

Kiichi

A la carte

ENTRADAS / APPETIZERS

Sunomono R\$ 18,99

Pepino japonês em conserva, leve e refrescante
Pickled Japanese cucumber, light and refreshing.

Pipoquinha de Camarão R\$ 75,99

Camarão empanado em pequenos pedaços crocantes, servido com molho gochujang.
Crispy popcorn shrimp served with gochujang sauce.

Agedashi Tofu R\$ 39,99

Cubos de tofu empanados e fritos, servidos com molho especial.
Deep-fried tofu cubes served with special sauce.

Guioza (8 unidades) R\$ 39,99

Massa fina recheada com carne suína ou bovina.
Thin pastry dumplings filled with pork or beef (8 units).

Harumaki (8 unidades) R\$ 39,99

Rolinhos primavera recheados com queijo ou legumes.
Spring rolls filled with cheese or vegetables (8 units).

Karaage R\$ 49,99

Cubos de frango empanados e fritos, servidos com molho à base de gengibre.
Japanese fried chicken served with ginger-based sauce.

Shimeji R\$ 49,99

Cogumelos salteados com manteiga, shoyu, saquê e cebolinha.
Shimeji mushrooms sautéed with butter, soy sauce, sake and chives.

Shimeji Especial R\$ 77,99

Cogumelos, lula e camarão salteados com manteiga, shoyu, saquê e cebolinha.
Mushrooms, squid and shrimp sautéed with butter, soy sauce, sake and chives.

Lula à Dorê R\$ 85,99

Lula empanada e frita, servida com molho tonkatsu.
Crispy fried squid served with tonkatsu sauce.

Camarão à Dorê R\$ 85,99

Camarão empanado em massa fina, servido com molho tonkatsu.
Lightly battered shrimp served with tonkatsu sauce.

Camarão Alho e Óleo R\$ 88,99

Camarões salteados com alho, óleo e cebolinha.
Garlic sautéed shrimp with chives.

ENTRADAS FRIAS / COLD APPETIZERS

Ceviche Kiichi R\$ 85,99

Salmão, atum e peixe branco em cubos, cebola roxa, rúcula, coentro, limão e saquê.

Diced salmon, tuna and white fish with red onion, arugula, cilantro, lime and sake.

Salmão Maçaricado (18 fatias) R\$ 85,99

Fatias de salmão seladas e marinadas em shoyu, limão e azeite.

Seared salmon slices marinated in soy sauce, lime and olive oil (18 slices).

Carpaccio Trufado (18 fatias) R\$ 85,99

Peixe da estação com raspas de limão siciliano e azeite trufado.

Seasonal fish with Sicilian lemon zest and truffle oil (18 slices).

Carpaccio de Polvo (10 fatias) R\$ 85,99

Polvo marinado ao molho ponzu.
Octopus marinated in ponzu sauce (10 slices).

TEMAKIS / HAND ROLLS

Temaki Atum R\$ 41,99

Atum com opção de cream cheese ou maionese e cebolinha.

Tuna with optional cream cheese or mayonnaise and chives.

Temaki California R\$ 28,99

Manga, kani kama e pepino.
Mango, crab stick and cucumber.

Temaki Camarão R\$ 47,99

Camarão cozido com opção de cream cheese e cebolinha.

Cooked shrimp with optional cream cheese and chives.

Temaki Ebiten R\$ 47,99

Camarão empanado com opção de cream cheese e cebolinha.

Tempura shrimp with optional cream cheese and chives.

Temaki Salmão R\$ 41,99

Salmão com opção de cream cheese e cebolinha.
Salmon with optional cream cheese and chives.

Kiichi

A la carte

TEMAKIS / HAND ROLLS

Temaki Salmão com Shimeji R\$ 40,99

Salmão e shimeji com opção de cream cheese e cebolinha.

Salmon and shimeji with optional cream cheese and chives.

Temaki Salmão Grelhado R\$ 41,99

Salmão grelhado com opção de cream cheese e cebolinha.

Grilled salmon with optional cream cheese and chives.

Temaki Spicy Tuna R\$ 44,99

Atum, cebolinha, maionese, pimenta e ovas.

Tuna with chives, mayonnaise, chili and fish roe.

Temaki Kito R\$ 47,99

Salmão, ovas, crispy e cream cheese.

