Kiichi
À 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
À 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,1nigiri 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,1roe jow (fish eggs),1salmon 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
À 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
À 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.