

KITCHEN

- ♣ vegetarian choice
- ♥ gluten free
- ♥*gluten free adaptable

A P P E T I Z E R S →	4,10	♥ SUNOMONO cucumber & wakame with bittersweet sauce
	4,15	♣♥ EDAMAME salty soy beans
	6,75	♣ AGE NASU fried aubergine served in Japanese broth
	5,95	AGEDASHI TOFU battered & fried tofu, ginger, scallion, katsuobushi & tentsuyu sauce
	12,55	♣ ASPARA NO FURAI panned & fried asparagus with tonkatsu sauce
	10,55	EBI NO FURAI 5 panned & fried shrimp with tonkatsu sauce
	13,35	FURAI NO MORIAWASE panned & fried asparagus & shrimp with tonkatsu sauce
	8,95	♥ KAISOU SARADA seaweed salad with miso sauce
	6,50	♣♥ GOMA WAKAME SARADA wakame rubber salad with sesame
	5,15	♥ MISO SARADA lettuce & wakame salad with miso sauce

M A I N	-.-	-.-
	2,95	♣♥ GOHAN white Japanese rice
	4,15	♥ MISOSHIRU miso soup
	4,75	♥ WAKAME NO MISOSHIRU miso soup with wakame seaweed
	10,40	EBI CHILLI + GOHAN small prawn with spicy tomato sauce & white rice
C O U R S E →	11,95	SALMON TERIYAKI grilled salmon with teriyaki sauce & white rice
	18,25	♥ YAKINIKU green asparagus & scallion wrapped in veal fillet with white miso & soy sauce
	7,90	♥* YAKITORI chicken skewers with spring onion, yakitori sauce & white rice
	9,25	TORI NO KARAAGE Japanese fried chicken with mayo
	7,20	TONKATSU panned & deep-fried pork fillet with tonkatsu sauce
	10,75	♥* YAKIMESHI fried rice with vegetables, egg, prawn, squid, scallion, spicy kimuchi & sesame oil
	10,15	NIKU YAKIMESHI fried rice with vegetables, meat, spicy kimuchi, scallions & sesame oil
	12,55	YAKISOBA noodles with vegetables & meat, Japanese sauce & katsuobushi
	11,95	♣ VEGETABLE YAKISOBA noodles with vegetables & Japanese sauce
	12,65	KIMUCHI YAKI UDON thick noodles with vegetables, prawn, squid, spicy kimuchi, spring onion & katsuobushi
	9,85	TORI UDON (served cold in summer) udon in Japanese broth with chicken, vegetables & shiitake
	8,15	♣ VEGETABLE GYOZA 5 grilled vegetable pasties with sesame sauce
	8,70	MEAT GYOZA 5 grilled pork pasties with sesame sauce
	9,80	MIXED GYOZA 3 grilled vegetable pasties & 3 pork pasties
	8,35	KAKIAGE mixed vegetable tempura with tentsuyu sauce
	10,25	KAKIAGE + EBI IKA vegetable tempura with chopped prawns & squid
	12,05	EBI TEMPURA shrimp tempura with tentsuyu sauce
	17,30	KANI TEMPURA soft shell crab tempura with tentsuyu sauce

DESSERT



T R A D I T I O N A L →	6,15	COULANT brownie with melted chocolate inside
	7,35	COULANT + TRADITIONAL ICE CREAM >vanilla or chocolate
	8,15	COULANT + JAPANESE ICE CREAM >red beans, green tea or wasabi
	6,15	CHEESECAKE with berry coulis
	6,15	GREEN TEA TIRAMISU tiramisu with green tea sponge cake
	4,35	♥ WHITE CHOCOLATE CREME CARAMEL
	6,55	TARTE TATIN caramel apple cake served warm with cream
	4,85	♥ FRUIT SALAD
	5,95	♥ FRUIT SALAD + ICE CREAM fruit salad with vanilla ice cream
	4,15	♥ TRADITIONAL ICE CREAM >vanilla or chocolate

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W O R L D →	6,90	TEMPURA ICE CREAM deep fried tempura ice cream >vanilla or chocolate
	4,20	♥ BRIGADEIRO 3 chocolates made with condensed milk & cacao
	7,50	♥ ASSORTED BRIGADEIRO 6 brigadeiros of coconut, sesame & cacao