Salmon with fish roe, crispy flakes and cream cheese.

MAKIMONOS / SUSHI ROLLS (8 UNIDADES)

Shake Maki R\$ 32,99

Salmon maki.

Tekka Maki R\$ 38,99

Tuna maki.

Uramaki California R\$ 28,99

California roll with mango, crab stick and cucumber.

Uramaki Salmão R\$ 39,99

Inside-out roll with salmon.

Uramaki Ebiten R\$ 55,99

Inside-out roll with tempura shrimp.

Batera de Salmão com Ovas R\$ 44,99

Pressed sushi topped with salmon, crispy flakes and roe.

HOT ROLLS / FRIED SUSHI ROLLS (8 UNIDADES)

Hot Roll de Camarão R\$ 55,99

Deep-fried roll filled with salmon and shrimp.

Hot Roll de Salmão R\$ 49,99

Deep-fried roll filled with salmon.

Hot Roll de Shimeji R\$ 42,99

Deep-fried roll filled with shimeji mushrooms.

NIGIRIS / NIGIRI SUSHI (5 UNIDADES)

Nigiri de Salmão Trufado R\$ 47,90

Truffled salmon nigiri.

Nigiri de Salmão R\$ 45,99

Salmon nigiri.

Nigiri de Camarão R\$ 47,90

Shrimp nigiri.

Nigiri de Atum R\$ 45,99

Tuna nigiri.

Nigiri de Atum com Mel Trufado R\$ 47,99

Tuna nigiri with truffled honey.

Nigiri de Atum com Foie Gras R\$ 68,99

Tuna nigiri topped with foie gras.

Nigiri de Vieira R\$ 68,99

Scallop nigiri.

JOWS/ JOW SUSHI (05 UNIDADES)

Jows de salmão - R\$ 41,99

Salmon Jows

Jows de vieiras - R\$ 68,99

Scallop Jows

Jows maçaricado - R\$ 43,99

Torched Jows

Jow com shimeji - R\$ 42,99

Shimeji Jows

Jow de atum com foie gras - R\$ 68,99

Tuna Jows with Foie Gras

Jow de centolla - R\$ 68,99

King Crab Jows

Jow de unagi - R\$ 68,99

Eel (Unagi) Jows

Jow de idako - R\$ 68,99

Baby Octopus (Idako) Jows

Jow de ikura - R\$ 68,99

Salmon Roe (Ikura) Jows

Jow ebiten - R\$ 44,99

Shrimp Tempura Jows

Jow de ovo de codorna - R\$ 42,99

Quail Egg Jows

Jow de atum - R\$ 42,99

Tuna Jows

Jow de geleia - R\$ 43,99

Jelly-Topped Jows

Jow de wakame - R\$ 47,99

Wakame Seaweed Jows

Jow de ovas - R\$ 49,99

Fish Roe Jows

Kiichi

A la carte

SUSHIS GOURMET

Sushi Gourmet- 8 peças - R\$ 70,99

Gourmet sushi – 8 pieces

1 nigiri barriga de salmão trufado, 1 nigiri de atum com foie gras, 1 nigiri de atum com mel trufado, 1 nigiri de peixe branco com molho de ostras, 1 nigiri de haddock defumado, 1 nigiri de lula defumada, 1 sushi de unagi, 1 nigiri de wagyu.

1 truffled salmon belly nigiri, 1 tuna nigiri with foie gras, 1 tuna nigiri with truffle honey, 1 white fish nigiri with oyster sauce, 1 smoked haddock nigiri, 1 smoked squid nigiri, 1 eel (unagi) sushi, 1 wagyu nigiri.

Jow gourmet 8 peças - R\$ 89,99

Gourmet jow – 8 pieces

2 jow de atum com foie gras e flor de sal, 2 jow de vieira com azeite trufado, 2 jows de ikura e wakame, 2 jows de unagi.

2 tuna jow with foie gras and fleur de sel, 2 scallop jow with truffle oil, 2 ikura (salmon roe) and wakame jow, 2 eel (unagi) jow.

Sushi kiichi - 16 peças - R\$ 79,99

Sushi kiichi – 16 pieces

2 nigiri de salmão, 2 nigiri de atum, 2 nigiri de peixe branco, 2 nigiri de barriga de salmão, 4 uramakis especiais, 4 hot rolls.

