

---

**Kinjo Bellini**£8.45

---

---

**Glass of Champagne**£10.95

---

## For the Table

**White Miso Soup (VG)** £4.50  
seaweed, spring onion, tofu**Edamame** £4.50  
salted (VG) £4.75  
spicy (V)**Shishito Pepper (V)** £5.50  
with burnt yuzu butter soy**Tender Stem Broccoli (VG)** £5.75  
with sesame dressing**Pop Corn Shrimp** £8.45  
spicy aioli, umami salt**Spinach Ohitashi (VG)** £5.75  
with crispy yuba**Tsukemono (VG)** £4.50  
selection of homemade Japanese pickles**Calamari** £7.95  
with wasabi allioli

## Agemono

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

**Soft Shell Crab Tempura** £9.95  
served with spicy sesame miso**Chicken 'Karaage'** £9.45  
chicken thighs in chilli miso sauce**Prawn Tempura** £9.25  
with ginger daikon tempura sauce**Yasai Tempura (V)** £8.75  
mixed seasonal vegetables with ginger daikon tempura sauce**Agedashi (VG)** £9.45  
tofu with aubergine, shishito peppers & ginger daikon tempura sauce**Yam Korokke (VG)** £7.95  
Japanese sweet potatoes and tonkatsu sauce**Wagyu Korokke** £9.45  
minced wagyu skewers with a yuzu teriyaki sauce**Japanese Aubergine** £9.95  
Japanese aubergine with a sesame miso sauce

## Sides

**Steamed Japanese Rice (VG)** £4.25**Yuzu Butter Rice (V)** £4.75**Tender Stem Broccoli (VG) (C)** £5.75  
with a sesame dressing**Satsumaimo (VG)** £4.95  
sweet potato with burnt yuzu butter soy**Kinoko Mushrooms (VG) (C)** £5.95  
sauteed shitake, eringi & shimeji mushrooms in a yuanji sauce**Spinach Ohitashi (VG)** £5.75  
with crispy yuba**Wakame Salad (VG) (C)** £5.75  
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 (VG) (Nigiri)	£4.95	Salmon	£6.95
Inari (VG) (Nigiri)	£5.25	Hamachi	£7.45
Papurika (VG)	£5.25	Ama Ebi (sweet prawn)	£6.95
Akami	£8.65	Suzuki	£6.95
Chutoro	£8.95	Salmon Roe Caviar	£8.25
Unagi	£8.95	Cornish Mackerel	£6.95

## Raw and Cured

**Suzuki Kobujime** £9.65

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

**Akami Tataki** £11.65

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

**Salmon Carpaccio** £9.65

with a spicy chilli ponzu, crispy shallots and coriander cress

**Tako Carpaccio** £11.65

octopus with garlic ponzu &amp; nanban pickles

**Hamachi Carpaccio** £10.65

yellowtail with truffled ponzu &amp; kizami wasabi

**Wagyu Tataki** £13.75

with egg mustard &amp; daikon ponzu

**Avocado & Palmito Carpaccio (V)** £7.95

with yuzu wasabi dressing and tempura flakes

## Maki Rolls 6 pieces

**Kinjo Mango (V)** £8.95  
with gobo pickles & asparagus**Sojin (V)** £8.95  
dry tomato, avocado, kanpyo**Yasai (VG)** £8.75  
cucumber, sinko & shiso leaves**Spicy Tuna** £10.95  
with Japanese pickles & shiso leaves**Kinjo Prawn Tempura** £9.95  
with Japanese soy mayo**Salmon & Avocado** £9.95  
with kanpyo & soya mayo**California** £9.95  
snowcrab, avocado, kanpyo & soya mayo**Crunchy Hamachi** £10.95  
marinated spicy yuzu & pepper yellow tail, grilled asparagus**Kabayaki Unagi** £11.45  
cucumber, ginger pickles & aonori flakes**Spicy Salmon** £9.95  
with a spicy Japanese mayo**Soft Shell Crab Tempura** £12.45  
avocado, cucumber & soya mayo**Wagyu Beef** £12.75  
asparagus, caramelised onion & sansho pepper

## Moriawase Sushi Sharing Platters

**Sashimi Moriawase (8 pcs)** £20.95Mixed sashimi selection  
Chutoro / Salmon / Hamachi / Ama ebi**Tokubetsu Nigiri (6 pcs)** £21.95

Mixed Nigiri selection Akami / Salmon / Suzuki

**Kawai Moriawase (18 pcs)** £43.95Maki - Spicy Salmon | Nigiri - Akami / Suzuki  
Sashimi - Salmon / Hamachi**Kinjo Moriawase (32 pcs)** £69.95Maki - 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 £4.45**Momo** - chicken thigh with house teriyaki £4.75**Mune** - chicken breast with ponzu oroshi & wasabi £4.75**Tsukune** - Japanese chicken meatball with £5.75

tare &amp; egg yolk

**Tebasaki** - chicken wings with 7 spice £4.75**Buta** - pork belly with yuzu spicy tare sauce £7.95**Wagyu** - beef with a daikon ponzu £8.75**Eringi Mushroom** - with tare £3.25**Asuparagasu** - asparagus with house teriyaki £4.75**Zucchini** - courgettes with house teriyaki £4.25

