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Kiku Sushi & Vegetarian offers fresh options for all

By Jenn Freedman



Kiku Sushi & Vegetarian opened its doors on May 18 on the west side of Lafayette Circle. Kiku's original location, Kiku Sushi, in Berkeley on Gilman Avenue has been open for 10 years.

Kiku impressively offers both a traditional Japanese and Sushi menu, and an entire vegetarian/vegan menu, too. "Many of our customers expressed not being able to accommodate all of their friends, families or partners at our establishment because they could not eat seafood or meat. By offering both menus we found that our customers love?being able to bring everyone together to enjoy a good meal that has delicious options for all. And that has made us different and highly popular," owner Sophia Batsaikhan shares.

Kiku sources fresh fish daily. For example, uni (sea urchin) comes either from Japan or locally from

Monterey. Since their selection is so fresh, popular dishes include nigiri/sashimi items like hamachi, sake (salmon) and uni as well as makis (rolls) like spicy tuna, rainbow, and scallop. The ingredients in the vegetarian and vegan dishes are made from local growers. Some of the more popular dishes are the soba salad, shitake mushroom and kinoko soup, green dragon roll, and gogo roll. Kiku updates the menus frequently.

Kiku is open for lunch Tuesday through Saturday and dinner Tuesday through Sunday. Hours vary by day. You can view hours and menu on their website at http://www.kikusushiandvegetarian.com. DoorDash is also available for delivery.

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