

A silhouette of a samurai wearing a traditional conical hat, standing against a background of a full moon and cherry blossoms. The scene is set in a dark, atmospheric environment with a warm, reddish-orange glow.

# Kinjo

RESTAURANT - BAR - CATERING

# STARTERS

## SPRINGROLLS 85:-

Homemade vegetarian springrolls  
served with sweet chili sauce

## EBI POPS 95:-

Tempura shrimps topped with kimchee mayo  
parmesan, chives

## SQUID CHUNKS 105:-

Deep-Fried squid served with Yuzu aioli dip

## PANKO SCALLOPS 115:-

Panko Deep-Fried scallops served with Yuzu aioli  
spicy sauce, chives

## TEMPURA SALAD 115:-

2 Tempura shrimps served with  
seaweed salad, daikon, avocado, fish eggs  
sesame seeds, unagi sauce, kimchee mayo, chives

## WARM EDAMAME 50:-

Steamed edamame beans with sea salt & lime

## SPICY EDAMAME 60:-

Steamed edamame beans with togarashi & lime

## GRILLED EDAMAME 65:-

Grilled edamame beans with soy sauce & sesame oil

## WAKAME SEAWEED SALAD 50:-

## MISO SOUP 38:-





# SASHIMI

Served with salad of the season, pickles & sushi rice

5 SALMON	125:-
5 TUNA	125:-
10 MIX	195:-

## STICKS FROM THE GRILL

SWEET POTATO	Teriyaki & Sesame seeds	35:-
CHICKEN	Teriyaki & Sesame seeds	35:-
CHICKEN MEATBALLS	Teriyaki	35:-
SALMON	Teriyaki & spring onion	45:-
SHRIMP	Yuzu aioli & coriander	45:-
TUNA	Spicy sauce & coriander	50:-
BEEF	Kimchee mayo, chili powder & spring onion.	50:-
SCALLOP	Yuzu aioli, spicy sauce & chives	55:-

## CHEFS CHOICE OF STICKS 295:-

10 mix of sticks on a plate served with 2 dip sauces



# HOT KITCHEN

## KINJO WOK 165:-

Stir fried vegetables, Thai basil  
Lime leaves and chili. Served with rice

Vegetarian	+ 0:-
Chicken	+ 15:-
Sliced beef	+ 20:-
Shrimps on Sticks	+ 20:-

## YAKISOBA 160:-

Stir fried egg noodles with vegetables  
topped with Thai-basil

Vegetarian	+ 0 :-
Chicken	+ 15:-
Deep-fried Chicken	+ 15:-
Tempura Shrimps	+ 15:-
Sliced beef	+ 20:-
Shrimps on Stick	+ 20:-

## KINJO SALAD 155:-

Glass noodles, Mint leaves, Coriander  
carrots, tomatos, sugarsnaps, spring onion  
lime. Served with Kinjo yuzu dressing

Vegetarian	+ 0:-
Chicken	+ 15:-
Tempura Shrimps	+ 15:-
Sliced Beef on stick	+ 20:-
Shrimps on stick	+ 20:-

## FISH MENU 195:-

1 Salmon stick, 1 Scallop stick  
1 Shrimp stick, 1 Tuna Stick from the grill  
Served with Rice & Stir fried vegetables

## KINJO BEEF 195:-

Sliced beef served with deep-fried  
sweet potato  
Teriyaki mayo & mixed salad

## SALMON TERIYAKI 185:-

Grilled salmon sticks served with rice  
stir fried vegetables, teriyaki sauce, kimchee mayo

## YAKINIKU 165:-

Beef marinated in unagi sauce  
Served with rice, kimchee mayo, mixed salad



# POKÉBOWLS

## POKEBOWL 145:-

Pickles, seaweed salad, avocado, salad  
soy beans, sesame seeds, sushi rice

## Pick your type

TOFU VEGAN	Teriyaki Sauce	+ 5:-
HALLOUMI VEG	Yuzu Aioli	+ 10:-
SALMON	Kimchee Mayo, Teriyaki	+ 15:-
DEEP-FRIED CHICKEN	Kimchee Mayo, Teriyaki	+ 15:-
TEMPURA SHRIMPS	Kimchee Mayo, Teriyaki	+ 15:-
TUNA	Spicy Sauce	+ 20:-
SLICED BEEF	Kimchee Mayo, Teriyaki	+ 20:-
SHRIMPS ON STICK	Yuzu Aioli	+ 20:-
SALMON ON STICK	Kimchee Mayo, Teriyaki	+ 25:-

# BAO BUNS

## 3 BAOS OF YOUR CHOICE 145:-

Bao Buns with pickled red onion, coriander & salad

HALLOUMI VEG	Yuzu Aioli
YAKINIKU	Kimchee Mayo, Teriyaki
CHICKEN	Kimchee Mayo, Teriyaki
TEMPURA SHRIMPS	Kimchee Mayo, Teriyaki
GRILLED SALMON	Kimchee Mayo, Teriyaki
GRILLED SHRIMPS	Yuzu Aioli
DEEP-FRIED CHICKEN	Kimchee Mayo, Teriyaki





# URA MAKI

**CRUNCHY SHRIMP 10pc 135:-**  
Deep-Fried tempura flour, avocado  
topped with chopped shrimp  
kimchee mayo & unagi sauce

**SHAKE MAKI 10pc 130:-**  
Avocado, cucumber, salmon  
kimchee mayo

**CRUNCHY SALMON 10pc 135:-**  
Deep-Fried tempura flour, avocado  
topped with chopped salmon  
kimchee mayo & unagi sauce

**CRISYPY CHICKEN 10pc 130:-**  
Avocado, cucumber  
Deep-Fried chicken  
kimchee mayo  
topped with chives & unagi sauce



