



MENU kiki

RESTAURANT

JAPANESE RESTAURANT
TENERIFE



OPEN M-F

1:30 pm - 3:30 pm

8:00 pm - 10:30 pm

SALADS

SUNOMONO MORIAWASE

18€

Seaweed and seasonal seafood salad (sj, g, cr, m, se, p)

AKAMI TATAKI

26€

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

TAKO KIURI

24€

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

TEMPURA LANGOSTA

41€

Warm salad with lobster tempura (cr, h, g)

SOUPS

RAMEN BUTANIKU

16€

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

O-SUIMONO

12€

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

MISO-SHIRU

10€

Miso soup with tofu, spring onion and wakame seaweed (p, sj, g)



GYOZAS

GYOZAS CIGALAS **19€**

Japanese steamed dumplings with norway lobsters (g, h, cr)

GYOZAS NASU **12€**

Japanese steamed dumplings with grilled aubergines and sweet miso sauce (sj, g, h)

GYOZAS ZAKANA **13€**

Japanese steamed dumplings with white fish (g, sj, p, h)

GYOZAS BUTANIKU **13€**

Japanese steamed dumplings with Iberian pork and vegetables (g, sj, se, h)

TEMPURAS

TEMPURA KAKI **12€**

Oyster tempura (sj, g, m)

TEMPURA TABOTTO **34€**

Turbot fish tempura (sj, g, p, se, h)

TEMPURA EBI **33€**

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

TEMPURA MORIAWASE **23€**

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

TEMPURA YASAI **21€**

Vegetables tempura (sj, g, h, se)

SASHIMI

SASHIMI MORIAWASE

38€

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

SASHIMI KIKI ESPECIAL

90€

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

(ASK OUR STAFF ABOUT OUR CLASSIC SASHIMIS)

USUZUKURI

USUZUKURI KIKI-SAKE

24€

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

USUZUKURI KIKI-AKAMI

28€

Thin cuts of bluefin tuna with yuzu kosho sauce, tempura flakes and seaweed pearls (p, g, sj, h, se, m)

USUZUKURI KIKI-HOTATE

30€

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

USUZUKURI KIKI-TORO

36€

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



TARTAR

TARTAR AKAMI

34€

Marinated blufin tuna tartar, spring onion and crispy nori seaweed (p, g, sj, h, se, m)

TARTAR TORO

42€

Marinated blufin tuna belly tartar, spring onion and crispy nori seaweed (p, sj, g, h, m)

NIGIRIS (2 uds.)

NIGIRI ZAKANA-ESPECIAL

13€

White fish nigiri (p, sj, g)

NIGIRI HOTATE-TRUFA

14€

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

NIGIRI HOTATE-CHIPOTLE

14€

Scallop nigiri with chipotle (m, sj, g, s)

NIGIRI CANGREJO REAL

19,50€

King crab nigiri with tobiko (cr, h)

NIGIRI AKAMI CAVIAR

22€

Tuna nigiri with caviar (p)

