

KICHO

K I C H O

レストラン

“Bringing most valuable Japanese dining experience”

RAW BAR

SASHIMI NORI TOSTADAS 1PCS	\$7
<i>Salmon, Tuna kingfish, Tomato salsa, Avocado, Crispy shell</i>	
JUKUSEI (CURED) SALMON.....	\$21
<i>Vinegar cured salmon, jalapeño gel, jalapeño paste, quinoa salad, Kombu cheese foam</i>	
KINGFISH CRUDO.....	\$22
<i>Yuzu cream, pomegranate ponzu, crispy garlic, herbs oil</i>	

SASHIMI

TUNA 4PCS.....	\$19
ORA KING SALMON 4PCS.....	\$18
KINGFISH 4PCS.....	\$16
COMBO 12PCS.....	\$45
KICHO SUSHI & SASHIMI PLATTER	\$66
<i>6 Assorted Sashimi, 8 chef selected Nigiri, 2 Temaki, 2 pieces cured salmon</i>	

KICHO SIGNATURE TEMAKI SUSHI (2pcs)

Open-style sushi hand rolls, Freshly wrapped around rice and yummy fillings with Nori.

SPICY TUNA	\$18
<i>Fresh tuna w/spicy marinade, creamy tuna sauce, cucumber, avocado, spring onion</i>	
SALMON ABURI	\$18
<i>Blow torched salmon with soy glaze, avocado, cucumber, fish roe, citrus Gel</i>	
TEMPURA PRAWN	\$18
<i>Freshly deep fried prawn, creamy spicy sauce, soy glaze, fish roe, spring onion</i>	
VEGAN	\$16
<i>Fried Enoki mushroom, Truffle aioli, cucumber, avocado, pickled radish</i>	

FOODS

EDAMAME	\$6
<i>Add chilli garlic</i> +\$1	
UMAMI FRIES.....	\$9
<i>Kicho seasoning, Japanese mayo</i>	
BEETROOT BAO 1PC	\$10
<i>Pulled lamb shoulder, granny smith apple, red coleslaw, pickled cucumber and ginger</i>	
WAFU WAGYU	\$14
<i>Slow cooked wagyu shin, potato pave, mustard salad, cheddar cheese and chives</i>	
KARUBI TACO 1PC	\$15
<i>24 hours cooked Angus beef short ribs, soft corn Tortillas, spicy slaws, Asian herbs, Jalapeno, Lime yogurt</i>	
CRISPY GYOZA 5PCS	\$16
<i>Soy, mushroom, peas, corn w/ green salad, Kicho balsamic soy dressing</i>	
MISO GLAZED EGG PLANT	\$17
<i>Kicho spiced miso glaze, puffed buckwheat, black rice and amaranth, Pickled Fennel</i>	
KARAAGE CHICKEN 6PCS.....	\$18
<i>Kicho's special marinate fried chicken, with truffle aioli</i>	

FEED ME 6 COURSE

LEAVE IT TO US. WE WILL
SERVE YOU WITH MOST AMAZING FOOD
AS WELL AS FULL OF LOVE

The Rules

- Minimum 2 people
- All table members must take part
- Must tell friends Kicho is best

AGEDASHI TOFU	\$20
<i>Fried tofu, grilled portabella mushroom, crispy kale, mountain vegetable, Konbu Sauce</i>	
SAKANA OYAKO TEMPURA.....	\$24
<i>Tempura daily selected fish, salted fish tartar, Yuzu gel, wasabi tobiko, sansyo seasoning</i>	
YAKITORI	\$24
<i>Charcoal grilled chicken thigh and spring onion with kicho soy glaze, leek and potato puree, Shichimi, pickled shallot, salted egg yolk</i>	
MEDIUM COOKED WAGYU FLANK.....	\$39
<i>Wagyu (MBS6-7), potato and mushroom chips, miso Bearnaise sauce, pickle cauliflower, pickle radish, fresh broccoli</i>	
GRILLED MISO MARINATED FISH	\$42
<i>Daily selected fish, honey glazed purple carrot, carrot puree, pickled radicchio, chick pea, miso glaze</i>	
STEAM RICE	\$5


SWEET

TROPICAL CRÈME BRULEE	\$14
<i>Lemongrass infused custard, mango pearls, ruby grapefruit, coconut sorbet</i>	
YUZU CHEESECAKE	\$18
<i>Miso Sable crumb, Raspberry sorbet, meringue kisses</i>	

Book with us

 www.kicho.com.au

 info@kicho.com.au

 0411 306 208

Connect with us

  [Kicho_blackrock](#)

Ask our friendly staff for your dietary requirements

15% surcharges applies on all public holidays.