



KIKI
MENU



kiki JAPANESE RESTAURANT TENERIFE



Salads

AKAMI TATAKI

Bluefin tuna tataki with roasted peppers, organic mézclum and sweet miso vinaigrette (p, sj, g, mz)

25,00 €

TAKO KIURI

Grilled octopus salad with olive emulsion, clams, seaweed, cucumber and seaweed air (m, cr, h, sj, g, mz, s)

21,00 €

Soups

O-SUIMONO

Clear fish soup, seasonal seafood and shiitake mushrooms (p, m, cr, a, sc, sj, g)

11,00 €

RAMEN BUTANIKU

Ramen soup with clams, Iberian prey and low temperature egg (m, h, g, se, sj)

15,00 €

MISO-SHIRU

Miso soup with tofu, spring onion and wakame seaweed

9,50 €

Tempuras

TEMPURA EBI

Red shrimp tempura in two stages (cr, h, g, sj, s, se)

31,00 €

TEMPURA MORIAWASE

Vegetable and prawn tempura (cr, h, g, sj, s, se, m)

20,00 €

Sashimi

SASHIMI MORIAWASE

10 Assorted sashimi cuts chef's choice (cr, h, g, sj, s, se, m)

35,00 €

SASHIMI KIKI ESPECIAL

24 Sashimi cuts of assorted fish and shellfish of chef's choice (p, m, cr, s, g)

85,00 €

Usuzukuri

USUZUKURI KIKI-SAKE

Thin cut of Norwegian salmon with passion fruit sauce and crunchy spring roll, coriander and avocado (p, sj, g, h, se)

21,00 €

USUZUKURI KIKI-AKAMI

Thin cut of bluefin tuna with yuzu kosho sauce and fried egg tempura with seaweed balls (p, g, sj, h, se, m)

24,00 €

USUZUKURI KIKI-HOTATE

Thin cut of scallop with chipotle emulsion and Iberian ham salt (m, h, g, sj, s)

26,00 €

USUZUKURI KIKI-TORO

Thin cut of tuna belly with avocado cream, tomato and crispy bread (p, h, g, sj, se, m)

33,00 €

Tartar

TARTAR AKAMI

Tartar of marinated bluefin tuna, spring onion and crispy nori (p, g, sj, h, se, m)

29,00 €

TARTAR TORO

Marinated bluefin tuna belly tartar, spring onion and crispy rice (p, sj, g, h, m)

37,00 €

TARTAR NIKU

Tartar of sirloin steak and crispy rice (p, sj, g, h, mz)

27,00 €

Nigiris (2pcs)

NIGIRI ZAKANA-SHISO

White fish nigiri (p, sj, g)

10,00 €

NIGIRI HOTATE-TRUFA

Grilled scallop nigiri with truffle butter and lime zest (m, sj, g, l, s)

11,00 €

NIGIRI AKAMI-CRUNCHY

Crispy rice nigiri with spicy tuna tartar and serrano chilli (p, sj, g, h, m, se)

11,00 €

NIGIRI UNAGI-FOIE

Nigiri of grilled eel with foie gras and raspberry cream (p, g, sj)

12,00 €

Makis

TACO ROLL

Crispy rice, spicy tuna, spring onion and avocado (p, sj, g, se, h)

12,00 €

URAMAKI OBAKO

Canary Island banana, cream cheese, avocado, salmon, toasted almond with shichimi togarashi and tare sauce (p, l, se, fs, sj, g)

19,00 €

URAMAKI OMORI

Salmon, tempura prawns, avocado, spicy tempura flakes and tare sauce (p, cr, g, sj, h, se, s, m)

21,00 €

URAMAKI SAKE-LIMA

salmon, avocado, tobiko, chives, shichimi togarashi, torched mayomuchi (p, g, sj, se, h, m)

23,00 €

URAMAKI GINZA

Rice paper, salmon, tempura prawns, asparagus, lettuce mix and parchita-miso sauce (cr, p, h, g, s, sj, p, se, m)

22,00 €

FUTOMAKI SHIBUYA TEMPURA

Futomaki tempurated salmon marinated in lime, avocado, red onion and coriander (p, g, sj, h, se, cr, m)

21,00 €

URAMAKI SAKE-FOIE

Salmon, chives, avocado, foie, tare sauce (p, g, sj, s)

22,00 €

URAMAKI GYU

Aubergine tempura, spring onion, sweet miso sauce and sirloin steak tataki (sj, g)

22,00 €

URAMAKI TEMPURA PICANTE

King prawns in panko, tempura tears and spicy mayonnaise (s, gl, cr, h)

24,00 €

Robata and Kitchin

AHIRU UMEBOSHI

Duck magret with black plum sauce and pickled onion in rice vinegar and shichimi togarashi (sj, g, se)

25,00 €

CYTATAKI KIKI

Sirloin tataki with marrow, seasonal mushrooms and katsuobushi (sj, g, p)

33,00 €

AKAMI-TERIYAKI

Bluefin tuna with teriyaki sauce and pickled vegetables (p, sj, gl, se)

28,00 €

ROBATA SUNAGIMO

Grilled beef gizzard with yucca (s, g, h)

25,00 €

SHORT MENU 65,00 €

KIKI MENU 80,00 €