2 salmon nigiri, 2 tuna nigiri, 2 white fish nigiri, 2 salmon belly nigiri, 4 special uramaki rolls, 4 fried hot rolls.

SASHIMIS / SASHIMI

Salmão (10 unid.) R\$ 66,99

Fresh salmon slices.

Atum (10 unid.) R\$ 68,99

Fresh tuna slices.

Peixe Branco (10 unid.) R\$ 59,99

Fresh seasonal white fish slices.

Polvo (10 unid.) R\$ 88,00

Cooked octopus slices.

Sashimi Kiichi (20 unid.) R\$ 109,55

Tuna, salmon, white fish and octopus.

Sashimi Gourmet (15 unid.) R\$ 75,99

Gourmet sashimi – 15 pieces

5 sashimis de barriga de salmão trufado, 5 sashimis de atum com mel trufado, 5 sashimis de peixe branco com molho de ostras.

5 truffled salmon belly sashimi, 5 tuna sashimi with truffle honey, 5 white fish sashimi with oyster sauce.

COMBINADOS / CHEF'S COMBINATIONS

Ikigai – 21 peças – R\$ 94,99

Ikigai – 21 pieces

9 sashimis variados, 2 nigiris de salmão, 1 nigiri de atum, 1 nigiri de peixe branco 4 uramaki especiais, 2 jows, 2 hot rolls.

9 assorted sashimi, 2 salmon nigiri, 1 tuna nigiri, 1 white fish nigiri, 4 special uramaki rolls, 2 jow (gunkan-style sushi), 2 fried hot rolls, 2 fried hot rolls.

Shiwase – 24 peças – R\$ 134,99

Shiwase – 24 pieces

10 sashimis de salmão, 3 nigiris salmão, 3 nigiris de barriga de salmão, 4 uramakis de salmão, 2 jows de salmão, 2 jows de salmão spicy.

10 salmon sashimi, 3 salmon nigiri, 3 salmon belly nigiri, 4 salmon uramaki rolls, 2 salmon jow, 2 spicy salmon jow.

Umi – 24 peças – R\$ 145,99

Umi – 24 pieces

10 sashimis de atum, 3 nigiris atum, 3 nigiris atum com mel trufado, 4 uramakis de atum, 2 jows de atum, 2 jows de atum spicy.

10 tuna sashimi, 3 tuna nigiri, 3 tuna nigiri with truffle honey, 4 tuna uramaki rolls, 2 tuna jow, 2 spicy tuna jow.

Kiichi Kazen Frutos – 26 peças – R\$ 145,99

Kiichi Kazen Frutos – 26 Pieces

4 sashimis de salmao, 4 sashimis de peixe branco, 4 sashimis de atum, 2 nigiri barriga de salmao trufado, 2 nigiri de atum com mel trufado, 2 nigiri de peixe branco com molho de ostras, 1 jow ovas, 1 jow salmão, 2 jows de vieiras, 4 uramakis especiais.

4 salmon sashimi, 4 white fish sashimi, 4 tuna sashimi, 2 truffled salmon belly nigiri, 2 tuna nigiri with truffle honey, 2 white fish nigiri with oyster sauce, 1 roe jow (fish eggs), 1 salmon jow, 2 scallop jow, 4 special uramaki rolls.

Zen 30 - peças - R\$ 139,99

Zen – 30 pieces

15 sashimis variados, 2 nigiris de barriga de salmão trufado, 2 nigiris de atum com mel trufado, 2 nigiris de peixe branco com molho de ostras, 4 uramakis especiais, 3 jows de salmão, 2 jows especiais.

15 assorted sashimi, 2 truffled salmon belly nigiri, 2 tuna nigiri with truffle honey, 2 white fish nigiri with oyster sauce, 4 special uramaki, 3 salmon jows, 2 special jows.

Kiichi

A la carte

COMBINADOS / CHEF'S COMBINATIONS

Japa Kiichi - 36 peças - R\$ 149,90

Japa Kiichi – 36 pieces

4 nigiri de salmão, 4 nigiri de atum, 4 nigiri de peixe branco, 4 nigiri de polvo, 4 nigiri ebi furai, 4 jow de vieira, 4 jow spicy, 4 uramaki especial, 4 uramaki de salmão.