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J A P A N →	6,55	♥ MOCHI 1 big ball of rice pastry filled with mousse >strawberry, green tea or chocolate
	5,25	♥ JAPANESE MOCHI 2 vanilla ice cream wrapped with a rice pastry
	5,25	♥* JAPANESE ICE CREAM >red beans, green tea or wasabi

KIBUKA

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日本飛レ
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~ KIBUKA.COM ~



MAKI

MAKI → 8 pieces in every maki or uramaki roll ♦ 6 big pieces ♣ vegetarian choice ♥ gluten free ♥*gluten free adaptable		
K I B U K A →	9,70	♥ FILLET-MAKI flambéed veal fillet with miso sauce
	8,70	SPICY TUNA tuna with spicy mayo
	11,75	SPICY TUNA-URAMAKI spicy tuna, natural crab, mayo, avocado & caramelized onion on top
	9,85	SPICY SALMON-URAMAKI spicy salmon tartar & avocado
	8,40	SPICY EBI sushi shrimp, scallion & spicy mayo
	10,65	♥ MAGURO AVOCADO-URAMAKI avocado & tuna
	9,15	♥ SHAKE AVOCADO-URAMAKI avocado & salmon
	8,70	TORI-URAMAKI Japanese fried chicken, lettuce, avocado & mayo
	7,75	♣ ♥ SHIITAKE-URAMAKI shiitake & sautéed spinach with soy sauce
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M E D I T E R R A N E A →	10,20	IWASHI TEMPURA-URAMAKI avocado & sesame on top, filled with smoked sardine tempura, lettuce, takuan & mayo
	8,70	IWASHI-URAMAKI smoked sardine & scallion on top, filled with tomato, avocado, cucumber & spring onion with ponzu sauce
	8,80	♦ ♥*RÚCULA-FUTOMAKI salmon, arugula, mayo & Modena reduction on top
	7,55	♣ ♥ CAPRESSE-URAMAKI buffalo mozzarella, tomato & arugula
	8,15	♥ ALBAHACA-URAMAKI salmon, tomato, cream cheese & basil
	8,05	♣ ♥ TOMATO-URAMAKI sautéed leeks, cucumber, cream cheese & tomato jam on top
	7,60	♣ ♥ YASAI-URAMAKI tomato, avocado & cucumber
	11,30	♥ MOZZARELLA-URAMAKI salmon on top, filled with buffalo mozzarella, tomato, avocado, fresh mint & extra virgin olive oil
	13,60	♥ ITALIANO-URAMAKI salmon, avocado & basil oil on top, filled with buffalo mozzarella, dried tomato & green asparagus
	12,15	GRIEGO-URAMAKI avocado & pistachio on top, filled with salmon tempura, dried tomato & tsatsiki >yogurt, cucumber, mint & garlic sauce
TR OP IC AL →	-0-	-0-
	9,75	MENTA-URAMAKI salmon & avocado with mint tartar sauce on top
	13,15	PAULISTA-URAMAKI avocado & banana tempura with eel on top
	11,50	♥ CEVICHE-URAMAKI white fish, shrimp, lime juice, tomato & coriander
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	8,20	♥ TEKA-MAKI tuna
	4,85	♣ ♥ KAPPA-MAKI cucumber
	7,15	♥ SHAKE-MAKI salmon
	7,15	♣ ♥ AVOCADO-MAKI avocado
	10,95	CALIFORNIA-URAMAKI cucumber, avocado, natural crab, mayo & masago

