

nigiri & sashimi にぎりや刺身

TUNA akami	7.5	SHRIMP ebi	5
SEMI FATTY TUNA toro	9.5	SWEET SHRIMP ama ebi	5
FATTY TUNA O-toro	11.5	SNOW CRAB zuwaigani	6.7
SALMON sake	5.8	SALMON EGG ikura	5.2
YELLOWTAIL hamachi	7.5	SPICY TUNA pirikara akami	6
SEA BASS SUZUKI	5.5	SPICY SALMON pirikara sake	5.2
MACKEREL saba	4.8	OMELETTE tamago	3.5
FRESH WATER EEL unagi	6.5	YUZU TOBIKO	4.2
SCALLOP hotate	8	WASABI TOBIKO	4.2

cut roll & hand roll カットロールハンドロール

CALIFORNIA ROLL	9	SPICY NEGIHAMA	8.5
SALMON AVOCADO ROLL	7.5	SOFT-SHELL CRAB ROLL	10
SHRIMP TEMPURA ROLL	8.5	TUNA	6.3
EEL CUCUMBER ROLL	8.75	SPICY TUNA	8.8
KAPPA	4.3	CHIRASHI ROLL	9
AVOCADO	4.3		

kiru signature sushi カットロールハンドロール

TATAKI SALMON/TUNA SPICY SOUCE	3.7/4.5	SALMON AVOCADO WASABI TOBIKO	9.3
TRUFFLE TORO KIZAMI WASABI	6	SPICY TUNA AVOCADO	10.5
YELLOWTAIL YUZU SOY FOAM	4.25	DRAGON ROLL	14
SEABASS TRUFFLE KOJI	3.4	RAINBOW ROLL	15
SALMON SHIO NEGI	3.4	VEGETABLE ROLL	8

12.5% discretionary service charge will be added to your bill
if you have any concerns about allergic reactions to food please inform
our waiting staff who will discuss this matter with the chef

snacks スナック

edamame					4.2
maldon salt		chili garlic			
miso soup					4.1
classic		spicy			
sashimi tacos					
with spicy miso					
snow crab 6	tuna 6	salmon 5	yellowtail 6		

appetizers 特別な前菜

yellowtail smoky aubergine					15
with yuzu foam					
padron peppers					5.1
with yuzu miso					
tataki					
with ponzu and crispy shallots					
beef 16	tuna 14	salmon 13			
truffle koji with quinoa					
Yellowtail	15	sea bass			13
crispy rice					
tuna 15	salmon 13.5	yellowtail 15	avocado 12.5		
dashi gyoza					7
homemade japanese dumplings with chicken and prawns					

12.5% discretionary service charge will be added to your bill
if you have any concerns about allergic reactions to food please inform
our waiting staff who will discuss this matter with the chef

salads サラダ

truffle mushroom salad	15.6
pan fried mixed mushrooms and watercress	
field green salad	6.5
mint, tarragon, herb tofu, and spicy shiso dressing	
spinach salad	9.5
sesame, crispy leeks, and lemon	
sashimi salad	16
trio of fresh fish sashimi, kurogoma dressing	
lobster salad	21
spicy shiso dressing	
steamed broccoli	9.7
spicy lemon and yuzu mayo	

tempura 天ぷらや揚げ

TIGER PRAWN & VEGETABLE TEMPURA	9.4
SOFT SHELL CRAB TEMPURA	9.8
TIGER PRAWN TEMPURA	9.4
MIXED VEGETABLE	8.2
POPCORN SHRIMP	13.5
POPCORN TOFU	8.2
CHICKEN KARAAGE	7

skewers 串焼き

kushiyaki with teryaki sauce or anticucho miso			
chicken	9	beef	14.5

12.5% discretionary service charge will be added to your bill
if you have any concerns about allergic reactions to food please inform
our waiting staff who will discuss this matter with the chef

kiru signature dishes きる特別な料理

JAPANESE AUBERGINE	9.6
Hobo miso, sweet yuzu, and amaranth seeds	
GRILLED ASPARAGUS	12.5
Shiso goma, baby cress, and quinoa	
MISO DEN BLACK COD	38
miso yaki	
TRUFFLE POUSSIN TERYAKI	22.5
mixed seasonal mushrooms	
SALMON TERYAKI	18.7
miso yaki	
BALSAMIC MISO PORK BELLY	15.5
apple salsa	
CHICKEN TERIYAKI	19.7
miso yaki	
LAMB WITH GENGHIS KHAN SAUCE	22.5
sous vide lamb with applewood smoke	

12.5% discretionary service charge will be added to your bill
if you have any concerns about allergic reactions to food please inform
our waiting staff who will discuss this matter with the chef