4 salmon nigiri, 4 tuna nigiri, 4 white fish nigiri, 4 octopus nigiri, 4 fried shrimp nigiri, 4 scallop jow, 4 spicy jow, 4 special uramaki rolls, 4 salmon uramaki rolls.

Minna seleção - 60 peças - R\$ 339,33

Minna selection – 60 pieces

5 sashimis de barriga de salmão, 5 sashimis de salmão, 5 sashimis de atum, 5 sashimis de peixe branco, 4 nigiri de salmão, 4 nigiri de atum com mel trufado, 4 nigiri de peixe branco com molho de ostras, 4 nigiri de barriga de salmão trufado, 4 nigiri de polvo, 4 jow com vieira, 4 jow de salmão, 4 uramakis de salmão, 4 uramakis especiais, 4 hot rolls.

5 salmon belly sashimi, 5 salmon sashimi, 5 tuna sashimi, 5 white fish sashimi, 4 salmon nigiri, 4 tuna nigiri with truffle honey, 4 white fish nigiri with oyster sauce, 4 truffled salmon belly nigiri, 4 octopus nigiri, 4 scallop jow, 4 salmon jow, 4 salmon uramaki rolls, 4 special uramaki rolls, 4 fried hot rolls.

POKES / POKE BOWLS

Poke de Atum R\$ 65,99

Tuna poke with Japanese rice, sesame, sunomono, mango, tomato, red onion, sesame oil, nori and crispy flakes.

Poke de Salmão R\$ 64,99

Salmon poke with Japanese rice, sesame, sunomono, mango, tomato, red onion, sesame oil, nori and crispy flakes.

Poke de Frutos do Mar R\$ 75,88

Seafood poke with octopus, shrimp, roe and Japanese rice.

Poke Mix R\$ 64,99

Salmon, tuna and white fish with Japanese rice and toppings.

Poke de Salmão Grelhado R\$ 64,99

Grilled salmon with Japanese rice and toppings.

Poke Vegetariano R\$ 54,99

Sautéed vegetables and shimeji with Japanese rice and toppings.

POKES / POKE BOWLS

Poke Salmão com Shimeji R\$ 65,99

Salmon and shimeji with Japanese rice and toppings.

Poke de Salmão Grelhado R\$ 64,99

Grilled salmon with Japanese rice and toppings.

Poke Vegetariano R\$ 54,99

Sautéed vegetables and shimeji with Japanese rice and toppings.

PRATOS ESPECIAIS / SPECIAL DISHES

Salmão ao Molho de Maracujá – R\$ 89,99

Salmão grelhado com molho de maracujá, acompanha yakimeshi de camarão.

Grilled salmon with passion fruit sauce, served with shrimp fried rice.

Soba de Camarão – R\$ 59,99

Macarrão, vegetais, camarão e molho tonkatsu, levemente apimentado, servido na chapa.

Noodles with vegetables, shrimp, and tonkatsu sauce, slightly spicy, served on the hot plate.

Lamen Tradicional – R\$ 65,99

Caldo quente com macarrão lámen e acompanhamentos: peixe, legumes, dashimaki, ovo, frango ou lombo suíno.

Hot broth with ramen noodles and toppings: fish, vegetables, dashimaki, egg, chicken or pork loin.

Shogayaki – R\$ 77,99

Carne fatiada com molho agridoce, gengibre, shoyu e brócolis.

Sliced meat with sweet and sour sauce, ginger, soy sauce, and broccoli.

Teppan de Salmão com Abacaxi – R\$ 85,99

Filé de salmão e abacaxi grelhados, com brócolis, acompanhado de gohan.

Grilled salmon and pineapple with broccoli, served with steamed rice.

YAKISOBAS / STIR-FRIED NOODLES

Yakisoba Vegetariano – R\$ 44,99

Vegetais salteados com shoyu, servidos com macarrão.

Stir-fried vegetables with soy sauce, served with noodles.

Yakisoba de Frango – R\$ 49,99

Filé de frango e vegetais salteados com shoyu, servidos com macarrão.

Chicken fillet and vegetables stir-fried with soy sauce, served with noodles.

Kiichi

A la carte

YAKISOBAS / STIR-FRIED NOODLES

Yakisoba de Filé Mignon – R\$ 69,99

Filé mignon e vegetais salteados com shoyu, servidos com macarrão.

