
Kinjo Bellini£8.95

Glass of Champagne£10.95

For the Table

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

Agemono

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

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

Sides

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
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

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 £9.95

seabass cured for 12 hours with Kombu seaweed, served with katsuo yuzu ponzu

Akami Tataki £11.95

tuna with wafu dressing, ginger sprout, red sorrel & crispy onion

Salmon Carpaccio £10.65

with a spicy chilli ponzu, crispy shallots and coriander cress

Tako Carpaccio £11.95

octopus with garlic ponzu & nanban pickles

Hamachi Carpaccio £11.65

yellowtail with truffled ponzu & kizami wasabi

Wagyu Tataki £14.95

with egg mustard & daikon ponzu

Avocado & Palmito Carpaccio (V) £7.95

with yuzu wasabi dressing and tempura flakes

Maki Rolls 6 pieces

Kinjo Mango (V) £9.95

with gobo pickles & asparagus

Sojin (V) £9.95

dry tomato, avocado, kanpyo

Yasai (V) £9.75

cucumber, sinko & shiso leaves

Spicy Tuna £11.95

with Japanese pickles & shiso leaves

Kinjo Prawn Tempura £10.95

with Japanese soy mayo

Salmon & Avocado £10.95

with kanpyo & soya mayo

California £10.95

snowcrab, avocado, kanpyo & soya mayo

Crunchy Hamachi £10.95

marinated spicy yuzu & pepper yellow tail, grilled asparagus

Kabayaki Unagi £11.95

cucumber, ginger pickles & aonori flakes

Spicy Salmon £10.95

with a spicy Japanese mayo

Soft Shell Crab Tempura £12.95

avocado, cucumber & soya mayo

Wagyu Beef £13.25

asparagus, caramelised onion & sansho pepper

Moriawase Sushi Sharing Platters

Sashimi Moriawase (8 pcs) £22.95Mixed sashimi selection
Chutoro / Salmon / Hamachi / Ama ebi**Tokubetsu Nigiri (6 pcs)** £23.95

Mixed Nigiri selection Akami / Salmon / Suzuki

Kawai Moriawase (18 pcs) £45.95Maki - Spicy Salmon | Nigiri - Akami / Suzuki
Sashimi - Salmon / Hamachi**Kinjo Moriawase (32 pcs)** £78.95Maki - Prawn Tempura / Salmon & Avocado
Nigiri - Akami / Hamachi | Sashimi - Suzuki / Seared Mackerel

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 £6.45

tare & egg yolk

Tebasaki - chicken wings with 7 spice £4.95

Buta - pork belly with yuzu spicy tare sauce £8.45

Wagyu - beef with a daikon ponzu £9.95

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) £30.95

Momo/Tebasaki/Buta/Wagyu/Asuparagasu

Sumo Kushi Moriawase (10 skewers) £59.95

Momo/Tebasaki/Buta/Wagyu/Asuparagasu

Robata

Salmon Sumiyaki £21.95

house teriyaki

Chicken Teriyaki £18.95

marinated in miso with house teriyaki

Black Cod £34.95

with kyoto miso & tsukemono

Japanese Wagyu Beef £39.95

short rib wagyu with daikon ponzu and yasai skewers

Olive fed British Wagyu £31.95

oyster blade with daikon ponzu and yasai skewers



Donburi

Fluffy steamed rice bowls topped with spring onion & shiraga negi

Buta Don £16.95

8 hour shredded pork belly, edamame, white sesame seeds & pickled ginger

Chicken Teriyaki Don £15.95

sansho pepper, teriyaki sauce & edamame

Wagyu Don £21.95

spring onion, ginger pickles, edamame, onions & a hanjuko egg

Aubergine & Japanese Yam (VG) £14.95

aubergine and Japanese sweet potatoes with a sesame miso sauce

Salads

Miso Chicken Caesar Salad £16.25with inari tofu, tempura flakes & yuzu miso dressing
No chicken (V) £13.25**Kinjo House Salad (VG)** £14.95

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

Chef's Sushi Bowl £17.95

today's selection of sushi fish, edamame, daikon cress, shiso leaves, seaweed, pink radish, orange tobico and wasabi. Served with miso soup

