



SALADS

SUNOMONO MORIAWASE 18,00€

Seaweeds and ecological mixed leafs salad with fish and seafood

[sj|g|cr|m|se|p|mz|s]

AKAMI TATAKI 27,00€

Tuna tataki with roasted peppers, ecological mixed leafs and sweet miso vinagrette

[p|sj|g|mz]

TEMPURA KIKI ESPECIAL 32,00€

Warm salad with prawns tempura

[cr|h|g|l|se|s]



GYOZAS

GYOZAS CIGALAS 19,00€

Japanese steamed dumplings with norway lobster

[g|h|cr|s]

GYOZAS NASU 12,00€

Japanese steamed dumplings with grilled aubergines and sweet miso sauce

[sj|g|h]

GYOZAS BUTANIKU 14,00€

Japanese steamed dumplings with Iberian pork and vegetables

[g|sj|se|h]

GYOZAS AHIRU 16,00€

Japanese steamed dumplings with duck confit and hoisin sauce

[g|sj|se|h]

18,00€ RAMEN BUTANIKU

Ramen soup with Iberian pork and low temperature egg

[p|h|g|se|sj]

14,00€ O-SUIMONO

Clear fish soup, seafood and shiitake mushrooms

[p|m|a|s|sj|g|cr]

12.00€ MISO-SHIRU

Miso soup with tofu, spring onion and wakame seaweed

[p|sj|g]

SOUPS



TEMPURAS

TORI NO KARAAGE 24,00€

Free-range chicken thigh tempura
[sj|g|h]

TEMPURA TABOTTO 34,00€

Turbot fish tempura
[sj|g|p|se|h]

TEMPURA EBI 37,00€

Red shrimp tempura with their grilled heads
[cr|h|g|sj|s|se]

MORIAWASE 28,00€

Vegetables and prawns tempura
[cr|h|g|sj|s|se]

38,00€ SASHIMI MORIAWASE

10 Assorted cuts of sashimi
chef's choice
[cr|p|s|m]

100,00€ SASHIMI KIKI ESPECIAL

26 Assorted cuts of fish and shellfish
sashimi chef's choice
[p|m|cr|s]

[Ask our staff about our classic sashimis]

SASHIMI

USUZUKURI

USUZUKURI KIKI-SAKE 25,00€

Thin cuts of Norwegian salmon with
passion fruit sauce, crunchy spring
roll, coriander and avocado
[p|sj|g|h|se]

USUZUKURI KIKI-SHIRO ZAKANA 28,00€

Thin cuts of white fish with "leche de tigre"
and mango sauce, red onion and corn
[p|a|se]

USUZUKURI KIKI-HOTATE 30,00€

Thin cuts of scallop with chipotle sauce
and Iberian ham salt
[m|h|g|sj|se]

USUZUKURI KIKI-TORO 36,00€

Thin slices of fatty tuna with avocado,
tomato and crispy bread
[p|h|g|sj|se|m]

38,00€ TARTAR AKAMI WAGYU

Marinated tuna tartare, free-range egg
and Wagyu black pudding with yucca chips
[p|g|sj|se|m|h]

42,00€ TARTAR TORO

Marinated fatty tuna tartar with spring
onion and crispy nori seaweed
[p|sj|g|se|m]

TARTAR

NIGIRI - 1 u d

NIGIRI HOTATE-TRUFA 7,50€

Scallop nigiri with truffle butter and lime zest

[m|sj|g|l|s]

NIGIRI AKAMI CAVIAR 16,00€

Tuna and caviar nigiri

[p|s]

NIGIRI AKAMI CHIMICHURRI 9,00€

Tuna nigiri with chimichurri

[p]

NIGIRI AKAMI-CRUNCHY HUEVO 8,50€

Crispy rice nigiri with spicy tuna tartar and quail egg

[p|sj|g|h|m|se]

NIGIRI UNAGI-FOIE 8,00€

Grilled eel nigiri with foie gras and raspberry

[p|sj|g]

