

Kinjo Bellini
£9.45

Glass of Champagne
£11.45

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	£6.25
Pop Corn Shrimp spicy aioli, umami salt	£9.25
Spinach Ohitashi (VG) with crispy yuba	£6.25
Tsukemono (VG) selection of homemade Japanese pickles	£4.95
Calamari with wasabi allioli	£9.25



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	£11.25
Chicken 'Karaage' chicken thighs in chilli miso sauce	£10.95
Prawn Tempura with ginger daikon tempura sauce	£10.95
Yasai Tempura (V) mixed seasonal vegetables with ginger daikon tempura sauce	£10.45
Yam Korokke (VG) Japanese sweet potatoes and tonkatsu sauce	£9.45
Agedashi (VG) tofu with aubergine, shishito peppers & ginger daikon tempura sauce	£10.95
Wagyu Korokke minced wagyu skewers with a yuzu teriyaki sauce	£10.95
Japanese Aubergine Japanese aubergine with a sesame miso sauce	£10.45

Sides

Steamed Japanese Rice (VG)	£4.45
Yuzu Butter Rice (V)	£4.95
Tender Stem Broccoli (VG) (C) with a sesame dressing	£6.25
Satsumaimo (VG) sweet potato with burnt yuzu butter soy	£5.45
Kinoko Mushrooms (VG) sauteed shitake, eringi & shimeji mushrooms in a yuanji sauce	£6.75
Spinach Ohitashi (VG) (C) with crispy yuba	£6.25
Wakame Salad (VG) (C) seaweed, cucumber, nashi pear pickles, red chicory with sesame soy dressing	£6.25
Seasonal Mixed Vegetables tender broccoli, eringi mushrooms & baby rainbow carrots	£6.75

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)	£5.95	Salmon	£8.45
Inari (VG) (Nigiri)	£6.25	Hamachi	£8.95
Mango (VG) (Nigiri)	£5.95	Ama Ebi (sweet prawn)	£8.45
Akami	£9.95	Suzuki	£8.45
Chutoro	£10.45	Salmon Roe Caviar	£9.75
Otoro	£11.25	Cornish Mackerel	£8.45
Unagi	£10.45	Wagyu (Nigiri)	£11.95

Raw and Cured

Suzuki Kobujime seabass cured for 12 hours with Kombu seaweed and katsuo yuzu ponzu	£10.25
Akami Tataki tuna with wafu dressing, ginger sprout, red sorrel & crispy onion	£12.25
Salmon Carpaccio with a spicy chilli ponzu, crispy shallots and coriander cress	£10.95
Tako Carpaccio octopus with garlic ponzu & nanban pickles	£12.25
Hamachi Carpaccio yellowtail with truffled ponzu & kizami wasabi	£11.95
Wagyu Tataki with egg mustard & daikon ponzu	£15.45
Avocado & Palmito Carpaccio (V) with yuzu wasabi dressing and tempura flakes	£7.95

Maki Rolls 6 pieces

Kinjo Mango (V) with gobo pickles & asparagus	£10.45
Sojin (V) dry tomato, avocado, kanpyo	£10.45
Yasai (V) cucumber, sinko & shiso leaves	£10.25
Spicy Tuna with Japanese pickles & shiso leaves	£12.45
Kinjo Prawn Tempura with Japanese soy mayo	£11.45
Salmon & Avocado with kanpyo & soya mayo	£11.45
California snowcrab, avocado, kanpyo & soya mayo	£11.45
Crunchy Hamachi marinated spicy yuzu & pepper yellow tail, grilled asparagus	£11.45
Kabayaki Unagi cucumber, ginger pickles & mixed sesame seeds	£12.45
Spicy Salmon with a spicy Japanese mayo	£11.45
Soft Shell Crab Tempura (8 pcs) avocado, cucumber & soya mayo	£13.45
Black Cod (8 pcs) with avocado, chives &, sesame spicy miso	£13.45
Wagyu Beef asparagus, caramelised onion & sansho pepper	£13.95

Moriawase Sushi Sharing Platters

Sashimi Moriawase (8 pcs) Mixed sashimi selection. Chutoro / Salmon / Hamachi / Ama ebi	£23.95
Tokubetsu Nigiri (6 pcs) Mixed Nigiri selection. Akami / Salmon / Suzuki	£24.95
Maguro Moriawase (6pcs) Bluefin tuna selection. Akami/ Chutoro / Otoro	£28.95
Kawai Moriawase (18 pcs) Maki – Spicy Salmon Nigiri – Akami / Suzuki Sashimi – Salmon / Hamachi	£45.95
Kinjo Moriawase (32 pcs) Maki – Prawn Tempura / Salmon & Avocado Nigiri – Akami / Hamachi Sashimi – Suzuki / Seared Mackerel	£82.95

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	£4.95
Momo – chicken thigh with house teriyaki	£5.25
Mune – chicken breast with ponzu oroshi & wasabi	£5.25
Tsukune – Japanese chicken meatball with tare & egg yolk	£6.75
Tebasaki – chicken wings with 7 spice	£5.45
Buta – pork belly with yuzu spicy tare sauce	£8.95
Wagyu – beef with a daikon ponzu	£10.45
Eringi Mushroom – with tare (VG)	£4.45
Asuparagasu – asparagus with house teriyaki (VG)	£5.25
Zukkini – courgettes with house teriyaki (VG)	£4.45