Champagne and Sparkling

	125ml	250ml	Bottle
Ca' Vescovo Cuvee Prosecco DOC	£7.25		£32.95
Crémant de Bourgogne Brut Blanc, Burgundy			£38.95
Squerryes Brut 2019, Kent			£43.95
Cuvee Zero, Veneto (Alcohol Free)			£29.95
Paul Drouet, Grand Reserve Brut, Champagne	£10.95		£58.95
Moet & Chandon Brut Impérial NV, Champagne			£85.00
Laurent-Perrier La Cuvée Brut NV, Champagne			£125.00
Laurent-Perrier Cuvée Rosé, Champagne			£155.00

White

	175ml	250ml	Bottle
Eclat de Mer, Sauvignon Blanc	£7.25	£8.75	£23.95
Pinot Grigio, Crescendo	£7.75	£9.25	£25.95
Grillo 1697 Organic	£7.95	£9.45	£26.95
Viognier, Baron de Baussac	£8.25	£9.75	£27.95
Picpoul, Ormarine Sea Pearl			£29.95
Sauvignon Blanc, Fernlands (NZ)			£32.95
Riesling, Henri Erhart			£33.95
Albariño, Come Pulpo y Bebe			£37.95
Gavi di Gavi DOCG, Boschetto			£39.95
Traminer DOC Aquileia			£42.95
Chablis, Domaine Naulin			£49.95
Sancerre, Blanc Duc Armand			£52.95
Pouilly Fuisse, Domaine Trouillet			£58.95

Rose

	175ml	250ml	Bottle
Le Bois des Violettes Rosé, Cinsault –Muscat	£7.45	£8.95	£24.95
Bel Canto, Pinot Grigio Rosé	£7.95	£9.50	£27.95
Nicolas Rouzet, Coteaux d'Aix en Provence			£32.95

Red

	175ml	250ml	Bottle
Michel Servin Rouge, Grenache – Carignan	£7.25	£8.75	£23.95
Lua Nova, Lisboa	£7.75	£9.25	£25.95
Pinot Noir, Balade Romantique	£7.95	£9.45	£26.95
Malbec, Vista Plasta, San Juan	£8.25	£9.75	£27.95
AOC Ventoux Aime Arnoux, Organic			£31.95
Côtes du Rhône, Olivier Maurice			£34.95
Apericena Appassimento			£35.95
Fernlands Pinot Noir			£39.95
Beronia Rioja CZA Crianza Limitada			£41.95
Morgon, Domaine Villa des Roses			£42.95
Malbec-Viognier, Ghost in the Machine			£42.95
Chateau Lauga, Haut-Medoc			£44.95
Chateau Petit Mangot, Saint-Emilion			£46.95
Amarone Classico, 'Vigneti di Rocolo'			£58.95
Pomerol, Château de Sales			£64.95

Please see our drinks menu for the full wine list.
125ml glass of wine available on request

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 RESTURANT – WE ACCEPT CARD PAYMENTS ONLY.

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

Beer

Asahi Super Dry
£6.00 – 5.2% ABV, 330ml

Kirin
£6.00 – 4.8% ABV, 330ml

Belleville Thames IPA
£6.25 – 5.2% AVB, 330ml

Belleville Steam Lager
£6.25 – 5.2% AVB, 330ml

Lucky Saint
£5.50 – 0.5% AVB, 330ml

Asahi 0.0%
£5.50 – 0.0% AVB, 330ml

Softs

Coke £3.95

Diet Coke £3.95

Coke Zero £3.95

Juices £3.75
Orange, Apple, Pomegranate,
Lychee, Cranberry

Yuzu Lemonade £3.95

Yuzu & Elderflower Spritz £4.25

Lime & Soda £3.95

Fever Tree Tonics & Sodas £3.95
Lemonade, Blood Orange Soda, Yuzu Lime Soda Tonic,
Ginger Ale, Ginger Beer

Homemade Lemonade

Passion Fruit
£3.95

Kinjo Shisho
£3.95

Ichigo Lemonade
£3.95

Japanese

Ocha Green Tea
£4.95

Ramune Melon
£4.95

Water

Still 750ml
£4.95

Sparkling 750ml
£4.95

Cordial

Lime
.50p

Blackcurrant
.50p

Elderflower
.50p

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