NIGIRI TORO SMOKED 10,00€

Smoked fatty tuna nigiri

[p|sj]

NIGIRI NIKU 8,50€

Crispy rice nigiri with steak tartar

[sj|g|h|p|m|se]

NIGIRI KIKI BURGER 7,50€

Burger nigiri with foie and caramelized onion

[sj|g]

NIGIRI WAGYU KAGOSHIMA 19,00€

Wagyu beef from Kagoshima A5 nigiri

[sj]

[Ask our staff about our classic nigiris]

8,50€ TACO ROLL

Crispy rice, spicy tuna, spring onion and avocado

[p|sj|g|se|h|m]

9,00€ TACO EBI

Crispy rice, tempura prawns and avocado

[cr|g|h|s|se]

7,00€ TACO SHIBU

Crispy rice, salmon ceviche and avocado

[p|h|m|se|sj|g]

8,50€ TACO NIKU

Crispy rice and steak tartar

[sj|g|h|p|m|se]

TACOS - 1 u d



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FUTOMAKI AKAMI ESPECIAL 26,00€

Tempurized tuna futomaki, crispy sweet potato and tare sauce

[p|g|h|se|sj|m]

URAMAKI OMORI 29,00€

Salmon, red prawn tempura, avocado, spicy tempura flakes and tare sauce

[p|cr|g|sj|se|m|h]

URAMAKI SAKE-LIMA 24,00€

Salmon, avocado, tobiko, chives, shichimi togarashi, lime and torched mayomuchi

[p|g|sj|h|se|m]

FUTOMAKI SHIBUYA TEMPURA 22,00€

Tempurized salmon futomaki marinated in lime with onion, coriander and avocado

[p|g|sj|h|se|m]

URAMAKI YAGI NO TSUNO 24,00€

Salmon, prawn tempura, avocado, pop rocks, tare sauce and mayomuchi

[p|cr|g|sj|h|se|s|l]

URAMAKI SAKE-FOIE 24,00€

Salmon, chives, avocado, tare sauce and torched foie

[p|g|sj|s|se]

URAMAKI TEMPURA PICANTE 25,00€

Prawns tempura, tempura flakes and spicy mayonnaise and avocado

[s|g|cr|h|se]

URAMAKI PAN CON TOMATE 28,00€

Prawn tempura, avocado, chives and fried panko with fatty tuna and tomato tartar

[g|cr|p|s|se|sj|m]

URAMAKI OBAKO 22,00€

Canary banana, cream cheese, avocado, salmon, toasted almonds, shichimi togarashi and tare sauce

[p|l|se|fs|sj|g]

URAMAKI GYU 23,00€

Aubergine tempura, chives and torched Simmental with sweet miso sauce

[sj|g]

URAMAKI CALAMARO 26,00€

White fish, prawn tempura, avocado, fried squids and chipotle mayonnaise

[p|g|cr|h|s|se|sj]

GINZA 24,00€

Rice paper, salmon, prawns and asparagus tempura, mixed lettuce and passion fruit and miso sauce

[cr|p|g|s|sj|p|se|m]

ROBATA
KITCHIN

ZAKANA ROBATA 32,00€

Grilled white fish with sauteed vegetables
[sj|p|g|se]

AKAMI-TERIYAKI 34,00€

Grilled tuna with teriyaki sauce and
sauteed vegetables
[sj|p|g|se]

AHIRU UMEBOSHI 30,00€

Grilled duck breast with plum sauce,
pickled onion in rice vinegar, shichimi
togarashi and bao bread
[sj|g|se]

GYUTATAKI KIKI 34,00€

Beef sirloin tataki with marrow
and sauteed vegetables
[sj|g|l]

ROBATA SUNAGIMO 26,00€

Grilled beef gizzard with fried yuca
[sj|g]

GYUTATAKI WAGYU KAGOSHIMA

Grilled Kagoshima Wagyu beef A5
with sauteed vegetables
[sj|g|l]

1,00€

[price per GR]

KIKI MENU

80,00€

SPECIAL KIKI MENU

100,00€