

Kitchen Appetizer

<i>Gyoza</i>	chicken or vegetable dumplings, pan fried and steamed	\$10
<i>Ebi Shumai</i>	steamed shrimp dumplings	\$7
<i>Tempura</i>	lightly battered and fried shrimp and vegetable	
	Soft-shell Crab & Veg (7pcs)	\$18
	Shrimp only (5 pcs)	\$17
	Shrimp & Veg (7 pcs)	\$16
	Vegetable (7 pcs)	\$13
<i>Curry Calamari</i>	lightly battered, curry infused, fried squid rings.	\$9
<i>Takoyaki</i>	Osaka style, ball shaped, wheat flour-based dumplings and octopus	\$9
<i>*Beef Tataki</i>	thin sliced seared rare Angus beef served w/ ponzu, ginger	\$16
<i>Beef Maki</i>	asparagus, scallion rolled in slices of Angus beef in a sweet soy	\$16
<i>Karaage</i>	Japanese style crisp fried chicken	\$9
<i>Kama yaki</i>	yellow tail collar or amber jack collar lightly salted, grilled GF	MP
<i>Gindara</i>	broiled Japanese cod, choice of sweet miso glaze or teriyaki	\$18
<i>Shioyaki</i>	lightly salted grilled norwegian mackerel or salmon GF	\$15
<i>Fried Oyster</i>	Japanese fried oyster with panko	\$16
<i>Age Dashi Dofu</i>	fried tofu, tempura sauce, scallion, daikon, ginger	\$7
<i>Tofu Steak</i>	sautéed tofu with onion, celery, shiitake mushroom stuffing	\$14
<i>Kushikatsu</i>	Panko-breaded and fried pork cutlet on skewers	\$14
<i>Yakitori</i>	grilled chicken skewers, choice of teriyaki or shio (salt) GF	\$9
<i>Edamame</i>	boiled soy beans with seasalt GF	\$5
<i>Hijiki</i>	broiled seaweed salad with carrot, fried tofu	\$8
<i>Oshitashi</i>	boiled spinach, sweet soy, sesame	\$8
<i>Shishamo</i>	grilled Hokkaido smelts 3pc GF	\$9
<i>Korokke</i>	Japanese style vegetable croquettes	\$7
<i>Kimpira</i>	burdock root (gobo) and carrots, in a sweet and savory glaze	\$9
<i>Ika Yaki</i>	grilled whole squid brushed with soy sauce glaze	\$12

GF: Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition



Sushi Appetizer



*Sushi Appetizer	4 pcs nigiri sushi	tuna, salmon, shrimp, whitefish	GF	\$14.5
*Sashimi Appetizer	3 slices of tuna, 2 salmon, 2 whitefish		GF	\$21/all salmon GF \$21
*Sashimi Moriawase	chef's selection 5-6kind(10-14pc)		GF	\$47-60 per person
Kuki Wakame	seaweed salad			\$6
Ika Sansai	sesame seasoned smoked squid salad			\$9
Takosu	fresh sliced octopus in a light vinegar sauce		GF	\$16
*Sunomono	fresh sliced seafoods in a light vinegar sauce			\$16
*Maguro no Yamakake	tuna, grated mountain potato, wasabi, quail egg		GF	\$19.5
Iidako	grilled baby octopus tossed w/ sweet soy-sesame dressing			\$10
Tamago Yaki	Sushi's sweet egg omelette w/ seaweed salad			\$7
Kiku Crab Salad	kiku's crab salad			\$7
Natto	fermented soy beans \$7	(w/Maguro Tuna \$19.5 w/ Ika Squid \$15)	GF	
*Ika Uniae	uni with sliced of squid	(w/ California Uni \$28 , w/Japanese Uni \$35)	GF	

Soup

Miso	tofu with scallion	GF		\$4
	langoustine lobster bits with scallion	GF		\$9
Tempura Udon	white noodle			regular \$16 / half \$10
Tempura Soba	buckwheat noodle			noodle soup, wakame, scallion, shiitake, fish cake, snow pea w/ shrimp tempura

Salads

*Tuna Tataki	seared tuna w/ mixed greens in a pesto basil dressing			\$18
Soba Salad	greens, soba noodles, scallion, hijiki, sesame soy dressing			\$13
Mixed Greens	choice of ginger or sesame walnut dressing			\$6

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Dinner Entrées

◆ includes miso soup and rice

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substitute salad for miso soup \$2.80

