
Kinjo Bellini

£8.95

Glass of Champagne

£10.95

For the Table

White Miso Soup (VG) seaweed, spring onion, tofu		£4.75
Edamame	salted (VG)	£4.75
	spicy (V)	£4.95
Shishito Pepper (V) with burnt yuzu butter soy		£5.95
Tender Stem Broccoli (VG) with sesame dressing		£5.95
Pop Corn Shrimp spicy aioli, umami salt		£8.95
Spinach Ohitashi (VG) with crispy yuba		£5.95
Tsukemono (VG) selection of homemade Japanese pickles		£4.95
Calamari with wasabi allioli		£8.95



Agemono

We follow a traditional Japanese process for all our tempura dishes - lightly coated, delicate & crispy

Soft Shell Crab Tempura served with spicy sesame miso		£10.95
Chicken 'Karaage' chicken thighs in chilli miso sauce		£10.45
Prawn Tempura with ginger daikon tempura sauce		£10.25
Yasai Tempura (V) mixed seasonal vegetables with ginger daikon tempura sauce		£9.75
Yam Korokke (VG) Japanese sweet potatoes and tonkatsu sauce		£8.95
Agedashi (VG) tofu with aubergine, shishito peppers & ginger daikon tempura sauce		£10.45
Wagyu Korokke minced wagyu skewers with a yuzu teriyaki sauce		£10.45
Japanese Aubergine Japanese aubergine with a sesame miso sauce		£9.95

Sides

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

Sushi

Our Tuna is sustainably sourced by Balfego in Spain and certified by AENOR. On request we can provide the QR code detailing the location, harvest, weight, fat content of today's tuna

Sashimi, 3 pieces | Nigiri, 2 pieces

Avocado Nigiri (VG)	£5.95	Salmon	£7.95
Inari (VG)	£6.25	Hamachi	£8.45
Paprika (VG)	£6.25	Ama Ebi (sweet prawn)	£7.95
Akami	£9.65	Suzuki	£7.95
Chutoro	£9.95	Salmon Roe Caviar	£9.25
Unagi	£9.95	Cornish Mackerel	£7.95

Raw and Cured

Suzuki Kobujime seabass cured for 12 hours with Kombu seaweed, served with katsuo yuzu ponzu	£9.95
Akami Tataki tuna with wafu dressing, ginger sprout, red sorrel & crispy onion	£11.95
Salmon Carpaccio with a spicy chilli ponzu, crispy shallots and coriander cress	£10.65
Tako Carpaccio octopus with garlic ponzu & nanban pickles	£11.95
Hamachi Carpaccio yellowtail with truffled ponzu & kizami wasabi	£11.65
Wagyu Tataki with egg mustard & daikon ponzu	£13.95
Avocado & Palmito Carpaccio (V) with yuzu wasabi dressing and tempura flakes	£7.95

Maki Rolls 6 pieces

Kinjo Mango (V) with gobo pickles & asparagus	£9.95
Sojin (V) dry tomato, avocado, kanpyo	£9.95
Yasai (V) cucumber, sinko & shiso leaves	£9.75
Spicy Tuna with Japanese pickles & shiso leaves	£11.95
Kinjo Prawn Tempura with Japanese soy mayo	£10.95
Salmon & Avocado with kanpyo & soya mayo	£10.95
California snowcrab, avocado, kanpyo & soya mayo	£10.95
Kabayaki Unagi cucumber, ginger pickles & aonori flakes	£11.95
Spicy Salmon with a spicy Japanese mayo	£10.95
Soft Shell Crab Tempura avocado, cucumber & soya mayo	£12.95
Wagyu Beef asparagus, caramelised onion & sansho pepper	£13.25

Moriawase Sushi Sharing Platters

Sashimi Moriawase (8 pcs) Mixed sashimi selection Chutoro / Salmon / Hamachi / Ama ebi	£22.95
Tokubetsu Nigiri (6 pcs) Mixed Nigiri selection Akami / Salmon / Suzuki	£23.95
Kawai Moriawase (18 pcs) Maki - Spicy Salmon Nigiri - Akami / Suzuki Sashimi - Salamon / Hamachi	£45.95
Kinjo Moriawase (32 pcs) Maki - Prawn Tempura / Salmon & Avocado Nigiri - Akami / Hamachi Sashimi - Suzuki / Seared Mackerel	£78.95

Kushiyaki

Following Japan's longstanding tradition of cooking skewers over charcoal using our hand built Robata grill, served as a single skewer

Tori Kawa - chicken skin + tare & Japanese 7 spice	£4.75
Momo - chicken thigh with house teriyaki	£4.95
Mune - chicken breast with ponzu oroshi & wasabi	£4.95
Tsukune - Japanese chicken meatball with tare & egg yolk	£6.45
Tebasaki - chicken wings with 7 spice	£4.95
Buta - pork belly with yuzu spicy tare sauce	£8.45
Wagyu - beef with a daikon ponzu	£8.95
Eringi Mushroom - with tare (VG)	£4.25
Asuparagasu - asparagus with house teriyaki (VG)	£4.95
Zukkini - courgettes with house teriyaki (VG)	£4.45

Moriawase Sharing Platters

Kinjo Kushi Moriawase (5 skewers) Momo/Tebasaki/Buta/Wagyu/Asuparagasu	£30.95
Sumo Kushi Moriawase (10 skewers) Momo/Tebasaki/Buta/Wagyu/Asuparagasu	£59.95

Robata

Salmon Sumiyaki house teriyaki	£21.95
Chicken Teriyaki marinated in miso with house teriyaki	£18.95
Black Cod with kyoto miso & tsukemono	£34.95
Japanese Wagyu Beef short rib wagyu with daikon ponzu and yasai skewers	£39.95
Olive fed British Wagyu oyster blade with daikon ponzu and yasai skewers	£31.95



Donburi

Fluffy steamed rice bowls topped with spring onion & shiraga negi

Buta Don 8 hour shredded pork belly, edamame, white sesame seeds & pickled ginger	£16.95
Chicken Teriyaki Don sansho pepper, teriyaki sauce & edamame	£15.95
Wagyu Don spring onion, ginger pickles, edamame, onions & a hanjuko egg	£21.95
Aubergine & Japanese Yam (VG) aubergine and Japanese sweet potatoes with a sesame miso sauce	£14.95

Salads

Miso Chicken Caesar Salad with inari tofu, tempura flakes & yuzu miso dressing No chicken (V) £13.25	£16.25
Kinjo House Salad (VG) seasonal leaves, sweet potato, tender stem broccoli & a sesame soy dressing	£14.95
Chef's Sushi Bowl today's selection of sushi fish, edamame, daikon cress, shiso leaves, seaweed, pink radish, orange tobico and wasabi. Served with miso soup	£17.95