



"Bringing most valuable Japanese dining experience"

RAW BAR

SASHIMI NORI TOSTADAS 1PCS \$7
Salmon, Tuna, Kingfish, Tomato Salsa, Avocado, Crispy Shell

JUKUSEI (CURED) SALMON\$21
Vinegar cured salmon, jalapeño gel, jalapeño paste, quinoa salad, Kombu cheese foam

KINGFISH CRUDO.....\$22
Yuzu cream, pomegranate ponzu, crispy garlic, herbs oil

SASHIMI

TUNA 4PCS.....\$19

ORA KING SALMON 4PCS.....\$18

KINGFISH 4PCS.....\$16

KICHO SIGNATURE TEMAKI SUSHI (2pcs)

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

SPICY TUNA \$18
Fresh tuna w/spicy marinade, creamy tuna sauce, cucumber, avocado, spring onion

SALMON ABURI \$18
Blow torched salmon with soy glaze, avocado, cucumber, fish roe, citrus Gel

TEMPURA PRAWN \$18
Freshly deep fried prawn, creamy spicy sauce, soy glaze, fish roe, spring onion

VEGAN \$16
Fried Enoki mushroom, Truffle aioli, cucumber, avocado, pickled radish

FOODS

EDAMAME \$7
Add chilli garlic +\$1

UMAMI FRIES..... \$9
Kicho seasoning, Japanese mayo

BEETROOT BAO 1PC \$10
Pulled lamb shoulder, granny smith apple, red coleslaw, pickled cucumber and ginger

WAFU WAGYU\$14
Slow cooked wagyu shin, potato pave, mustard salad, cheddar cheese and chives

KARUBI TACO 1PC\$15
24 hours cooked Angus beef short ribs, soft corn Tortillas, spicy slaws, Asian herbs, Jalapeno, Lime yogurt

TEISHOKU

Kicho's Japanese lunch experience includes Chicken with Coleslaw, Pickled Appetizer, Kingfish Ceviche, Temaki Sushi, Miso Soup and Rice

CHICKEN KATSU..... \$32
Deep fry panko chicken, Tonkatsu sauce, Japanese mayo, leek

MISO GLAZED EGG PLANT..... \$28
Kicho spiced miso glaze, puffed buckwheat, black rice and amaranth, pickled fennel

SAKANO OYAKO TEMPURA..... \$39
Tempura daily selected fish, salted fish Tartar, Yuzu gel, Wasabi tobiko, Sanyo seasoning

ASSORTED SASHIMI SET 6PCS..... \$42
Chef selected daily fish

CRISPY GYOZA 5PCS \$16
Soy, mushroom, peas, corn w/ green salad, Kicho balsamic soy dressing

MISO GLAZED EGG PLANT \$17
Kicho spiced miso glaze, puffed buckwheat, black rice and amaranth, Pickled Fennel

KARAAGE CHICKEN 6PCS \$18
Kicho's special marinate fried chicken, with truffle aioli

AGEDASHI TOFU \$20
Fried tofu, grilled portabella mushroom, crispy kale, mountain vegetable, Konbu Sauce

SAKANA OYAKO TEMPURA.....\$24
Tempura daily selected fish, salted fish tartar, Yuzu gel, wasabi tobiko, sansyo seasoning

MEDIUM COOKED WAGYU FLANK\$39
Wagyu (MBS6-7), potato and mushroom chips, miso Bearnaise sauce, pickle cauliflower, pickle radish, fresh broccoli

STEAM RICE \$5

SWEET

TROPICAL CRÈME BRULEE \$14
Lemongrass infused custard, mango pearls, ruby grapefruit, coconut sorbet

YUZU CHEESECAKE \$18
Miso Sable crumb, Raspberry sorbet, meringue kisses

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.



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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 marinate, 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

\$59 PP

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

Fried tofu, grilled portabella mushroom, crispy kale, mountain vegetable, Konbu Sauce

SAKANA OYAKO TEMPURA.....

\$24

Tempura daily selected fish, salted fish tartar, Yuzu gel, wasabi tobiko, sansyo seasoning

YAKITORI

\$24

Charcoal grilled chicken thigh and spring onion with kicho soy glaze, leek and potato puree, Shichimi, pickled shallot, salted egg yolk

MEDIUM COOKED WAGYU FLANK.....

\$39

Wagyu (MBS6-7), potato and mushroom chips, miso Bearnaise sauce, pickle cauliflower, pickle radish, fresh broccoli

GRILLED MISO MARINATED FISH

\$42

Daily selected fish, honey glazed purple carrot, carrot puree, pickled radicchio, chick pea, miso glaze

STEAM RICE

\$5

SWEET

TROPICAL CRÈME BRULEE

\$14

Lemongrass infused custard, mango pearls, ruby grapefruit, coconut sorbet

YUZU CHEESECAKE

\$18

Miso Sable crumb, Raspberry sorbet, meringue kisses

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“Alcohol may be
man’s worst enemy,
but the bible says
love your enemy.”

