Kinjo

NON ALCO

Coca Cola 36:-
Original / Zero

Sprite 36:-

Fanta 36:-
Orange / Lemon

Bonaqua 36:-
Natural / Citrus

Juice 36:-

Redbull 50:-

NON ALCO 45:-
Beer / Cider

NON ALCO DRINK 75:-

NON ALCO WINE 55:- / 245:-
Red / White / Rosé

WARM BEVERAGES

Coffee 25:-

Coffee with milk 30:-

Café latte 55:-

Cappuccino 50:-

Espresso 40:-

Dubbel Espresso 60:-

Tea | LIPTON | 35:-

Green tea 45:-

SNACKS

Warm edamame 45:-
Steamed edamame beans with seasalt & lime

Spicy edamame 55:-
Steamed edamame beans with with togarashi & lime

Grilled edamame 65:-
Grilled edamame beans with soya & sesame oil

Chili nuts 35:-

Peanuts 35:-

NON ALCO / WARM BEVERAGES / SNACKS

SPRITZ
all 135:-

Aperol
Aperol & Prosecco, with a splash of soda

Elderflower
Elderflower liquor & Prosecco

Violet
A spritz with Cartron Violette flower liquor

Violet Sambuca
Add liquorice splash to the Violet

Yuzu
Japanese Lemon crosses the standard

SHOTS

Jägermeister 21:-/cl

Absolut Vodka 20:-/cl
Original / Vanilla

Grey Goose 35:-/cl

Patron Tequila 23:-/cl

Fireball 21:-/cl

Sambuca 21:-/cl

Mintuu 21:-/cl

Sour Fisk 21:-/cl

Glitter Fisk 21:-/cl

BEER

Karlovacko Lager
Croatian Lager 5% [50cl] / 85:-

Centennial IPA
Founders, USA IPA 7.2% [35cl] / 79:-

Alhambra Lager
Southern Spanish Lager 6.2% [33cl] / 72:-

Crabbie's Ginger Beer
Edinburgh's alc. Ginger Beer 4% [33cl] / 69:-

Leo
Thai Lager 5% [63cl] / 89:-

Asahi
Japanese Super Dry Lager 5.2% [33cl] / 79:-

Light beer
2.1% [33cl] / 36:-

Folk beer
[33cl] / 39:-

Brooklyn Lager
Hoppy Amber Lager 5.2% [33cl] / 75:-

Kilkenny Dark Beer
Irish Red Ale By Guinness & Co. 4,3% [33cl] / 72:-

O'Hara's
Flavourful Irish Stout 4,3% [50cl] / 79:-

Gluten Free Beer
Mikkeller, American Pale Ale 4,6 [33cl] / 72:-

CIDER

Weekly cider
4.5% [33cl] / 69:-

Strongbow Britsh Dry Cider
4.5% [33cl] / 72:-

Hooch
4% [33cl] / 69:-

TAP BEER

Kirin Ichiban Lager
Japanese Lager 5% 85:-

San Miguel Lager
Spanish Lager 40cl 4.5% 75:-
Why not buy jug? [1.5L] To Share 310:-

All Day IPA
4.7% 85:-

BEER, CIDER & DRINKS

WINE

Izakaya Red Wine Tinta Roriz, Younga Franca [Portugal]	75/345:-
Izakaya White Wine Antao Vaz, Verdelho [Portugal]	75/345:-
Izakaya Rosé Wine Tinta Roriz, Merlot [Portugal]	75/345:-
WA Red Wine Douro [Portugal]	95/455:-

SPARKLING

WA Prosecco [20cl]	115:-
Cava [75cl]	449:-
Moët & Chandon Brut Imperial [75cl]	1099:-
Moët & Chandon Brut Imperial [1,5l]	1999:-
Ace Of Spades Gold [75cl]	2999:-
Ace Of Spades Rosé [75cl]	5499:-

ZIPPERS

Grants	21:-/cl
Famous Grouse	22:-/cl
Jameson	24:-/cl
Gold Strike	25:-/cl
Bushmills	28:-/cl
Bulleit Burbon	32:-/cl
Jack Daniels	24:-/cl
Hennessy	32:-/cl