S P E C I A L →	12,50	DRAGON-URAMAKI avocado, teriyaki sauce & mayo on top, filled with tempura shrimp & cucumber
	11,50	SPICY TORI-URAMAKI avocado, chipotle sauce & pickled onion on top, filled with Japanese fried chicken, lettuce & mayo
	13,10	MEXICAN-URAMAKI avocado, spicy chipotle sauce & shichimi on top, filled with salmon ceviche with jalapeños, onion & cream cheese
	12,85	CONTRAMAR-URAMAKI avocado, chipotle sauce & crispy onion on top, filled with tuna & sautéed leek
	13,15	TACO FISH-URAMAKI avocado, chipotle sauce, shichimi & coriander on top, filled with white fish tempura, sour cream, onion & lettuce
	13,55	MISO & MAGURO-URAMAKI avocado & miso sauce on top, filled with spicy tuna & lettuce
	13,55	ABURI-URAMAKI flambéed salmon & caramelized onion on top, filled with shrimp tempura, cream cheese, masago & dried tomato
	11,50	THAI-URAMAKI crispy on top, filled with shrimp tempura, fresh spinach & zucchini >spicy green curry sauce
	12,15	♦ HOT PHILADELPHIA ROLL panned & deep fried roll, filled with salmon, avocado, onion & cream cheese >ponzu sauce
	11,25	♥ SALMON SKIN-URAMAKI salmon, avocado & katsuobushi on top, filled with crispy salmon skin, cream cheese & cucumber
	12,15	EBI TEMPURA-URAMAKI crispy & smelt roe on top, filled with shrimp tempura, avocado & mayo
	13,95	TATAKI-URAMAKI tuna tataki, avocado & sesame on top, filled with shrimp tempura, mayo & takuan with ponzu sauce
	14,35	KIBUKA-URAMAKI eel, avocado & sesame on top, filled with salmon tempura, cucumber & mayo
	13,70	♦ SPICY MAGURO TEMPURA seaweed roll tempura, filled with spicy tuna & green asparagus >ponzu sauce
	13,70	SOFT SHELL CRAB filled with takuan, mayo, avocado, cucumber & natural crab in batter >ponzu sauce
	13,95	RAINBOW-URAMAKI three different raw fishes on top, filled with cucumber, avocado, natural crab, mayo & masago
	HAND ROLL ¹ Choose a hand roll from all our types of makis except for the specials and the ones made of veal fillet	

NIGIRI ² (1 und) & SASHIMI ³ (3 und)	NIGIRI	SASHIMI
KANOTEGI erotic sushi	♥ 5,25	
SHAKE salmon	♥ 3,30	♥ 6,85
ABURI-SHAKE flambéed salmon	♥ 3,95	
THAI white fish	♥ 3,45	♥ 6,85
ABURI-THAI flambéed white fish	♥ 3,95	
MASAGO smelt roe	♥ 3,15	
SABA mackerel	♥* 3,15	♥* 6,60
EBI shrimp	♥ 3,15	♥ 6,60
TAKO octopus	♥ 3,45	♥ 6,85
IKURA salmon roe	♥ 4,20	
MAGURO bluefin tuna	♥ 3,75	♥ 7,40
ABURI-MAGURO flambéed bluefin tuna	♥* 4,25	
MAGURO TATAKI bluefin tuna tataki	♥* 3,85	♥* 7,85
UNAGI eel	4,50	8,15
AVOCADO avocado	♣♥ 2,80	

¹Hand Roll = they are made with a seaweed cone, so it can be eaten with a hand.
²Nigiri = piece of raw fish on sushi rice.
³Sashimi = piece of raw fish.

SUSHI 福前 美州 BAR↓		
A P P E T I Z E R S →	12,90	ABURI SHAKE flambéed salmon with garlic, lime, masago, shichimi & ponzu sauce
	14,65	ABURI MAGURO flambéed bluefin tuna with garlic, lime, masago, shichimi & ponzu sauce
	9,65	ABURI SABA marinated & flambéed mackerel with ponzu sauce
	12,90	♥ TATAKI SARADA bluefin tuna tataki & wakame salad with miso sauce
	10,85	♥ SASHIMI SARADA raw fish & wakame salad with miso sauce
	14,70	♥ CEVICHE white fish & shrimp with fresh lime juice, cherry tomatoes, pickled onion & coriander
	8,25	TAKO-SU sunomono with chopped octopus & miso vinaigrette
	-♦-	-♦-
	16,50	MAGURO TARTAR tuna tartar with quail egg & sesame sauce
	13,65	SHAKE-AVOCADO TARTAR salmon & avocado tartar with ponzu & wasabi sauce
S P E C I A L S →	14,30	TATAKI CARPACCIO bluefin tuna tataki, caramelized onion & olive oil with ponzu sauce
	4,20	♥ NIKU NIGIRI semi-roasted veal fillet nigiri with miso sauce on top
	-♦-	-♦-
	21,45	♥*CHIRASHI bowl of sushi rice topped with sashimi
	20,25	♥*SUSHI NO MORIAWASE sushi combination: 7 nigiris + 1 maki
	22,00	♥*SASHIMI NO MORIAWASE sashimi combination: 11 pieces
	23,90	♥ SUSHI & SASHIMI COMBINATION 6 sashimis, 4 nigiris, ½ maki
	24,90	♥ MAGURO & SHAKE COMBINATION 6 sashimis, 4 nigiris, 1 maki

♥ COMBOS WITH MISO SOUP
+ 2,50 €