— Frank Sinatra

COCKTAIL

NINJA SOUR \$22

AMARETTO, BOURBON WHISKY,
LEMON, GRAPEFRUIT

MIDORI YUKI (FROZEN JAPANESE SLIPPER) \$18

MIDORI, COINTREAU, YUZU

KILL BILL..... \$19

RUM, LIME, APPLE, SHISO, MINT

MOMO SPRITZ..... \$19

PEACH, MOMO SHU, PROSECCO

SAILOR MOON \$22

VODKA, LEMON, LYCHEE, MELON

KICHO OLD FASHION..... \$22

TOKI WHISKY, PEACH BITTER, OLEO SACCHARUM

ESPRESSO MARTINI \$22

VODKA, KAHLUA, VANILLA, ORANGE

SIGNATURE MOCKTAIL

SAILOR JUPITER \$12

CUCUMBER, LIME, SHISO, MINT,
GRANNY SMITH APPLE

*Class cocktails can be made by upon request.

WINE

SPARKLING

Wood Park Prosecco	\$11/51
<i>KING VALLEY, VIC</i>	
Sidewood Sparkling Rose	\$13/60
<i>ADELAIDE HILLS, SA</i>	
Laurent Perrier La Cuvee	\$100
<i>CHAMPAGNE, FRANCE</i>	

WHITE

Vickery Eden Valley Riesling	\$11/50
<i>CLAIRE VALLEY, SA</i>	
AT Richardson Chockstone Pinot Gris	\$11/50
<i>YARRA VALLEY, VIC</i>	
Mahi Sauvignon Blanc	\$12/55
<i>MARLBOROUGH, NEW ZEALAND</i>	
Jean Marc Brocard Petit Chablis	\$15/70
<i>CHABLIS, FRANCE</i>	

ROSE

Medhurst Rose	\$13/62
<i>YARRA VALLEY, VIC</i>	

RED

Geoff Merrill Jacko Shiraz	\$13/62
<i>MCLAREN VALE, SA</i>	
Paringa Coronel la Pi not Noir	\$13/62
<i>MORNINGTON PENINSULA, VIC</i>	
Serengale Merlot	\$66
<i>BEECHWORTH, VIC</i>	
Rob Dolan White Label Cabernet Sauvignon	\$69
<i>YARRA VALLEY, VIC</i>	

DRY SAKE

Dassai 45 Junmai Daiginjo \$90

(16%) 720ml

*Mix of red berry and summer fruit flavours,
white chocolate, cream, aromatic jasmine rice,
even a hint of white pepper*

Jozen mizunogotoshi Junmai Ginjo ... \$75

(14.9%) 720ml

*Light, clean, and dry with an underbelly of
flavours such as melon, sweet rice, and vanilla*

Kiku-masamune Junmai\$12/120

(15%) 120ml/ 1.8l

An authentic dry-style Japanese sake

FRUIT SAKE

Umeyado Aragoshi “Yuzu Shu”.....\$15/115

(8%) 90ml/720ml

Zesty lemons and sweet oranges

Umeyado Aragoshi “Momo Shu”... \$15/115

(8%) 90ml/720ml

*Japanese white peach, rich flavour
and mellow textures*

Umeyado Aragoshi “Ume Shu”... \$15/115

(12%) 90ml/720ml

*Japanese Ume plum, smooth and silky textures
with a rich and sweet aroma and flavour*

BEER

KOSHIHIKARI ECHIGO RICE LARGER..... \$20
(5%) 500ml
Niigata, Japan
Smooth lager that's light-bodied, soft,
honeyed, and toasty

BOTTLE

STONE & WOOND PACIFIC ALE \$10
Australia - 330ML {5%}

TAP BEER

SUNTROTY PREMIUM MALT'S \$12
Osaka, JAPAN - 380ml {5.5%}
Flowery Aroma, deep- reaching, Rich flavour

SPIRITS \$ LIQUOR

Toki Blended Japanese whisky(43%).....	\$11
Hibiki Japanese harmony whisky (43%).....	\$25
Ballentine whisky.....	\$10
Roku Gin (43%).....	\$11
Grey goose.....	\$12
El Jimador.....	\$10
Old Forester.....	\$11
<i>Served with neat, water, rocks.</i>	
<i>Or with soda water, tonic water</i>	
<i>& lemonade.</i>	

SOFT DRINK

COKE/COKE NO SUGAR/SPRITE	\$4
"TOMOMASU"	\$7
<i>Peach/Melon/Mango</i>	
LEMON LIME BITTER.....	\$7
SODA LIME BITTER.....	\$7

TEA

GREEN TEA	\$5
ROASTED RICE TEA	\$5