STANDARDS

Absolut Vodka Original / Vanilla	20:-/cl
Grey Goose	35:-/cl
Patron Tequila	23:-/cl
Baileys	19:-/cl
Xanté	19:-/cl
Licor 43	18:-/cl
Limoncello Di Capri	18:-/cl
Bolts Blue	19:-/cl

COCKTAILS, SPIRITS & WINE

STARTERS

Miso Soup	32:-
Wakame seaweed salad	45:-
Deep fried squid chunks, served with yuzu aioli dip	85:-
Panko fried scallops, served with yuzu aioli dip	95:-
Tempura Salad 2 tempura fried shrimps served with seaweed salad, daikon, avocado, rom, sesame seeds, unagi sauce & kimchee mayo	115:-
Fried shrimp salad Salad topped with wasabi dressing, pickles & yuzu aioli	115:-
Warm edamame Steamed edamame beans with seasalt & lime	45:-
Spicy edamame Steamed edamame beans with with togarashi & lime	55:-
Grilled edamame Grilled edamame beans with soya & sesame oil	65:-

STARTERS

NIGIRI
2 / 8 pc

Hamachi Whitefish	42/ 160:-
Hotate Scallop Seared scallop	47/ 175:-
Avocado	38 / 150:-
Deep fried tofu	35 / 130:-
5 Sushi Rice Nigiri	40:-
Ebi Shrimp	40 / 150:-
Shake Salmon	42 / 160:-
Shake Yaki Seared salmon	45 / 165:-
Soya Shake Soya marinated salmon	45 / 165:-
Maguro Tuna	45 / 165:-
Tuna tataki Seared tuna	47 / 175:-

MIX

Omakase 14
14pc / 165:-
Chefs choice of 4 nigiri & 10 maki
Can be chosen as vegan

Omakase 18
18pc / 195:-
Chefs choice of 8 nigiri & 10 maki
Can be chosen as vegan

Nigiri Menu
8pc / 165:-
1 scallop, 1 flamed tuna, 1 shrimp, 1 tuna, 2 salmon, 1 flamed salmon, 1 hamachi whitefish

Salmon Menu
13pc / 195:-
4pc Salmon nigiri
8pc Maki: ricepaper, avocado, cucumber salad, kimchee mayo & fried salmon
1pc Salmon tartar with fish egg, ginger & spring onion

Kinjo Menu
11pc / 165:-
Nigiri: 1 flamed salmon, 1 flamed tuna, 2 salmon, 1 shrimp, 1 tuna, 1 hamachi whitefish
Maki: 2 crunchy salmon, 2 crunchy shrimp

SUSHI

SASHIMI
Served with salad of the season and rice

5 Salmon - 85:-

5 Tuna - 99:-

10 Mix - 175:-
Tuna, whitefish, shrimp & salmon

STICKS

1 Shrimp stick / 40:-

1 Salmon stick / 45:-

1 Scallop stick / 55:-

1 Tuna stick / 50:-

SASHIMI / STICKS

MATSURI MAKI
10pc

Vegan deluxe 10pc / 140:-
Cucumber, sugasnaps, topped with deep fried tofu & avocado

Avocado chef 10pc / 150:-
Fried tempura shrimps, topped with avocado, kimchee mayo, unagi sauce & sesame seeds

Mix dream 10pc / 155:-
Cucumber, avocado, chopped shrimps, topped with salmon, unagi sauce, kimchee mayo & sesame seeds

Flamed roll 10pc / 155:-
Cucumber, sugarsnaps, avocado, topped with flamed salmon, kimchee mayo, unagi sauce & fish eggs

Hells kitchen 10pc / 155:-
Deep fried shrimps, avocado, topped with tuna, kimchee mayo & spicy sauce

Hamachi Roll 10pc / 150:-
Cucumber, sugarsnaps, avocado, topped with whitefish & lime