Teriyaki ◆ grilled and topped with our homemade teriyaki sauce

swordfish \$30 salmon \$29 chicken \$28 Angus steak \$30

Tempura ◆ lightly battered and fried, served with tempura dipping sauce

shrimp \$29 vegetable \$26 Shrimp & vegetable \$29

Salmon Lime Miso ◆ baked salmon in a miso-mayo glaze \$30

Katsu ◆ panko breaded and fried, served with katsu sauce \$30

tonkatsu (pork)

torikatsu (chicken)

**Sushi Regular* ⊙

10 pieces \$29 GF

toro, tuna, 2 whitefish, salmon, shrimp, tamago
3 pcs. salmon/cucumber roll

**Sushi Deluxe* ⊙

12 pieces \$37 GF

2 toro, 3 whitefish, tuna, salmon, shrimp, tamago
3 pcs. salmon/cucumber roll

**Sushi Premium Set* ⊙

sushi chef's choice of 14 pc of nigiri sushi starting \$75

**Sushi Lover for 2* ⊙

28 pieces \$80 for 3 - 42 pieces \$120 GF

toro, salmon, tuna, yellowtail, whitefish
6 pc. salmon/cucumber and 6 pc. tuna/cucumber roll

**Sashimi Platter* ◆

19 pieces \$38 GF

tuna, salmon, whitefish, crab, octopus, shrimp, tamago

Vegetable Sushi ⊙

16 pieces \$26 6 pc. vegetable roll, 6 pc. oshinko maki

1 pc. carrot, asparagus, shitake mushroom, avocado nigiri

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- Una Ju* ⊙ grilled premium eel on a bed of steamed rice \$32
- **Chirashi Sushi* ⊙ sashimi on top of a bed of sushi rice \$36
 toro, tuna, salmon, 2 whitefish, ikura, squid, octopus, shrimp, shiitake mushroom

Hot Pot

All hot pot include vegetables (tofu, bok choy, nappa, chrysanthemum, shiitake, seasonal mushrooms, scallions, bamboo shoot, carrots) + Angus steak

For 2 \$90 For 3 \$135 each additional person \$45 each

Add 4oz A5 Wagyu \$90 (limited availability)

- * *Sukiyaki* ◆ +onion and noodles in our homemade Sukiyaki sauce with raw egg
- **Shabu Shabu* ◆ +udon noodles in our dashi broth with ponzu, sesame sauce

Omakase

chef's choice course dinner featuring a variety of dishes include dessert

*Matsu 8 courses \$95

*Ume 6 courses \$70

Omakase at Sushi Bar

Sushi Chef exclusively communicate with guest and serve piece by piece nigiri sushi
 Up to when guest indicate that they are finished

Combinations

- **Kiku Super Combo* ◆ \$36 shrimp & vegetable tempura, chicken teriyaki
 3 pc. salmon cucumber roll, tuna, salmon, whitefish, shrimp nigiri
- **Tempura & Sushi* ◆ \$32 3 pc. shrimp tempura, 3 pcs. vegetable tempura
 1 tuna, 1 salmon, 1 whitefish, 6 pc salmon cucumber roll
- **Sushi & Sashimi* ◆ \$36 sashimi: 3 tuna, 2 salmon, 2 whitefish
 sushi: 1 tuna, 1 salmon, 1 whitefish, 6 pc salmon cucumber roll
 seaweed salad, ika sansai
- Vegetable Tempura & Vegetable Sushi* ◆ \$26
 7 pc vegetable tempura
 6 pc. vegetable roll, 1 pc asparagus, carrot, shiitake mushroom

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Welcome to Kiku, where the essence of traditional Japan is woven into the heart of Pittsburgh. Established in Tokyo as Sushi Gen in 1971, our founder brought his passion for authentic Japanese cuisine to Pittsburgh in 1983, creating this exquisite dining sanctuary. Designed by a master Kyoto "Miya Daiku," our restaurant features a unique, nail-less construction typical of Kyoto's most exclusive teahouses, enveloping guests in an ambiance of serene elegance.

Inside Kiku, every corner reflects the beauty and refinement of Japanese culture. Our decor is adorned with traditional Japanese elements such as antique Tokonoma alcoves, elegant Kimonos, and Byobu folding screens, which serve as stunning art. These elements not only enhance the aesthetic of the space but also imbue it with a deep cultural resonance.

At Kiku, we are committed to delivering an authentic Japanese dining experience. We source our ingredients directly from Japan and New York each week, ensuring the freshest and highest quality fare. Join us at Kiku for a culinary journey that transcends ordinary dining, right here in the heart of Pittsburgh. Dozo Goyukkuri.