Moriawase Sharing Platters

Kinjo Kushi Moriawase (5 skewers) Momo/Tebasaki/Buta/Wagyu/Asuparagasu	£32.95
Sumo Kushi Moriawase (10 skewers) Momo/Tebasaki/Buta/Wagyu/Asuparagasu	£63.95

Robata

Salmon Sumiyaki house teriyaki	£22.95
Chicken Teriyaki marinated in miso with house teriyaki	£19.45
Black Cod with kyoto miso & tsukemono	£35.95
Olive fed British Wagyu oyster blade with daikon ponzu and yasai skewers	£34.95
Japanese A5 Ribeye Wagyu (150g) sauteed tenderstem broccoli, baby rainbow carrots and yuzu butter	£47.95



Donburi

Fluffy steamed rice bowls topped with spring onion & shiraga negi

Buta Don 8 hour shredded pork belly, edamame, white sesame seeds & pickled ginger	£17.25
Chicken Teriyaki Don sansho pepper, teriyaki sauce & edamame	£16.45
Wagyu Don spring onion, ginger pickles, edamame, onions & a hanjuko egg	£22.95
Aubergine & Japanese Yam (VG) aubergine and Japanese sweet potatoes with a sesame miso sauce	£15.45

Salads

Miso Chicken Caesar Salad with inari tofu, tempura flakes & yuzu miso dressing No chicken (V) £13.75	£16.75
Kinjo House Salad (VG) seasonal leaves, sweet potato, tender stem broccoli & a sesame soy dressing	£15.45
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	£18.45

Champagne and Sparkling

	125ml	250ml	Bottle
Ca' Vescovo Cuvee Prosecco DOC	£7.25		£33.95
Crémant de Loire Brut, Langlois, France			£39.95
Squerrys Brut 2019, Kent	£10.45		£45.95
Squerrys Rose, Kent			£47.95
Paul Drouet, Grand Reserve Brut, Champagne	£11.45		£59.95
Moët & Chandon Brut Impérial NV, Champagne			£87.95

White

	175ml	250ml	Bottle
Eclat de Mer, Sauvignon Blanc	£7.45	£8.95	£24.95
Pinot Grigio, Crescendo	£7.95	£9.45	£26.95
Grillo 1697 Organic	£8.25	£9.75	£27.95
Viognier, Baron de Baussac	£8.45	£9.95	£28.95
Chenin Blanc, Du Toitskloof	£8.95	£11.25	£31.95
Katsunuma, Arugablanca Clareza	£9.45	£11.95	£37.95
Picpoul, Ormarine Sea Pearl			£30.95
Sauvignon Blanc, Fernlands (NZ)			£33.95
Grüner Veltliner, Lossterassen			£34.95
Albariño, Come Pulpo y Bebe			£38.95
Gavi di Gavi DOCG, Boschetto			£40.95
Traminer DOC Aquileia			£43.95
Chablis, Domaine Naulin			£50.95
Sancerre Domaine Reverdy-Ducroux			£55.95
Pouilly Fuisse, Domaine Trouillet			£59.95

Rose

	175ml	250ml	Bottle
Le Bois des Violettes Rosé, Cinsault - Muscat	£7.95	£9.45	£25.95
Bel Canto, Pinot Grigio Rosé	£8.45	£9.95	£28.95
Nicolas Rouzet, Coteaux d'Aix en Provence			£35.95

Red

	175ml	250ml	Bottle
Michel Servin Rouge, Grenache - Carignan	£7.45	£8.95	£24.95
Merlot DOC Superiore, Tenuta Ca'Vescovo	£7.95	£9.45	£25.95
Lua Nova, Lisboa	£8.25	£9.75	£26.95
Pinot Noir, Balade Romantique	£8.45	£10.25	£27.95
Malbec, Vista Plasta, San Juan	£8.95	£10.45	£28.95
Shiraz, Du Totskloof, Western Cape	£9.45	£10.95	£33.95
AOC Ventoux Aime Arnoux, Organic			£32.95
Côtes du Rhône, Olivier Maurice			£36.95
Apericena Appassimento			£37.95
Fernlands Pinot Noir			£41.95
Beronia Rioja CZA Crianza Limitada			£43.95
Malbec-Viognier, Ghost in the Machine			£44.95
Chateau Lauga, Haut-Medoc			£46.95
Chateau Petit Mangot, Saint-Emilion			£48.95
Amarone Classico, 'Vigneti di Roccoco'			£59.95

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
£6.25 - 5.2% ABV, 330ml

Kirin
£6.45 - 4.8% ABV, 330ml

Belleville Thames IPA
£6.45 - 5.2% AVB, 330ml

Belleville Steam Lager
£6.45 - 5.2% AVB, 330ml

Lucky Saint
£5.75 - 0.5% AVB, 330ml

Asahi 0.0%
£5.75 - 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 £4.25

Yuzu & Elderflower Spritz £4.45

Lime & Soda £3.95

Fever Tree Tonics & Sodas £4.25
Lemonade, Blood Orange Soda, Yuzu Lime Soda Tonic,
Ginger Ale, Ginger Beer

Homemade Lemonade

Passion Fruit
£4.25

Kinjo Shisho
£4.25

Ichigo Lemonade
£4.25

Japanese

Ocha Green Tea
£5.25

Ramune Melon
£5.25

Water

Still 750ml
£5.45

Sparkling 750ml
£5.45

Cordial

Lime
.50p

Blackcurrant
.50p

Elderflower
.50p

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