FUTO MAKI
12pc

Big Salmon 130:-
Cucumber, avocado, salmon, kimchee mayo

Shrimp 135:-
Cucumber, avocado, shrimps, kimchee mayo

Spicy Tuna 140:-
Cucumber, avocado, tuna, sriracha, kimchee mayo

Futo Vegan 120:-
Cucumber, avocado, fried tofu

Chicken 125:-
Cucumber, avocado, deep fried chicken, teriyaki mayo

Flamed mix 145:-
Cucumber, avocado, flamed mix of tuna & hamachi whitefish, kimchee mayo & unagi sauce

LUXURY
40pc / 540:-
Maki: 10 hells kitchen, 10 avocado chef, 10 flamed salmon rolls, 10 hamachi whitefish

BLACK SEA
45pc / 575:-
Nigiri: 4 salmon, 4 tuna, 4 flamed salmon, 4 shrimp, 4 whitefish
Maki: 5 shrimp rolls, 10 crunchy salmon, 10 crunchy shrimp

BLUE SEA
54pc / 725:-
Nigiri: 4 tuna tataki, 4 tuna, 4 salmon, 4 flamed salmon, 4 shrimp, 4 hamachi whitefish
Maki: 10 chrunchy salmon, 10 hellskitchen, 10 avocado chef

RED SEA
100pc / 1245:-
Nigiri: 4 flamed tuna, 4 tuna, 8 flamed salmon, 8 salmon, 8 shrimp, 8 hamachi whitefish
Maki: 10 crunchy salmon, 10 crunchy shrimp, 10 futo salmon, 10 flamed salmon roll, 10 avocado chef, 10 california maki

ATLANTIS
200pc / 2095:-
Nigiri: 20 flamed salmon, 20 salmon, 20 shrimp, 8 tuna, 4 flamed tuna, 8 hamachi whitefish
Maki: 20 crunchy salmon, 20 crunchy shrimp, 20 california maki, 20 avocado chef, 10 flamed salmon roll, 10 hells kitchen, 10 futo salmon, 10 futo flamed mix

TO SHARE

URA MAKI

Crunchy Shrimp 10pc 120:-
Fried tempura flour, avocado, topped with shirmp, kimchee mayo & unagi sauce

Tempura Maki 6pc 95:-
Cucumber, sugarsnaps, avocado, deep fried shrimps, kimchee mayo, unagi sauce & sesame seeds

Crunchy Salmon 10pc 120:-
Fried tempura flour, avocado, topped with salmon, kimchee mayo & unagi sauce

Crispy Chicken 10pc 120:-
Deep fried chicken, cucumber, kimchee mayo topped with chive & unagi sauce

Shake Maki 10pc 120:-
Cucumber, avocado, salmon, kimchee mayo

California Maki 10pc 115:-
Cucumber, avocado, shrimps, kimchee mayo

Vegan Maki 10pc 115:-
Cucumber, avocado, deep fried tofu

HOSO MAKI
10pc

Tuna 70:-

Shake 65:-
Salmon

Ebi 65:-
Shrimp

Kappa 55:-
Cucumber

Inari 55:-
Tofu

Spicy Tuna 75:-

Spicy Shake 70:-
Salmon

Spicy Ebi 70:-
Shrimp

Sugarsnaps 60:-

Avocado 60:-

MAKI'S

POKÉ BOWLS

Spicy Salmon Bowl Kimchee marinated salmon, pickles, seaweed salad, avocado, lettuce, soy beans, sesame seeds & yuzu aioli mayo	150:-
Spicy Tuna Bowl Kimchee marinated tuna, pickles, seaweed salad, avocado, lettuce, soy beans, sesame seeds, kimchee mayo, unagi sauce	160:-
Vegan Bowl Mango, pickles, seaweed salad, avocado, lettuce, soy beans, sesame seeds & yuzu ailoi mayo	145:-
Beef Bowl Beef, pickles, seaweed salad, avocado, lettuce, soy beans, sesame seeds, kimchee mayo & unagi sauce	150:-
Ebi Bowl Fried shrimps, pickles seaweed salad, avocado, lettuce, soy beans , sesame seeds, kimchee mayo & unagi sauce	155:-
Deluxe Bowl Deep fried chicken, pickles, seaweed salad, avocado, lettuce, soy beans, sesame seeds & teriyaki mayo	155:-