Filet mignon and vegetables stir-fried with soy sauce, served with noodles.

Yakisoba de Frutos do Mar – R\$ 82,99

Mexilhão, camarão, lula, polvo e vegetais salteados com shoyu, servidos com macarrão.

Mussels, shrimp, squid, octopus, and vegetables stir-fried with soy sauce, served with noodles.

Yakisoba Misto – R\$ 69,99

Frango, filé mignon e vegetais salteados com shoyu, servidos com macarrão.

Chicken, filet mignon, and vegetables stir-fried with soy sauce, served with noodles.

Yakisoba de Camarão – R\$ 75,99

Camarão e vegetais salteados com shoyu, servidos com macarrão.

Shrimp and vegetables stir-fried with soy sauce, served with noodles.

TEPPANYAKI

Preparado na chapa quente (Acompanha gohan arroz japonês e missoshiro - sopa de missô)

Prepared on a hot iron griddle (Served with gohan Japanese rice - and miso soup)

Filé de Frango – R\$ 59,99

Filé de frango, vegetais salteados e shoyu, servido na chapa.

Chicken fillet with sautéed vegetables and soy sauce, served on the hot plate.

Filé de Anchovas – R\$ 64,99

Filé de anchovas, vegetais salteados e shoyu, servido na chapa.

Anchovy fillet with sautéed vegetables and soy sauce, served on the hot plate.

Filé de Salmão – R\$ 84,99

Filé de salmão, vegetais salteados e shoyu, servido na chapa.

Salmon fillet with sautéed vegetables and soy sauce, served on the hot plate.

Frutos do Mar – R\$ 139,99

Mexilhão, polvo, lula e camarão, vegetais salteados e shoyu, servido na chapa.

Mussels, octopus, squid, and shrimp with sautéed vegetables and soy sauce, served on the hot plate.

Filé Mignon – R\$ 99,99

Filé mignon, vegetais salteados e shoyu, servido na chapa.

Filet mignon with sautéed vegetables and soy sauce, served on the hot plate.

TEMPURAS / TEMPURA

(acompanha molho tentsuyu - served with tentsuyu sauce)

Tempura de Legumes (12 unid.) – R\$ 52,99

Mix de vegetais empanados em massa exclusiva e fritos.

Assorted vegetables in special batter, deep-fried.

Tempura Misto (14 unid.) – R\$ 79,99

10 vegetais e 4 camarões empanados e fritos.

10 vegetables and 4 shrimp in special batter, deep-fried.

Tempura de Camarão (8 unid.) – R\$ 160,00

8 camarões empanados e fritos.

8 shrimp in special batter, deep-fried.

Torikatsuo – R\$ 49,99

Filé de frango empanado com farinha panko.

Breaded chicken fillet with panko crumbs.

Tonkatsuo – R\$ 59,99

Lombo suíno empanado com farinha panko.

Breaded pork loin with panko crumbs.

Gyokatsu – R\$ 69,99

Filé mignon empanado com farinha panko.

Breaded filet mignon with panko crumbs.

Gohan / Steamed Rice – R\$ 15,99

Missoshiro / Miso Soup – R\$ 15,99

Caldo de soja, missô, tofu e cebolinha.

Soy broth with miso, tofu, and green onions.

SOBREMESAS / DESSERTS

Sorvete (2 bolas) – R\$ 18,00

Sabores: creme, chocolate ou morango.

Ice cream (2 scoops): vanilla, chocolate, or strawberry.

Sopa Exótica – R\$ 29,99

Mix de frutas, sorvete e calda de frutas vermelhas.

Exotic fruit mix with ice cream and berry sauce.

Banana Flambada – R\$ 28,99

Banana flambada com calda de laranja caramelizada, servida com sorvete.

Flambéed banana with caramelized orange sauce, served with ice cream.

Petit Gateau – R\$ 28,99

Bolinho de chocolate servido quente com sorvete.

Hot chocolate cake served with ice cream.

Harumaki de Banana – R\$ 28,99

Massa fina frita recheada com banana, acompanhada de sorvete.

Fried thin pastry filled with banana, served with ice cream.

Sashimis de Frutas – R\$ 49,99

Fatias de frutas da estação, acompanhadas de sorvete.

Seasonal fruit slices served with ice cream.