

Kinjo Bellini	Glass of Champagne
£9.95	£11.45

For the Table

White Miso Soup (VG)	£4.95
seaweed, spring onion, tofu	
Edamame	
salted (VG)	£4.95
spicy (VG)	£5.25
Shishito Pepper (V)	£6.25
with burnt yuzu butter soy	
Tender Stem Broccoli (VG) (C)	£6.45
with sesame dressing	
Pop Corn Shrimp	£9.45
spicy aioli, umami salt	
Spinach Ohitashi (VG) (C)	£6.45
with crispy yuba	
Tsukemono (VG)	£5.25
selection of homemade Japanese pickles	
Calamari	£9.45
with wasabi allioli	



Agemono

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

Soft Shell Crab Tempura	£11.55
served with spicy sesame miso	
Chicken ‘Karaage’	£11.25
chicken thighs in chilli miso sauce	
Prawn Tempura	£11.25
with ginger daikon tempura sauce	
Yasai Tempura (V)	£10.75
mixed seasonal vegetables with ginger daikon tempura sauce	
Yam Korokke (V)	£9.75
Japanese sweet potatoes and tonkatsu sauce	
Agedashi (V)	£11.25
tofu with aubergine, shishito peppers and ginger daikon tempura sauce	
Wagyu Korokke	£11.25
minced wagyu skewers with a yuzu teriyaki sauce	
Japanese Aubergine (V)	£10.75
Japanese aubergine with a sesame miso sauce	

Sides

Steamed Japanese Rice (VG)	£4.75
Yuzu Butter Rice (V)	£4.95
Tender Stem Broccoli (VG) (C)	£6.45
with a sesame dressing	
Satsumaimo (V)	£5.75
sweet potato with burnt yuzu butter soy	
Kinoko Mushrooms (VG)	£6.95
sauteed shitake, eringi & shimeji mushrooms in a yuanji sauce	
Spinach Ohitashi (VG) (C)	£6.45
with crispy yuba	
Wakame Salad (VG) (C)	£6.45
seaweed, cucumber, nashi pear pickles, red chicory with sesame soy dressing	
Seasonal Mixed Vegetables (V)	£6.95
tender broccoli, eringi mushrooms & baby rainbow carrots	

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)	£6.25	Salmon	£8.95
Inari (VG) (Nigiri)	£6.45	Hamachi	£9.45
Mango (VG) (Nigiri)	£6.25	Ama Ebi (sweet prawn)	£8.95
Akami	£10.45	Suzuki	£8.95
Chutoro	£10.95	Salmon Roe Caviar	£10.25
Otoro	£11.75	Cornish Mackerel	£8.95
Unagi	£10.95	Wagyu (Nigiri)	£12.45

Raw and Cured

Suzuki Kobujime	£10.55
seabass cured for 12 hours with Kombu seaweed and katsuo yuzu ponzu	
Akami Tataki	£12.75
tuna with wafu dressing, ginger sprout, red sorrel and crispy onion	
Salmon Carpaccio	£11.25
with a spicy chilli ponzu, crispy shallots and coriander cress	
Tako Carpaccio	£12.45
octopus with garlic ponzu and nanban pickles	
Hamachi Carpaccio	£12.25
yellowtail with truffled ponzu and kizami wasabi	
Wagyu Tataki	£15.75
with egg mustard and daikon ponzu	
Avocado & Palmito Carpaccio (V)	£8.25
with yuzu wasabi dressing and tempura flakes	

Maki Rolls 6 pieces

Kinjo Mango (VG)	£10.95
with gobo pickles and asparagus	
Sojin (V)	£10.95
dry tomato, avocado, kanpyo	
Yasai (VG)	£10.75
cucumber, sinko and shiso leaves	
Spicy Tuna	£12.95
with Japanese pickles and shiso leaves	
Kinjo Prawn Tempura	£11.95
with Japanese soy mayo	
Salmon & Avocado	£11.95
with kanpyo and soya mayo	
California	£11.95
snowcrab, avocado, kanpyo and soya mayo	
Crunchy Hamachi	£11.95
yellowtail marinated in spicy pepper and yuzu with grilled asparagus	
Kabayaki Unagi	£12.95
cucumber, ginger pickles and mixed sesame seeds	
Spicy Salmon	£11.95
with a spicy Japanese mayo	
Soft Shell Crab Tempura	£13.95
avocado, cucumber and soya mayo	
Black Cod	£13.95
with avocado, chives and sesame spicy miso	
Wagyu Beef	£14.45
asparagus, caramelised onion and sansho pepper	

Moriawase Sushi Sharing Platters

Sashimi Moriawase (8 pcs)	£24.95
Mixed sashimi selection. Chutoro / Salmon / Hamachi / Ama ebi	
Tokubetsu Nigri (6 pcs)	£26.95
Mixed Nigiri selection. Akami / Salmon / Suzuki	
Maguro Moriawase (6pcs)	£30.95
Bluefin tuna sashimi selection. Amani / Chutoro/ Otoro	
Kawai Moriawase (18 pcs)	£47.95
Maki – Spicy Salmon Nigiri – Akami / Suzuki	
Sashimi – Salmon / Hamachi	
Kinjo Moriawase (32 pcs)	£85.95
Maki – 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 and tare and Japanese 7 spice	£5.25
Momo – chicken thigh with house teriyaki	£5.45
Mune – chicken breast with ponzu oroshi and wasabi	£5.45
Tsukune – Japanese chicken meatball with tare	£6.95
and egg yolk	
Tebasaki – chicken wings with 7 spice	£5.45
Buta – pork belly with yuzu spicy tare sauce	£9.25
Wagyu – beef with a daikon ponzu	£10.95
Eringi Mushroom – with tare (VG)	£4.95
Asuparagasu – asparagus with house teriyaki (VG)	£5.45
Zukkini – courgette with house teriyaki (VG)	£4.95

