

All dishes Gluten Free  
‡ – adapted Gluten Free dish

## For the Table

<b>White Miso Soup (VG)</b> seaweed, spring onion, tofu	£4.50
<b>Edamame (VG)</b> salted	£4.50
<b>Tender Stem Broccoli (VG)</b> with sesame dressing	£5.95
<b>Tsukemono (VG)</b> selection of homemade Japanese pickles	£4.50

## 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	Hamachi	£7.95
Akami	£9.45	Ama Ebi (sweet prawn)	£7.45
Chutoro	£9.75	Suzuki	£6.45
Salmon	£7.45	Cornish Mackerel	£7.45

## Raw and Cured

<b>Suzuki Kobujime</b> seabass cured for 12 hours with Kombu seaweed, served with katsuo yuzu ponzu	£9.95
<b>Akami Tataki†</b> tuna with wafu dressing, ginger sprout, red sorrel	£11.95
<b>Salmon Carpaccio†</b> with a spicy chilli ponzu, crispy shallots and coriander cress	£10.45
<b>Hamachi Carpaccio†</b> yellowtail with truffled ponzu & kizami wasabi	£11.45

## Maki Rolls 6 pieces

<b>Kinjo Mango (V)†</b> with gobo pickles & asparagus	£9.45
<b>Sojin (V)†</b> dry tomato, avocado, kanpyo	£9.45
<b>Yasai (VG)†</b> cucumber, sinko & shiso leaves	£9.25
<b>Spicy Tuna†</b> with Japanese pickles & shiso leaves	£11.45
<b>Salmon &amp; Avocado†</b> with kanpyo & soya mayo	£10.45
<b>Spicy Salmon†</b> with a spicy Japanese mayo	£10.45

## Moriawase Sushi Sharing Platters

<b>Sashimi Moriawase (8 pcs)</b> Mixed sashimi selection Chutoro / Salmon / Hamachi / Ama ebi	£21.95
<b>Tokubetsu Nigiri (6 pcs)</b> Mixed Nigiri selection Akami / Salmon / Suzuki	£22.95
<b>Kawai Moriawase (18 pcs)</b> Maki – Spicy Salmon   Nigiri – Akami / Suzuki Sashimi – Salmon / Hamachi	£43.95
<b>Kinjo Moriawase (32 pcs)†</b> Maki – Prawn Tempura / Salmon & Avocado Nigiri – Akami / Hamachi   Sashimi – Suzuki / Seared Mackerel	£75.95

Kinjo Bellini  
£8.95

Glass of Champagne  
£11.25



## Kushiyaki

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

Momo – chicken thigh with house teriyaki	£4.95
Mune – chicken breast with ponzu oroshi & wasabi	£4.95
Tebasaki – chicken wings with 7 spice	£4.95
Wagyu – beef with a daikon ponzu†	£9.75
Eringi Mushroom – with tare†	£3.75
Asuparagasu – asparagus with house teriyaki†	£4.95
Zukkini – courgettes with house teriyaki†	£4.45

## Robata

<b>Salmon Sumiyaki</b> house teriyaki	£21.95
<b>Black Cod</b> with kyoto miso & tsukemono	£32.95
<b>Japanese Wagyu Beef†</b> short rib wagyu with daikon ponzu and yasai skewers	£39.95
<b>Olive fed British Wagyu†</b> oyster blade with daikon ponzu and yasai skewers	£31.95

## Donburi

Fluffy steamed rice bowls topped with spring onion & shiraga negi

<b>Chicken Teriyaki Don†</b> sansho pepper, gluten free teriyaki sauce & edamame	£15.45
<b>Wagyu Don†</b> spring onion, ginger pickles, edamame, onions & a yolk	£20.95



## Sides

<b>Steamed Japanese Rice (VG)</b>	£4.25
<b>Wakame Salad (VG) (C)</b> seaweed, cucumber, nashi pear pickles, red chicory with sesame soy dressing	£5.95

## Salads

<b>Kinjo House Salad (VG)</b> seasonal leaves, sweet potato, tender stem broccoli & a sesame soy dressing	£14.75
<b>Chef's Sushi Bowl</b> today's selection of sushi fish, edamame, daikon cress, shiso leaves, seaweed, pink radish, orange tobico and wasabi. Served with miso soup	£17.95



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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.

Gluten Free Menu