

— Japanese Tapas — Small Appetizer

• Edamame - Chamame (V)	8	• Wasabi Octopus	8
• Sesame Seaweed (V)	8	• Deep Fried Squid	8
• Tofu Salad (V)	8	• Deep Fried Fish Wing	8
• Deep Fried Tofu (V)	8	• Cajun Spiced Garlic Tuna	10
• Lotus Root Chips (V)	8	• Deep Fried Octopus Ball 8pcs	10
• Shimeji - Mushroom (V)	8	• Tempura Chicken	12
• Deep Fried Rice Cake (V)	8		

— Sashimi —

3 Kinds Of Sashimi 12pcs
(Salmon, Tuna & White Fish)
28

5 Kinds Of Sashimi 20pcs
(3 Kinds + 2 Others From Market)
38

• Salmon Sashimi 6pcs	16	• White Fish Sashimi 6pcs	16
• Tuna Sashimi 6pcs	18	• Scallops Sashimi 9pcs	16
• Sweet Red Prawn Sashimi 4pcs	20	• Scampi (2pcs) Sashimi	38
		(Head → Miso Soup)	

— Soup & Rice —

• Miso Soup (V) - Miso From Nelson	3	• Udon Noodle Soup (V)	8
• Chawan Mushi (Steamed Dashi Egg With Prawn, Chicken and Vegetables)	6	• Rice - Premium Short Grain (V) Small	3
		Large	10

(V) Vegetarian Item - Please Note May Contain Egg, Fish Stock, Cheese.

KINJI

Japanese Restaurant

— Nigiri Sushi — (3pcs)

• Sweet Omelette	7.50	• Octopus	7.50
• Squid	7.50	• Flying Fish Roe (tobiko)	7.50
• King Prawn	9	• Groper	9
• Salmon	9	• Tuna	10.50
• Seared Salmon	10.50	• Seared Scallop	13.50
• Salmon Caviar	12	• Seared Japanese Wagyu Beef (2pcs)	14
• Grilled Eel	12		

Assorted Nigiri Sushi 10pcs

(omelette,salmon,seared salmon,tuna,groper,octopus,king prawn,squid,tobiko and eel)

30

— Rolled Sushi —

• Avocado & Salmon Roll	15	• Spider Roll (soft shell crab)	22
• King Prawn Tempura Roll	18	• Vegetable Roll (V)	16
• Grilled Eel & Omelette Roll	22	• Crumbed Chicken & Avocado Roll	18

*additional extra wasabi, ginger, mayo, chili sauce will be charged 1 each

— Hot Pot —

Tofu (V)
16

NZ Wagyu Beef Sukiyaki
28

Spicy Seafood
24

— Teppan Sizzle —

Teriyaki Chicken
26

King Prawn
30

Whole Squid
30

Wagyu Beef 150g (100% Japanese Pure Wagyu Beef A5 Rank)
90

(V) Vegeterian Item - Please Note May Contain Egg, Fish Stock, Cheese.

— **Combination** —

Sushi & Sashimi Combo
(nigiri, rolled sushi, sashimi & miso soup)
45

Dinner Bento Box
(sashimi, sushi, tempura, teriyaki, rice & miso soup)
40

— **Mains** —

- Seared Wakanui Beef (grain-fed for 130 days) Carpaccio with Salad 25
- Venison Tataki (lightly smoky grill) with Ponzu Citrus Soy 25
- Sweet Miso Glazed Eggplant & Cheese Gratin (V) 20
- Casserole Cooked Sweet Soy Pork Belly 24
- Tamari Soy Teriyaki Ora King Marlborough Salmon 25
- K.F.C - Kinji's Fried Chicken (garlic soy marinated) 24
- Crumbed Chicken With Tonkatsu BBQ Sauce 22
- Deep Fried Crumbed Pork with Sweet Haccho Miso Sauce 24
- Oven Grilled Sweet Miso Scallops Gratin (4pcs) 24
- Vegetable Tempura (10pcs) with Dipping Sauce (V) 18
- King Prawn Tempura (5pcs) with Dipping Sauce 25
- Tempura Combination (2pcs prawn, 3pcs fish, 7pcs veges) 25
- Groper (or Blue Cod) & Fresh Shiitake Mushroom Tempura 24
- Deep Fried Whole Lemon Sole with Ponzu Citrus Soy 25
- Yakiniku BBQ Beef & Seasonal Veges with Salad (Wakanui beef) 28
- Waitaha NZ Wagyu Beef Slowly Cooked In Miso Demi-Glaze Sauce 28

— **Dessert** —

Green Tea Tiramisu
9

Coffee Jelly with Ice Cream
9

Creme Brulee
9

(V) Vegetarian Item - Please Note May Contain Egg, Fish Stock, Cheese.