



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\$ 68,99

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

Camarão à Dorê R\$ 68,99

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

Camarão Alho e Óleo R\$ 77,99

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 (8 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.

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\$ 67,99

Truffled salmon belly, tuna with truffled honey and white fish with oyster sauce.

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.

Kiichi

A la carte

POKES / POKE BOWLS

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.

Poke Salmão com Shimeji R\$ 65,99

Salmon and shimeji with Japanese rice and toppings.

COMBINADOS / CHEF'S COMBINATIONS

Ikigai – 21 peças – R\$ 94,99

9 sashimis variados, 4 nigiris, 4 uramakis especiais, 2 jows, 2 hot rolls.

9 assorted sashimi, 4 nigiri, 4 special uramaki, 2 jow, 2 hot rolls.

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

12 sashimis variados, 6 nigiris variados, 2 jow de ovas, 2 jow de vieira, 4 uramakis especiais.

12 assorted sashimi, 6 assorted nigiri, 2 roe jow, 2 scallop jow, 4 special uramaki.

Shiwase – 24 peças – R\$ 134,99

10 sashimis, 6 nigiri salmão, 4 uramaki, 4 jow.

10 sashimi, 4 salmon nigiri, 4 uramaki, 4jow.

Umi – 24 peças – R\$ 145,99

10 sashimis, 6 nigiri de atum, 4 uramaki, 4 jow.

10 sashimi, 6 tuna nigiri, 4 uramaki, 4jow.

Zen – 30 peças – R\$ 139,99

15 sashimis, 6 nigiris variados, 4 uramakis especiais, 5 jow.

15 sashimi, 6 assorted nigiri, 4 special uramaki, 5 jow.

Minna Seleção – 58 unidades – R\$ 339,33

20 sashimis variados, 24 nigiri variados, 8 jow, 4 uramaki, 4 hot roll.

20 assorted sashimi, 24 assorted nigiri, 8 jow, 4 uramaki, 4 hot roll.

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.

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.

Kiichi

A la carte

YAKISOBAS / STIR-FRIED 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.