

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

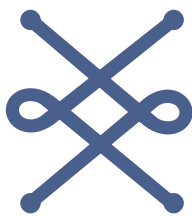
Wagyu Don +£2

spring onion, pink ginger pickles and sautéed onion



Add a Side

Steamed Japanese Rice (VG)	£4.45
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
sautéed 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	



Drinks

House Sake, 100 ml

Eclat de Mer, Sauvignon Blanc, 175 ml

Michel Servin Rouge, 175 ml

Le Bois des Violettes Rose, 175 ml

Asahi, 330 ml

Coke

Diet Coke

Coke Zero

Juices

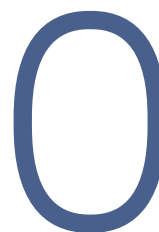
Orange, Apple, Pomegranate, Lychee



Prosecco + £1.25

White Wine Spritzer + £1.25

Pinot Grigio + .95p



KINJO IS ABOUT SHARING JAPANESE PLATES TO ENJOY TOGETHER, THAT MEANS WE COOK AND SERVE OUR DISHES WHEN THEY ARE READY AND THEY MAY NOT ALL ARRIVE TOGETHER.

(V) – VEGETARIAN (VG) – VEGAN

PLEASE INFORM A MEMBER OF THE TEAM IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. WE TAKE CAUTION TO PREVENT CROSS-CONTAMINATION, HOWEVER WE CANNOT ENSURE THE ABSENCE OF ALLERGENS IN OUR FOOD.

KINJO IS A CASHLESS RESTAURANT – WE ACCEPT CARD PAYMENTS ONLY.

A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.