NIGIRI AKAMI-CRUNCHY HUEVO

15€

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

NIGIRI UNAGI-FOIE

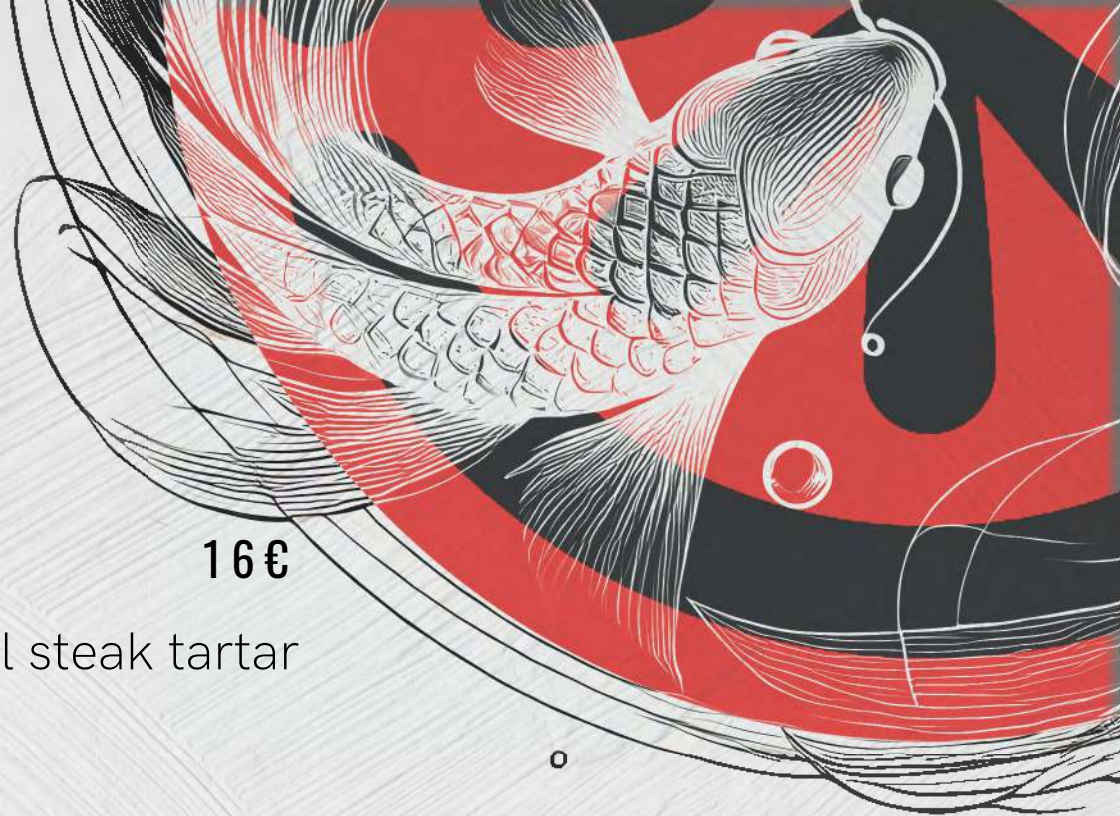
14€

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

NIGIRI TORO SMOKED

19€

Smoked tuna belly nigiri (p, sj)



NIGIRI NIKU

16€

Crispy rice nigiri with Simmental steak tartar (sj, g, h)

NIGIRI KIKI BURGUER

14€

Simmental burger nigiri with foie and caramelized onion (sj, g)

NIGIRI WAGYU KAGOSHIMA

29€

Wagyu Kagoshima A5 nigiri (sj, g)

(ASK OUR STAFF ABOUT OUR CLASSIC NIGIRIS)

TACOS

TACO ROLL

15€

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

TACO EBI

16€

Crispy rice, tempura prawns and avocado (cr, g, h)

TACO SHIBU

14€

Crispy rice, salmon ceviche and avocado (p)

TACO NIKU

16€

Crispy rice and Simmental steak tartar (sj, g, h)

TACO LANGOSTA

36€

Crispy rice, lobster tempura and avocado (cr, g, h)



URAMAKI GINZA 24€

Rice paper, salmon, prawn and asparagus tempura, lettuce and passion fruit and miso sauce (cr, p, h, g, s, sj, p, se, m)

FUTOMAKI AKAMI ESPECIAL 26€

Tempurized tuna futomaki, crispy sweet potato and tare sauce (p,g)

URAMAKI OMORI 22€

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

URAMAKI SAKE-LIMA 24€

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

FUTOMAKI SHIBUYA TEMPURA 22€

Tempurized salmon futomaki marinated in lime, avocado, onion and coriander (p, g, sj, h, se, cr, m)

URAMAKI YAGI NO TSUNO 28€

Salmon, prawn tempura, avocado, pop rocks and tare sauce (p, cr, g)

URAMAKI SAKE-FOIE 23€

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

URAMAKI TEMPURA PICANTE 25€

Prawn tempura, tempura flakes and spicy mayonnaise (s, gl, cr, h)

URAMAKI OBAKO 22€

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

URAMAKI GYU 23€

Aubergine tempura, chives, sweet miso sauce and Simmental beef loin tataki (sj, g)

ROBATA Y KITCHIN

KANI ROBATA

39€

Grilled king crab with truffle honey (cr, h, g, sj, s, se, m)

TABOTTO ROBATA

36€

Grilled turbot fish with vegetables (p, m, cr, s, g)

AKAMI-TERIYAKI

34€

Grilled tuna with teriyaki sauce and vegetables (p, sj, g, h, se)

TORO ROBATA

42€

Grilled tuna belly with teriyaki sauce and vegetables (p, g, sj, h, se, m)

AHIRU UMEBOSHI

28€

Duck breast with black plum sauce, pickled onion in rice vinegar and shichimi togarashi (m, h, g, sj, s)

GYUTATAKI KIKI

38€

Simmental beef loin tataki with marrow and vegetables (p, h, g, sj, se, m)

ROBATA SUNAGIMO

28€

Grilled beef gizzard with yucca (p, g, sj, h, se, m)

TORI NO KARAAGE

22€

Free range chicken thigh tempura (m, h, g, sj, s)

GYUTATAKI WAGYU KAGOSHIMA

1,50€

Grilled Kagosgima Wagyu beef (p, h, g, sj, se, m)

(precio por Gr.)

MENÚ CORTO 65€

MENÚ KIKI 80€

MENÚ KIKI ESPECIAL 100€

(Con nigiris de akami, caviar y cangrejo real)

