
Entree

Beef Tataki Salad 25

Seared Ocean Beef with Ponzu Citrus Soy

King Prawn Tempura 22

4pcs of King Prawn Tempura

Vegetable Tempura (V) 20

10pcs of Season Vegetable Tempura

Tempura Combination 32

2pcs of King Prawn, 3pcs of White fish and 6pcs of Vegetable Tempura

Kinji Fried Chicken – 4pcs 20

Marinated with Special Garlic Soy Sauce

Pan Fried Pork Dumplings – 5pcs 20

5pcs of Pork Dumplings

- **(GF) Gluten Free – Please tell us for Gluten Free, we can present choices**
- Additional Wasabi, Ginger, Mayo, Sauces etc will be charged \$1
- (V) Vegetarian – Please Note: May contain Egg, Fish Stock or Cheese
- Take-Away container charged 50c each

Sushi & Sashimi

- Sashimi -

3 Kinds of Sashimi 28

9pcs of Sashimi with salad

Salmon Sashimi 25

8pcs of King Salmon Sashimi

- Nigiri –

Salmon & Seared Salmon Nigiri 18

4 pcs of Salmon Nigiri

Assorted Nigiri 20

5 pcs of Chef's Choice Nigiri

- Roll Sushi -

Salmon & Avocado Roll 22

Rolled salmon sushi with Avocado and Tobiko

Crumbed Chicken & Avocado Roll 23

Rolled Crumbed Chicken and Avocado sushi

Grilled Eel and Omelets Roll 24

Rolled Grilled Eel and Omelets

- **(GF) Gluten Free – Please tell us for Gluten Free, we can present choices**
- Additional Wasabi, Ginger, Mayo, Sauces etc will be charged \$1
- (V) Vegetarian – Please Note: May contain Egg, Fish Stock or Cheese
- Take-Away container charged 50c each

Special Combination

Kinji Special Sashimi Platter 90

- Chefs Choice Sashimi Platter for 3~4 People

Sushi & Sashimi Combo 57

*- 3 Kinds of Sashimi, 4 pcs of Nigiri, 4 pcs of Salmon Avocado Roll
and Miso Soup*

Meat Lover Bento Box 45

- Fried Chicken, Teriyaki Chicken, Beef Tataki Salad and Crumbed Chicken

Seafood Lover Bento Box 45

- Sashimi, Salmon Sushi, Tempura Fish and Deep Fried Squid

Vegetarian Bento Box (V) 40

- Deep Fried Tofu, Vegetable Tempura, Egg Plant Gratin and Edamame

Omakase Sashimi or Sushi Plate ***Pre-order essential*** \$120~

please ask our staff for more detail

- **(GF) Gluten Free – Please tell us for Gluten Free, we can present choices**
- Additional Wasabi, Ginger, Mayo, Sauces etc will be charged \$1
- (V) Vegetarian – Please Note: May contain Egg, Fish Stock or Cheese
- Take-Away container charged 50c each

Mains

<i>Egg Plant Gratin</i> (V)	28
<i>Oven Grilled Sweet Miso & Cheese</i>	
<i>Tofu Steak</i> (V)	28
<i>Served with 4pcs of Vegetable</i>	
<i>Groper Tempura</i>	30
<i>Served with Shiitake Mushroom</i>	
<i>Teriyaki Chicken Sizzle</i>	30
<i>Served on Teppan Hot Plate</i>	
<i>Teriyaki King Salmon</i>	34
<i>Served with Potato and Salad</i>	
<i>Japanese Style BBQ Lamb Sizzle</i>	34
<i>Marinated in Fruit Flavored Sauce</i>	
<i>Pork Cutlet (Tonkatsu)</i>	34
<i>Deep-Fried Crumbed Pork Fillet</i>	
<i>Ocean Beef Cheek Stewed</i>	36
<i>Slow Cooked in Sweet Red Miso</i>	
<i>Hot Pot</i>	
<i>NZ Wagyu Sukiyaki</i>	35
<i>Sweet Soy Soup Cooked with Seasonal Veges, Tofu, Egg and Udon Noodle</i>	
<i>Spicy Hot Pot</i>	34
<i>Spicy Dashi based Soup with Seafood, Chicken, Veges, Tofu, and Udon Noodle</i>	

- **(GF) Gluten Free – Please tell us for Gluten Free, we can present choices**
- Additional Wasabi, Ginger, Mayo, Sauces etc will be charged \$1
- (V) Vegetarian – Please Note: May contain Egg, Fish Stock or Cheese
- Take-Away container charged 50c each

On the Side

<i>Green Salad (V)</i>	10
<i>Tofu Salad (V)</i>	10
<i>Wasabi Octopus</i>	10
<i>Sesame Seaweed (V)</i>	10
<i>Boiled Green in Dashi (V)</i>	10
<i>Edamame (Chamame Bean) (V)(GF)</i>	10
<i>Deep Fried Octopus Ball (8pcs)</i>	12
<i>Deep Fried Squid</i>	12
<i>Deep Fried Burdock (V)</i>	10
<i>Deep Fried Tofu (V)</i>	10
<i>Rice (GF) Large</i>	12
<i>Small</i>	4
<i>Miso Soup (GF)</i>	4

Dessert

<i>Green Tea Ice Cream (GF)</i>	6
<i>Green Tea Tiramisu</i>	10
<i>Crème Brulee (GF)</i>	10

- **(GF) Gluten Free – Please tell us for Gluten Free, we can present choices**
- Additional Wasabi, Ginger, Mayo, Sauces etc will be charged \$1
- (V) Vegetarian – Please Note: May contain Egg, Fish Stock or Cheese
- Take-Away container charged 50c each