime
- Plum & Sancho Pepper
- Yuzu & White Strawberry

SPIRITS

Jack Daniels whisky 40%

Smirnoff vodka 37.5%

Bacardi white rum 37.5%

Captain Morgan dark rum 40%

25ml £6.00
50ml £8.80

Hibiki santory blended whisky 43%
Smooth sweet honeylike amber oak aged whisky.
Rose, lychee with a hint of rosemary

25ml £8.80
50ml £16.00

Yamazaki whisky 43%
A smooth light whisky with a slight medicinal smell.
It has a clean grain taste that leaves a satisfying kick

25ml £8.80
50ml £16.00

150ml sprite, coke or diet coke add £1.80

Please note, there is a 10% service charge added to your bill

F R E S H — T A S T Y

BEER & CIDER

Selection of Japanese beer & lager, craft and non-alcoholic

Asahi super dry 330ml 5.2% £5.50
dry clean and crisp

Kirin Ichiban 330ml 4.6% £5.80
smooth and rich

Sapporo 330ml 4.7% £5.50
amazingly crisp, perfectly balanced

Peroni gluten free 330ml 5.1% £5.50
distinct flavours of delicious Italian maize

Heineken Pure malt lager 0.0% £4.90
only the purest mineral water, barley malt, wheat and hops

Aspall premier cru cider 500ml 6.8% £6.80
refreshing apple taste with a light aroma of dessert apples

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. served chilled

Bottle 300ml £17.80

Hana Awaka Sparkling 7%
Hana-Fuga is a refreshing sparkling sake with lively hints of fruits in the aroma and a melt in your mouth sweetness. A delicacy surpasses other sparkling drinks

Bottle 300ml £15.80

Kanjuku Umeshu 14.5%
Sweet premium plum wine served chilled

Shot glass 25ml £4.90

Shot glass 50ml £7.10

200ml £22.00

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

175ml £12.20

Ozeki karantanba honjozo 15.4%
Easy drinking, smooth sake with a fruity depth of flavour and a creamy aftertaste

Shot glass 50ml £6.60
Flask 175ml £19.80
Bottle 720ml £53.00

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 £8.80
Flask 175ml £24.20
Bottle 720ml £68.20

COCKTAILS - KAKUTERU

Sake mojito £10.50
Refreshing mojito with Japanese sake

Pornstar £10.50
Vodka, Brazilian lime juice, Madagascan bourbon vanilla, Ecuadorian passionfruit

Matchatini £10.50
Natural Japanese Matcha, floral and refreshing twist with a smooth and creamy finish and a pleasant bitter undertone

Pisco sour £10.50
Savour the sweet edge and the smooth finish craft distillery Peruvian Pisco, pressed Brazilian limes and a little cane sugar

Kiko's Espresso £10.50
Vodka, Cold Brew coffee, FAIR Café coffee liqueur and chocolate

Peach bellini £10.50
Prosecco, peach pure perfect for any occasion

Yuzu mojito (Mocktail) £10.50
Freshly squeezed lime juice blended with yuzu juice and a hint of mint, a delicious alternative cocktail.

kiko's recommendation