**TEMPURA MAKI 6pc 105:-**  
Avocado, cucumber, sugarsnaps  
deep-fried shrimps kimchee  
mayo, unagi sauce & sesame  
seeds

**CALIFORNIA MAKI 10pc 120:-**  
Avocado ,cucumber, chopped  
shrimps, kimchee mayo

**VEGAN MAKI 10pc 120:-**  
Avocado ,cucumber  
Deep-Fried tofu

# HOSO MAKI 10 PCS

**AVOCADO 60:-**

**EBI 65:-**  
Shrimp

**SHAKE 65:-**  
Salmon

**KAPPA 55:-**  
Cucumber

**TUNA 70:-**

**SPICY  
+5:-**





# MATSURI MAKI

10 PCS

## VEGAN DELUXE 145:-

Cucumber, sugarsnaps. Topped with Deep-Fried tofu, avocado & sesame seeds

## MIX DREAM 155:-

Avocado, cucumber, chopped shrimps. Topped with salmon unagi sauce, kimchee mayo & sesame seeds

## HELLS KITCHEN 165:-

Avocado, Tempura Shrimps. Topped with tuna, kimchee mayo & spicy sauce

## FLAMED TUNA 165:-

Avocado, sugarsnaps. Topped with flamed tuna, coriander BBQ sauce & mango sauce

## SALMON QUEEN 160:-

Avocado, Tempura Shrimps Topped with flamed salmon kimchee mayo, teriyaki & chives



## AVOCADO CHEF 155:-

Tempura Shrimps. Topped with avocado, kimchee mayo unagi sauce & sesame seeds

## FLAMED ROLL 155:-

Avocado, cucumber, sugarsnaps. Topped with flamed salmon kimchee mayo unagi sauce & fish eggs

## HAMACHI ROLL 155:-

Avocado, cucumber, sugarsnaps Topped with whitefish, Yuzu aioli & lime

## PHILADELPHIA ROLL 160:-

Avocado, Cucumber Topped with flamed cream cheese salmon & avocado.

# FUTO MAKI

12 PCS

## BIG SALMON 135:-

Avocado, cucumber, salmon kimchee mayo

## BIG SHRIMP 140:-

Avocado, cucumber shrimps, yuzu aioli

## BIG SPICY TUNA 145:-

Avocado, cucumber, tuna sriracha, kimchee mayo

## BIG CHICKEN 135:-

Avocado, cucumber, deep-fried chicken, teriyaki mayo

## BIG VEGAN 130:-

Avocado, cucumber, Deep-Fried tofu



# 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

## 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

## NIGIRI MENU

8pc / 165:-

1 scallop, 1 flamed tuna  
1 shrimp, 1 tuna, 2 salmon  
1 flamed salmon, 1 hamachi whitefish

# NIGIRI

2/8 PCS

HAMACHI 42/160:-  
Whitefish

SHAKE YAKI 45/165:-  
Seared salmon

HOTATE 47/175:-  
Seared scallop

SOY SHAKE 45/165:-  
Soy marinated salmon

AVOCADO 38/150:-

MAGURO 45/165:-  
Tuna

DEEP-FRIED TOFU 35/130:-

TUNA TATAKI 47/175:-  
Seared tuna

EBI SHRIMP NIGIRI 40/150:-

SHAKE SALMON 42/160:-

5 Sushi Rice Nigiri 40:-



# TO SHARE

## LUXURY

40pc / 565:-

Maki: 10 hells kitchen, 10 avocado chef, 10 flamed salmon roll, 10 mix dream

## 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 / 745:-

Nigiri: 4 tuna tataki, 4 tuna, 4 salmon, 4 flamed salmon, 4 shrimp, 4 hamachi whitefish

Maki: 10 crunchy salmon, 10 hells kitchen, 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

x



# KINJO KIDS MENU

For kids up to 10 years old

## KIDS CHICKEN 85:-

1 Chicken stick, 2 Chicken meatball sticks  
Served with rice, teriyaki & kimchee mayo

## KIDS OMAKASE 105:-

1 Hoso maki, 3 nigiri  
Choose Salmon, Shrimp or Vegan

## KIDS DEEP-FRIED CHICKEN 85:-

3 pc Deep-Fried chicken  
Served with rice or sweet potato wedges & kimchee mayo

## EXTRAS

WASABI 15:-

GINGER 20:-

PICKLES 35:-

UNAGI SAUCE 20:-

SRIRACHA SAUCE 20:-

TERIYAKI SAUCE 20:-

YUZU AIOLI (Citrus Mayo) 20:-

TERIYAKI MAYO 20:-

KIMCHEE MAYO 20:-

SUSHI RICE / WARM RICE 55:-

NOODLES 60:-

TEMPURA SHRIMP 30:-

DEEP-FRIED CHICKEN 20:-

WARM EDAMAME 50:-

SPICY EDAMAME 60:-

GRILLED EDAMAME 65:-

SEAWEED SALAD 50:-

MISO SOUP 38:-



# DESSERT

## FRIED ICE CREAM 105:-

Tempura Deep-fried ice cream  
served with honey, whipped cream &  
berries of the season

## LAVA CAKE 95:-

Served with vanilla ice cream  
& berries of the season

## MOCHI ICE CREAM

3 pieces 85:-  
1 piece 35:-

Lemon Yuzu  
Raspberry  
Mango  
Coconut  
Pistachio

## DESSERT DRINKS

5cl / 145:-

### ESPRESSO MARTINI

Vodka, coffee liqueur &  
espresso

### IRISH COFFEE

Whisky, coffee, brown  
sugar & wipped cream

## PLATES OF FRESH FRUIT

A plate with mixed fruit & berries of the season  
Served with nutella by the side

2 persons - 265:-