## Moriawase Sharing Platters

**Kinjo Kushi Moriawase (5 skewers)** £28.95

Momo/Tebasaki/Buta/Wagyu/Asuparagasu

**Sumo Kushi Moriawase (10 skewers)** £55.95

Momo/Tebasaki/Buta/Wagyu/Asuparagasu

## Robata

**Salmon Sumiyaki** £20.95  
house teriyaki**Chicken Teriyaki** £17.95  
marinated in miso with house teriyaki**Black Cod** £29.95

with kyoto miso &amp; tsukemono

**Japanese Wagyu Beef** £37.95

short rib wagyu with daikon ponzu and yasai skewers

**Olive fed British Wagyu** £27.95

oyster blade with daikon ponzu and yasai skewers



## Donburi

Fluffy steamed rice bowls topped with spring onion & shiraga negi

**Buta Don** £15.95

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

**Chicken Teriyaki Don** £14.95

sansho pepper, teriyaki sauce &amp; edamame

**Wagyu Don** £19.95

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

**Yasai Don (VG)** £13.95

seasonal mixed vegetables, edamame with tare sauce

## Salads

**Miso Chicken Caesar Salad** £14.75with inari tofu, tempura flakes & yuzu miso dressing  
No chicken (V) £11.95**Kinjo House Salad (VG)** £13.75

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

**Chef's Sushi Bowl** £17.45

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	£6.75		£25.95
Crémant de Loire Brut, Langlois - Chateteau			£35.95
Selborne Classic Cuvée Brut			£38.95
Cuvee Zero, Veneto	£6.75		£25.95
Paul Drouet, Grand Reserve Brut, Champagne	£10.95		£56.95
Moet & Chandon Brut Impérial NV, Champagne			£79.00
Laurent-Perrier La Cuvée Brut NV, Champagne			£115.00
Laurent-Perrier Cuvée Rosé, Champagne			£149.00

## White

	175ml	250ml	Bottle
Eclat de Mer, Sauvignon Blanc	£6.75	£7.95	£20.95
Pinot Grigio, Crescendo	£7.25	£8.45	£22.95
Grillo 1697 Organic	£7.45	£8.95	£23.95
Viognier, Baron de Baussac	£7.75	£9.25	£24.95
Picpoul, Ormarine Sea Pearl			£27.95
Sauvignon Blanc, Fernlands			£29.95
Grüner Veltliner, Lossterassen			£30.95
Albariño, Come Pulpo y Bebe			£32.95
Gavi di Gavi DOCG, Boschetto			£35.95
Traminer DOC Aquileia			£37.95
Chablis, Domaine Naulin			£44.95
Sancerre, Blanc Duc Armand			£45.95
Pouilly Fuisse, Domaine Trouillet			£48.95

## Rose

	175ml	250ml	Bottle
Le Bois des Violettes Rosé, Cinsault - Muscat	£6.95	£7.95	£21.95
Bel Canto, Pinot Grigio Rosé	£7.25	£8.75	£23.95
Roseblood d'Estoublon, Provence Rosé			£32.95

## Red

	175ml	250ml	Bottle
Michel Servin Rouge, Grenache - Carignan	£6.75	£7.95	£20.95
Lua Nova, Lisboa	£7.45	£8.95	£23.95
Pinot Noir, Balade Romantique	£7.75	£9.25	£24.95
Malbec, Vista Plasta, San Juan	£8.25	£9.50	£25.95
AOC Ventoux Aime Arnoux, Organic			£27.95
Côtes du Rhône, Olivier Maurice			£29.95
Apericena Appassimento			£30.95
Pinot Noir, Ella's Ridge			£34.95
Beronia Rioja CZA Crianza Limitada			£36.95
Malbec-Viognier, Ghost in the Machine			£37.95
Chateau Lauga, Haut-Medoc			£39.95
Chateau Petit Mangot, Saint-Emilion			£40.95
Amarone Classico, 'Vigneti di Rocolo'			£51.95
Pomerol, Château de Sales			£57.95

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 10% WILL BE ADDED TO YOUR BILL.

## Beer

**Asahi Super Dry**  
£5.50 - 5.2% ABV, 330ml

**Kirin**  
£5.75 - 4.8% ABV, 330ml

**Belleville Thames IPA**  
£5.95 - 5.2% AVB, 330ml

**Belleville Steam Lager**  
£5.95 - 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** £3.45  
Orange, Apple, Pomegranate,  
Lychee, Cranberry

**Yuzu Lemonade** £3.75

**Yuzu & Elderflower Spritz** £4.25

**Lime & Soda** £3.75

**Fever Tree Tonics & Sodas** £3.45  
Lemonade, Blood Orange Soda, Yuzu Lime Soda Tonic,  
Ginger Ale, Ginger Beer

## Homemade Lemonade

**Passion Fruit**  
£3.75

**Kinjo Shisho**  
£3.75

**Ichigo Lemonade**  
£3.75

## 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

