

Kiu Japanese Restaurant - Dinner Dine-In Menu

KUSHI YAKI

CORN	3
<i>Soy Butter, Kiu Special Spice Blend</i>	
OKRA	3.5
<i>Garlic Oil, Bonito Flakes, House Ponzu Sauce</i>	
KING OYSTER MUSHROOMS	4
<i>Garlic Oil, House Ponzu</i>	
CHICKEN THIGH	\$4
<i>Sea Salt or Teriyaki (3 for \$10)</i>	
PORK BELLY	\$4
<i>Sea Salt or Teriyaki (3 for \$10)</i>	
ANGUS BEEF STRIPLOIN	8.8
<i>Yuzu Kosho, Garlic Chips, Green Onions</i>	
CAPELIN FISH	6
<i>Side of Grated Radish, Soy Sauce, Ginger</i>	
KAWAHAGI	6
<i>Japanese Mayo and Shichimi Spice on the side</i>	
SEA BASS	8.5
<i>Sea Salt and Ponzu Oroshi</i>	
SHRIMP	6.5
<i>Garlic Sauce and Seaweed Flakes</i>	
HOKKAIDO SCALLOP	10
<i>Wasabi Soy Butter</i>	

APPETIZERS

EDAMAME	6
<i>Sea salt or spicy garlice sauce or plain</i>	
TAKO-WASABI & NORI	6
<i>Raw</i>	
+ADDITIONAL NORI	1 / 6pc
TAKOYAKI	7
<i>Toppings: Aonori, Katsuo Bushi, Tonkatsu Sauce</i>	
AGE DASHI TOFU	9
<i>Toppings: Katsuo Bushi, Green Onions, Momiji Oroshi</i>	

CHICKEN KARAAGE	10
<i>Chicken Thigh, Garlic Mayo</i>	
CHAWAN MUSHI	10
<i>Steamed Egg Custard, Chicken, Shrimp, Hotate, Mushrooms, Mitsuba</i>	
BEEF TATAKI	15
<i>Striploin, Traditional Soy Vinaigrette, Garlic Chips, Pomegranite</i>	
SALMON CARPACCIO	10
<i>Olive Oil Ponzu Dressing</i>	

SALADS

GREEN SALAD	9
<i>Pickled Onion, Radish, Crispy Enoki, Spicy Yuzu Vinegarette</i>	
SPINACH SALAD	9
<i>Spinach, Nanami Panko, Julienne Carrots, Pickled Radish, Shallot Dressing</i>	
KAISOU SALAD	10
<i>Wakame Seaweed, Sesame Dressing</i>	
+ADD DICED TAKO (OCTOPUS) TO ANY SALAD 7	

SEAFOOD IZAKAYA

BAKED FRESH OYSTERS	9 / 2pc
<i>Spicy Cod Roe Mayo, Cheese</i>	
EBI MAYO	13
<i>Tempura Shrimp, Yuzu Mayo</i>	
HOT STONE BOWL (FLAMBEE)	15
<i>STEAMED SAKE CLAMS</i>	
<i>Dashi, Sake, Seasonal Vegetable</i>	
MISO BLACK COD	23
<i>Sweet Miso Sauce, Hajikimi Ginger Tempura</i>	

MEAT IZAKAYA

48-HOUR YUZU TERIYAKI SHORT RIBS <i>Yuzu Sauce, Creamy Potato Puree, Fried Onions and Yuzu Peel</i>	22
PORK BELLY KAKUNI <i>Sweet Soy Marinade</i>	12
GYU KATSU <i>Panko Crusted 4oz Angus Striploin, Cabbage, Shimeji Ankake, Karashi Miso Sauce</i>	23
LIMITED PREMIUM JAPANESE A5 WAGYU 3OZ STEAK <i>(Limited Qty) Choose From: -Chef Grilled premium A5 wagyu steak served with moromi miso & soy butter sauce -Grill your own A5 wagyu thinly sliced steak, on a hot plate served with mushrooms.</i>	130

KIU SUSHI

All nigiri comes with wasabi inside. Please inform your servers, if you do not want wasabi inside your nigiri.

We use traditional Akazu (Red Rice Vinegar) to season our sushi rice for an authentic edomae sushi (former name of Tokyo). The rice is naturally a red/pink hue due to the longer aging process of the vinegar which gives it a milder and sweeter tone.

KIU MAKI (6PCS)

KAPPA MAKI	4.5
TAMAGO MAKI	6
CHOPPED SALMON MAKI	6
UNAGI MAKI	8
BLUEFIN TUNA MAKI	8

OSHI SUSHI (6PCS)

EBI ABURI OSHI <i>Torched pressed, Homemade Basil Mayo</i>	15
HOTATE IKURA ABURI OSHI <i>Torched pressed, Green Onions and Ikura Zuke</i>	16
SALMON ABURI OSHI <i>Torched pressed, Homemade Miso Mayo and Jalapeno</i>	17
ANAGO ABURI OSHI <i>Torched pressed, Sansho Pepper and Yuzu</i>	17
8PCS MIXED (2pcs of each kind)	22
12PCS MIXED (3pcs of each kind)	32

NIGIRI & SASHIMI

ABURI COMBO

4PC NIGIRI & 3PC OSHI SUSHI	25
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NIGIRI SUSHI

CHEF'S CHOICE NIGIRI 5PC	16
CHEF'S CHOICE CLASSIC 7PC	28
CHEF'S CHOICE PREMIUM 9PC	42

SASHIMI

CHEF'S CHOICE DAILY PLATTER 9PC - 5 VARIETIES OF FISH	35
15PC - 8 VARIETIES OF FISH	69
+ADD 1 WHOLE LOBSTER SASHIMI WITH 2	+25
LOBSTER MISO SOUPS	
LIVE LOBSTER SASHIMI	45
<i>Comes with 2 Lobster Miso Soups</i>	

A LA CARTE (1PC)

TAMAGO	3
TOBIKO	3
SALMON	3.5
IKURA ZUKE	4.5
UNAGI	4
MADAI	5
HAMACHI	5
KAMPACHI	5.5
AKA EBI	5
HOTATE	5.5
AKAMI	6.5
CHUTORO	8.5
OTORO	10
HOKKAIDO UNI (SEASONAL)	MP
VANCOUVER UNI (SEASONAL)	MP
BOSTON UNI (SEASONAL)	MP



Japanese Restaurant



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