

## snacks スナック

<b>EDAMAME</b>							4.2
chilli garlic				maldon salt			
<b>MISO SOUP</b>							4.1
classic				spicy			
<b>SASHIMI TACOS</b>							
with spicy miso							
snow crab	6	tuna	6	salmon	5	yellowtail	6

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## appetizers 特別な前菜

<b>YELLOWTAIL SMOKY AUBERGINE</b>							15
with yuzu foam							
<b>PADRON PEPPERS</b>							
with yuzu miso							
<b>TATAKI</b>							
with ponzu and crispy shallots							
beef	16	tuna	14	salmon	13	wagyu	55
<b>TRUFFLE KOJI WITH QUINOA</b>							
yellowtail		15		seabass		13	
<b>CRISPY RICE</b>							
tuna	15	salmon	13.5	yellowtail	15	avocado	12.5

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## kiru osusume dishes きるおすすめ料理

<b>YELLOWTAIL TIRADITO WITH FRESH TRUFFLE SALAD</b>							16.8
thinly sliced with jalapeno and dry miso							
<b>UMAMI BITES - KIRU STYLE SASHIMI</b>							8.7
salmon, seabass, toro and yellowtail served with our signature toppings							
<b>SEARED SCALLOP TATAKI</b>							14.8
served with tomato salsa, kinome and jalapeno sauce							
<b>SMOKEY TORO TARTARE WITH CRISPY NORI</b>							16.3

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## tempura 天ぷらや揚げ

<b>SOFT SHELL CRAB TEMPURA</b>	9.8	<b>TIGER PRAWN &amp; VEGETABLE TEMPURA</b>	12.5
<b>BLACK COD KARAAGE</b>	11.5	<b>TIGER PRAWN TEMPURA</b>	9.3
<b>POPCORN TOFU</b>	8.2	<b>MIXED VEGETABLE</b>	8.2
<b>POPCORN SHRIMP</b>	13.5		

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## salads サラダ

<b>MIXED SEAWEED SALAD</b>				8.7
spicy lemon				
<b>TRUFFLE MUSHROOM SALAD</b>				15.6
pan fried mixed mushrooms and watercress				
<b>FIELD GREEN SALAD</b>				6.5
shiso dressing and mixed baby leaves				
<b>SPINACH SALAD</b>				9.5
crispy leeks, lemon juice and goma miso				
<b>LOBSTER SALAD</b>				21
spicy shiso dressing				
<b>STEAMED BROCCOLI AND OYSTER MUSHROOMS</b>				9.7
yuzu mayo and Korean chili sauce				
<b>SASHIMI SALAD</b>				16
kurogoma dressing				
salmon	tuna	yellowtail	mixed	

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## skewers 串焼き

<b>KUSHIYAKI WITH TERIYAKI SAUCE</b>					
served with hijiki and pickled daikon					
chicken	9	salmon	12	beef	14.5
<b>KUSHIYAKI WITH ANTICUCHO</b>					
served with hijiki and pickled daikon					
chicken	9	salmon	12	beef	14.5

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## Kiru in bloom dishes キル咲くの料理

<b>SHRIMP AND LOBSTER</b>	33.5
fresh wasabi sauce and crispy spinach	
<b>50°C COOKED SALMON JALAPEÑO</b>	18.7
served with mizuna and cherry tomato	
<b>SUZUKI OOBAYAKI</b>	32.5
served with aojiso salsa	
<b>KYABETSU TRUFFLE YAKI</b>	9.5
roasted cabbage sake soy togarashi	

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## Kiru signature dishes きる特別な料理

<b>JAPANESE AUBERGINE</b>	9.6
hoba miso, sweet yuzu, and amaranth seeds	
<b>GRILLED ASPARAGUS</b>	12.5
Shiro goma, baby cress	
<b>MISO DEN BLACK COD</b>	42
miso yaki	
<b>TRUFFLE POUSSIN TERIYAKI</b>	22.5
served with fresh truffle	
<b>SALMON TERIYAKI</b>	18.7
served with hijiki, pickled daikon and cherry tomato	
<b>BALSAMIC MISO PORK BELLY</b>	15.5
apple salsa and kizami nori	
<b>CHICKEN TERIYAKI</b>	19.7
served with hijiki, pickled daikon and cherry tomato	
<b>LAMB WITH GENGHIS KHAN SAUCE</b>	22.5
sous vide lamb with applewood smoke	
<b>10oz RIBEYE STEAK</b>	27.5
served with 3 Kiru sauces and mixed mushrooms	
<b>4oz KAGOSHIMA WAGYU STEAK</b>	55
served with 3 Kiru sauces and mixed mushrooms	

**Additional Black Truffle £6 Steamed or Sushi Rice £3**

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## nigiri & sashimi にぎりや刺身

<b>TUNA</b> akami	7.5	<b>SHRIMP</b> ebi	5
<b>SEMI FATTY TUNA</b> toro	9.5	<b>SWEET SHRIMP</b> ama ebi	5
<b>SALMON</b> sake	5.8	<b>SNOW CRAB</b> zuwaigani	6.7
<b>YELLOWTAIL</b> hamachi	7.5	<b>SALMON EGG</b> ikura	5.2
<b>SEA BASS</b> suzuki	5.5	<b>SPICY TUNA</b> pirikara akami	6
<b>MACKEREL</b> saba	4.8	<b>SPICY SALMON</b> pirikara sake	5.2
<b>FRESH WATER EEL</b> unagi	6.5	<b>OMELETTE</b> tamago	3.5
<b>SCALLOP</b> hotate	8	<b>WASABI TOBIKO</b>	4.2
<b>UMAMI PLATTER</b>			68

9 pcs sashimi, 8 pcs nigiri, 1 chirashi roll & fresh wasabi

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## cut roll & hand roll カットロールハンドロール

<b>CALIFORNIA ROLL</b>	9	<b>SPICY NEGIHAMA</b>	8.5
<b>SALMON AVOCADO ROLL</b>	7.5	<b>SOFT-SHELL CRAB ROLL</b>	10
<b>SHRIMP TEMPURA ROLL</b>	8.5	<b>TEKKA</b> tuna hosomaki	6.4
<b>EEL CUCUMBER ROLL</b>	8.75	<b>SPICY TUNA</b>	8.8
<b>KAPPA</b>	4.3	<b>CHIRASHI ROLL</b>	9
<b>AVOCADO</b>	4.3	<b>NEGI TORO</b>	8.5
<b>SPICY SCALLOP</b>	10	<b>SPICY TORO ROLL</b>	9

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## kiru signature sushi カットロールハンドロール

<b>JAPANESE WAGYU WASABI SALSA</b>	5.75	<b>SALMON AVOCADO WASABI TOBIKO</b>	9.3
<b>TORO TRUFFLE YUZU MISO</b>	6	<b>SPICY TUNA AVOCADO</b>	10.5
<b>YELLOWTAIL YUZU SOY FOAM</b>	4.25	<b>DRAGON ROLL</b>	14
<b>SEABASS TRUFFLE KOJI</b>	3.4	<b>RAINBOW ROLL</b>	15
<b>SALMON SPICY MISO</b>	3.4	<b>VEGETABLE ROLL</b>	8
<b>EEL FOIE GRAS</b>	4.5		

### Additional Fresh Wasabi £5

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