

## snacks - スナック

<b>edamame</b>		<b>crispy seaweed with umami salsa 2p</b>	
chili garlic	4.20	tuna	6.00
maldon salt	4.20	salmon	5.00
		snow crab	6.00
		avocado	4.00

<b>crispy rice</b>		<b>soups &amp; rice</b>	
tuna	15.00	spicy miso soup	4.10
salmon	13.50	miso soup	4.10
yellowtail	15.00	steamed rice	3.00
avocado	12.50	sushi rice	3.00

**japanese wagyu harumaki 2pcs** 8.80  
spring roll with creamy wasabi mayo

### sashimi tacos with spicy miso 2p

snow crab	6.00	yellowtail	6.00
tuna	6.00	avocado	4.00
salmon	5.00		

## kiru special appetizers - 特別な前菜

**yellowtail with smokey aubergine** 15.00  
slices of yellowtail with smokey aubergine and yuzu foam

**miso ceviche** 9.00

**padron peppers with yuzu miso** 5.10

### truffle koji with quinoa

yellowtail	15.00	sea bass	13.00
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### tataki

beef	16.00	toro	18.00
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tuna	14.00	salmon	13.00
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wagyu	39.80		
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## Kushiyaki skewers

japanese bbq sauce or anticucho miso

chicken	9.00	beef	14.50
salmon	12.00	pork belly	10.50

## salads - サラダ

<b>3 kinds of seaweed salad</b>	8.70
red, green and white seaweed with tosazu sauce	
<b>field green salad</b>	6.50
mixed seasonal salad with shiso dressing and crispy shallots	
<b>lobster salad</b>	21.00
sous vide lobster with field green salad and spicy shiso dressing	
<b>mixed mushroom salad</b>	15.60
seasonal pan fired mixed mushroom with watercress and truffle	
<b>spinach salad</b>	9.50
baby spinach with sesame miso sauce and deep fried leek	
<b>steamed broccoli and seasonal vegetables</b>	9.70
broccoli and seasonal mushrooms with anchovy mayo and spicy lemon	

### sashimi salad with kurogoma dressing

tuna	16.00	salmon	14.50
yellowtail	16.00		

## tempura and fried - 天ぷらや揚げ

shrimp 3p	9.40	kiru pop corn shrimp with 3 sauces	13.50
shrimp 2p and vegetables	9.40	tofu with creamy mayo	8.20
soft shell crab kiru style	9.80	mixed vegetables	8.20

### lobster with yuzu kosho mayo

half - 21.00 / whole - 42.00

addition truffle 6.00

## kiru special dishes - きる特別な料理

<b>aubergine with hoba miso</b>	<b>9.60</b>
grilled aubergine with sweet yuzo miso and amaranth seeds	
<b>grilled asparagus with shiro goma dressing</b>	<b>12.50</b>
grilled asparagus with mix baby cress, white sesame dressing and quinoa	
<b>shrimp with yuzu kosho sake lee</b>	<b>15.00</b>
tiger prawns cooked with sake lees and yuzu chili	
<b>black cod miso yaki</b>	<b>30.80</b>
black cod marinated in den miso	
<b>salmon teriyaki</b>	<b>18.70</b>
sous vide cooked salmon with teriyaki sauce	
<b>50°C cooked salmon</b>	<b>19.70</b>
sous vide cooked salmon with green tea miso and green tea ash	
<b>3 days koji cured chilean seabass</b>	<b>27.00</b>
pan fired chilean seabass with spicy tozasu and lemon foam	
<b>pan fired poussin</b>	<b>22.50</b>
pan fired poussin with truffle and teriyaki	
<b>kiru style pork belly</b>	<b>15.70</b>
12 hours cooked pork belly with balsamic miso and apple salsa	
<b>iberico neck</b>	<b>22.50</b>
slow cooked for 3 hours with dashi sauce and green kimchi mayo	
<b>chicken teriyaki</b>	<b>19.70</b>
pan fired poussin with teriyaki sauce	
<b>lamb with genghis khan sauce</b>	<b>22.50</b>
sous vide scottish lamb with japanese onion sauce in smoke	
<b>beef tenderloin 200g</b>	<b>27.50</b>
tenderloin steak with teriyaki sauce	
<b>rib eye steak with 3 kiru sauces 270g</b>	<b>32.00</b>
rib eye with anticucho miso, tozasu yuzu kosho and kiru chutney	
<b>japanese wagyu steak 75g</b>	<b>39.80</b>
wagyu steak with anticucho miso, tozasu yuzu kosho and kiru chutney	
<b>yellowtail kamayaki</b>	<b>13.50</b>

## nigiri & sashimi - にぎりや刺身

	2 pcs	2pcs			
tuna / akami			7.50	shrimp / ebi	5.00
semi fatty tuna / toro			9.50	sweet shrimp / ama ebi	5.00
fatty tuna / o - toro			11.50	snow crab / zuwaigani	6.70
salmon / sake			5.80	wasabi tobiko	4.20
yellowtail / hamachi			7.50	salmon egg / ikura	5.20
seabass / suzuki			5.50	smelt egg / masago	4.20
mackerel / saba			4.80	spicy tuna / pirikara akami	6.00
fresh water eel / unagi			6.50	spicy toro / pirikara toro	8.00
scallop / hotate			6.90	spicy salmon / pirikara sake	5.20
omlette / tamago			3.50		

## cut roll-hand roll - カットロールハンドロール

tuna	6.30	california roll	8.80
spicy tuna	8.50	salmon avocado roll	7.20
negi toro	8.50	shrimp tempura roll	8.50
spicy negihama	8.50	eel cucumber roll	8.75
chirashi roll	9.00	kappa	4.30
soft shell crab roll	10.00	avocado	4.30

## kiru style sushi - きるスタイルの寿司

japanese wagyu with wasabi salsa	5.75	salmon avocado with wasabi tobiko	9.00
toro with truffle yuzu miso	5.75	spicy tuna avocado	10.20
yellow tail with yuzu soy foam	4.25	dragon roll	13.70
sea bass with truffle koji	3.25	rainbow roll	14.50
salmon with spicy miso	3.40	kiru roll	15.00
eel foie gras on crispy cup	3.50	vegetable	8.00

fresh wasabi 5.00