

# Hiru Menu

Monday – Friday 12 – 2.30 pm

£15.95

with a glass of sake (cold or hot),  
glass of house wine, beer or a soft drink

(Choose one main dish from the selection listed below)

## Ramen

A Japanese noodle dish served in a rich flavoured broth

### Kubota Shoyu

grilled chicken thigh, bamboo shoots, seaweed, spring onion and a soya based broth

### Tonkotsu

8 hour chashu (pork belly), bean sprouts, bamboo shoots, seaweed, spring onion and a pork broth

### Yasai (VG)

Simeji mushroom, bean sprouts, cabbage, carrots, seaweed, spring onion and a plant based broth

add a Hanjuko egg + £1

## Sando

A Japanese sandwich served with a Japanese side salad or fries

### Chicken Katsu

Chicken breast in crispy panko breadcrumbs, spinach, caramelised onions, red cabbage and a tonkatsu sauce

### Wagyu +£2

Wagyu beef, spinach, caramelised onions, red cabbage and a tonkatsu sauce

### Yasai (V)

Tofu inari, avocado, spinach, caramelised onions, red cabbage with a vegan mayo

## Salads

### Miso Chicken Caesar Salad

with inari tofu, rice cracker and yuzu miso dressing

### Kinjo House Salad

seasonal leaves, sweet potato, tender stem broccoli & a sesame soy dressing

# Sushi Bowls

Sushi Rice, Daikon Cress, Pickles, Seaweed, Orange Tobiko, served with Miso soup

### Salmon & Avocado

### Tuna & Avocado

### Yasai (VG)

tofu & avocado, takuwan, shisho leaves, sesame seeds & nori

## Donburi

Fluffy steamed rice bowls served with Miso Soup

### Chasu Don (Pork Belly)

spring onion, white sesame seeds, pickled ginger

### Chicken Teriyaki Don

sansho pepper, teriyaki sauce

### Yakitori Don (Chicken)

momo kushi, spring onion, pink ginger pickles & yakitori sauce

### Auberine + Japanese Yam (VG)

aubergine and Japanese sweet potatoes with a sesame miso sauce

### Wagyu Don +£2

spring onion, pink ginger pickles and sautéed onion



## Add a Side

Steamed Japanese Rice (VG)	£4.45
Truffled Rice (VG)	£4.95
Yuzu Butter Rice (V)	£4.95
Tender Stem Broccoli (VG) (C)	£5.95
with a sesame dressing	
Satsumaimo (VG)	£5.25
sweet potato with burnt yuzu butter soy	
Kinoko Mushrooms (VG)	£6.45
sauteed shitake, eringi & shimeji mushrooms in a yuanji sauce	
Spinach Ohitashi (VG) (C)	£5.95
with crispy yuba	
Wakame Salad (VG) (C)	£5.95
seaweed, cucumber with sesame soy dressing	