Moriawase Sharing Platters

Kinjo Kushi Moriawase (5 skewers)	£34.95
Momo/Tebasaki/Buta/Wagyu/Asuparagasu	
Sumo Kushi Moriawase (10 skewers)	£66.95
Momo/Tebasaki/Buta/Wagyu/Asuparagasu	

Robata

Salmon Sumiyaki	£23.95
house teriyaki	
Chicken Teriyaki	£19.95
marinated in miso with house teriyaki	
Chargrilled Jumbo Black Tiger Prawn	£25.75
with spicy japanese mayo, teriyaki sauce and lemon	
Black Cod	£36.95
with kyoto miso and tsukemono	
Olive fed British Wagyu	£35.95
oyster blade with daikon ponzu and yasai skewers	
Japanese A5 Ribeye Wagyu (150g)	£48.95
sauteed tenderstem broccoli, baby rainbow carrots and yuzu butter	



Donburi

Fluffy steamed rice bowls topped with spring onion & shiraga negi	
Buta Don	£17.75
8 hour shredded pork belly, edamame, white sesame seeds and pickled ginger	
Chicken Teriyaki Don	£16.95
sansho pepper, teriyaki sauce and edamame	
Wagyu Don	£22.45
spring onion, ginger pickles, edamame, onions and a hanjuko egg	
Aubergine & Japanese Yam (V)	£15.95
aubergine and Japanese sweet potatoes with a sesame miso sauce	

Salads

Miso Chicken Caesar Salad	£17.25
with inari tofu, tempura flakes and yuzu miso dressing	
No chicken (V) £14.25	
Kinjo House Salad (VG)	£15.95
seasonal leaves, sweet potato, tender stem broccoli and a sesame soy dressing	
Chef's Sushi Bowl	£18.65
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			£33.95
Crémant de Bourgogne, Sainchargny, France			£39.95
Paul Drouet, Grand Reserve Brut, Champagne	£11.45		£59.95
Squerries Brut 2021, Kent	£13.95		£69.95
Squerries Rose 2021, Kent			£74.95
Moët & Chandon Brut Impérial NV, Champagne			£87.95

White

	175ml	250ml	Bottle
Les Garraudes, Sauvignon Blanc	£7.45	£8.95	£25.95
Pinot Grigio, Crescendo	£7.95	£9.45	£27.95
Grillo 1697 Organic	£8.25	£9.75	£28.95
Viognier, Baron de Baussac	£8.45	£9.95	£29.95
Chenin Blanc, Du Toitskloof	£8.95	£11.25	£32.95
Katsunuma, Arugablanca Clareza	£9.45	£12.95	£37.95
Picpoul, Ormarine Sea Pearl			£31.95
Sauvignon Blanc, Fernlands (NZ)			£34.95
Reisling, Henri Ehrhart			£35.95
Albariño, Come Pulpo y Bebe			£39.95
Gavi di Gavi DOCG, Boschetto			£41.95
Traminer DOC Aquileia			£43.95
Chablis, Domaine George			£51.95
Sancerre, Domaine Reverdy-Ducroux			£56.95
Pouilly Fuisse, Domaine Trouillet			£59.95

Rose

	175ml	250ml	Bottle
Le Bois des Violettes Rosé, Cinsault –Muscat	£7.95	£9.45	£26.95
Bel Canto, Pinot Grigio Rosé	£8.45	£10.45	£29.95
Nicolas Rouzet, Coteaux d'Aix en Provence			£37.95

Red

	175ml	250ml	Bottle
Michel Servin Rouge, Grenache – Carignan	£7.45	£8.95	£25.95
Merlot DOC Superiore, Tenuta Ca'Vescovo	£7.95	£9.45	£26.95
Lua Nova, Lisboa	£8.25	£9.75	£27.95
Pinot Noir, Balade Romantique	£8.45	£10.25	£28.95
Malbec, Vista Plasta, San Juan	£8.95	£10.45	£29.95
Shiraz, Du Totskloof, Western Cape	£9.45	£11.75	£34.95
AOC Ventoux Aime Arnoux, Organic			£33.95
Côtes du Rhône, Olivier Maurice			£37.95
Apericena Appassimento			£38.95
Pinot Noir, Ella's Ridge			£42.95
Beronia Rioja CZA Crianza Limitada			£44.95
Malbec-Viognier, Ghost in the Machine			£45.95
Chateau Lauga, Haut-Medoc			£47.95
Chateau Petit Mangot, Saint-Emilion			£49.95
Amarone Classico, 'Vigneti di Roccolo'			£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 (C) - COLD

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 £4.45

Yuzu & Elderflower Spritz £4.75

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
£4.45

Kinjo Shisho
£4.45

Ichigo Lemonade
£4.45

Japanese

Ramune – Melon Lemonade
£5.25

Water

Still 750ml
£5.45

Sparkling 750ml
£5.45

Cordial

Lime
.50p

Blackcurrant
.50p

Elderflower
.50p