Nigiri Sushi/Sashimi 寿司 1 per order

<i>Toro</i>	Fatty Bluefin Tuna (Spain)	11
<i>Maguro</i>	Tuna (Spain, Boston)	5
<i>Hamachi</i>	Yellowtail (Kyushu,Japan)	5
<i>Kampachi</i>	King Amberjack (Hawaii)	4
<i>Botan Ebi</i>	Jumbo SweetShrimp (Canada)	9.5
<i>Uni</i>	Sea urchin California 12 • Japan	20
<i>Sake</i>	Salmon (Scotland, Norway)	5
<i>Hirame</i>	Fluke (Boston)	3.5
<i>Branzino</i>	Eropean bass (Mediterranean)	4.8
<i>Hotate</i>	Sea Scallop (Hokkaido,Japan)	7
<i>Hokkigai</i>	Arctic Surf Clam (Canada)	4.5
<i>Ika</i>	Squid (Japan Sea)	3.8
<i>Tako</i>	Octopus (Pacific)	4.5
<i>Ebi</i>	Prawn Shrimp (Pacific)	4.3
<i>Saba</i>	Mackerel (Norway)	2.85
<i>Sawara</i>	King Mackerel (Canada,Boston)	5
<i>Unagi</i>	Grilled Eel (China)	4.5
<i>Ikura</i>	Salmon Egg (Canada)	6
<i>Tobiko</i>	Frying Fish Egg(Pacific) 3.95 w/Quail Egg	4.5
<i>Kani</i>	Crab-flavored seafood	2.5
<i>Tamago</i>	Original Sweeten egg omelet	3.5

* Seasonal Seafood Selections: Please inquire about availability

Seared Gindara (Canada), *Aji* (Japan), *Katsuo* (Japan), *Live scallop sashimi* (Boston)
Suzuki (New York), *Tai* (Fukuoka,Japan)

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Roll 裏卷 Cut in 6pc

- Spider Roll (Soft-shell crab Avocado Asparagus Cucumber)* 18
- Rainbow Roll (Tuna Salmon Yellowtail Cucumber)* 17
- Steelers Roll (Grilled Eel Avocado Cucumber Tamago)* 17
- Spicy Tuna Roll (SpicyTuna Cucumber)* 9.8
- Tempura Roll (Fried Shrimp)* 9.8
- Shadyside Roll (Salmon Cream cheese Cucumber)* 9.8
- Salmon Avocado Roll (Salmon Avocado Cucumber)* 9.8
- Tokyo Roll (Tuna Cucumber)* 9.8
- Allegheny Roll (Shrimp Avocado Cucumber)* 9
- Kiku California roll (Crab Salad Avocado Cucumber)* 9
- California roll (Crab Avocado Cucumber)* 9
- Vegetable Tempura Roll (Fried Broccoli or Yam)* 9
- Kagoshima Roll (Yellowtail)* 9.8
- Dynamite Roll (Spicy Hokkaido Sea Scallop Avocado)* 12
- Monongshela Roll (Grilled eel Cucumber)* 9.8
- Vegetable Roll (Asparagus Carrot Cucumber)* 9
- Grilled Eel Avocado (Grilled eel Avocado Cucumber)* 9.8
- Tuna Avocado Roll (Tuna Avocado Cucumber)* 9.8

Maki 細卷 Cut in 6pc

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| <i>Tekka Maki</i> | 7 | Tuna |
| <i>Toro Taku ShisoMaki</i> | 10 | Fatty tuna, Pickled Radish, Shiso Mint |
| <i>Toro Maki</i> | 9.5 | Fatty Tuna |
| <i>Hamachi Maki</i> | 8 | Yellowtail |
| <i>Salmon Maki</i> | 7 | Salmon |
| <i>Avocado Maki</i> | 7 | Avocado |
| <i>Kappa Maki</i> | 6 | Cucumber |
| <i>Unakyu Maki</i> | 7 | Grilled eel Cucumber |
| <i>Ume-Kyu-Shiso Maki</i> | 6.5 | Plum, Cucumber, Shiso-Mint |
| <i>Oshinko Maki</i> | 6 | Pickled Radish |

Temaki 手卷 1 per order

- Kiku Handroll* 6 Kiku's Crab Salad
- Tempura Handroll* 7 Fried Shrimp
- Spicy Tuna cucumber Handroll* 6.5
- Grilled Salmon Skin cucumber Handroll* 6.5
- Salmon Avocado cucumber Handroll* 6.5
- Spicy Salmon cucumber Handroll* 6.5
- Grilled Eel Avocado Handroll* 6.5