SALADS

Salmon Salad Mixed salad with grilled salmon marinated in teriyaki sauce, avocado & croutons	125:-
Chicken Salad Mixed salad with grilled chicken marinated in teriyaki sauce, avocado & croutons	125:-
Shrimp Salad Mixed salad with shrimps,citrus wasabi avocado, croutons, topped with yuzu ailoi	130:-

POKÉ BOWLS / SALADS

WARM DISHES

EBI TEMPURA
165:-
Tempura deep fried shrimps, rice, unagi sauce, kimchee mayo, pickles & salad

CHICKEN CASHEW
165:-
Stir fried vegetables with chicken, cashew nuts & oyster sauce, served with rice

CHICKEN GARI
160:-
Stir fried vegetables, chicken, ginger, pickles, served with rice & yuzu aioli dip

FISH MENU
195:-
Grilled salmon, scallops, tuna, shrimp sticks, served with rice, kimchee mayo, teriyaki sauce, pickles & salad

SALMON TERIYAKI
175:-
Grilled salmon marinated in teriyaki sauce, served with rice, teriyaki sauce, kimchee mayo, pickles & salad

YAKINIKU
155:-
Beef marinated in unagi sauce, served with rice, kimchee mayo, pickles & salad

PAD PRICK
160:-
Stir fried vegetables with chicken, sriracha sauce & oyster sauce, served with rice

WARM DISHES

YAKISOBA

150:-
Fried egg noodles with vegetables

Beef +20:-

Chicken +20:-

Tempura shrimp +25:-

Fried chicken +25:-

Seafood +25:-

FRIED RICE

145:-
Fried rice, egg, vegetables & cashew nuts

Beef +20:-

Chicken +20:-

Tempura shrimp +25:-

Fried chicken +25:-

Seafood +25:-

WARM DISHES

DESSERTS

KINJO SPECIAL
95:-
Panko deep fried bread, served with vanilla ice cream & fruits of the season

CHOCOLATE LAVA CAKE
85:-
Warm chocolate lava cake, served with vanilla ice cream, passion fruit & fresh mint leaves

FRIED ICE CREAM
95:-
Fried ice cream, served with honey & fruits of the season

DESSERT

EXTRAS

WASABI	10:-	UNAGI SAUCE	15:-
GINGER	15:-	SRIRACHA SAUCE	15:-
PICKLES	35:-	TERIYAKI SAUCE	15:-
TEMPURA SHIRMP	30:-	YUZU AILOI Citrus mayo	15:-
SUSHI RICE / WARM RICE	40:-	TERIYAKI MAYO	15:-
NOODLES	50:-	KIMCHEE MAYO	15:-

EXTRAS

KINJO´S CHOICE

CRUNCHY SALMON
120:-
Fried tempura flour, avocado, topped with salmon, kimchee mayo & unagi sauce

CRUNCHY SHRIMP
120:-
Fried tempura flour, avocado, topped with shirmp, kimchee mayo & unagi sauce

AVOCADO CHEF
150:-
Fried tempura shrimps, topped with avocado, kimchee mayo, unagi sauce & sesame seeds

FLAMED ROLL
155:-
Cucumber, sugarsnaps, avocado, topped with flamed salmon, kimchee mayo, unagi sauce & fish eggs

HELLS KITCHEN
155:-
Deep fried shrimps, avocado, topped with tuna, kimchee mayo & spicy sauce

PAD PRICK
160:-
Stir fried vegetables with chicken, sriracha sauce & oyster sauce, served with rice

YAKISOBA

150:-
Fried egg noodles with vegetables

Beef +20:-

Chicken +20:-

Tempura shrimp +25:-

Fried chicken +25:-

Seafood +25:-

KINJO'S CHOICE