



# Hiru Menu

Tuesday – Friday 12 – 2.30 pm

£14.95

with a glass of sake (cold or hot),  
wine, beer or a soft drink

(Choose one main dish from the selection listed below)



# Ramen

A Japanese noodle dish served in a rich flavoured broth

## Kubota Shoyu

grilled chicken thigh, bamboo shoots, seaweed, spring onion and a soya based broth

## Tonkostu

8 hour chashu (pork belly), bean sprouts, bamboo shoots, seaweed, spring onion and a pork broth

## Yasai (VG)

Shimeji mushroom, bean sprouts, cabbage, carrots, seaweed, spring onion and a plant based broth

add a Hanjuko egg + £1

# Bao Buns

Served with a Japanese side salad or fries

## Chashu (Pork Belly)

## Fried Chicken 'Karaage'

## Crispy Yasai (V)

# Salads

## Miso Chicken Caesar Salad

with inari tofu, rice cracker and yuzu miso dressing

## Kinjo House Salad

seasonal leaves, sweet potato, tender stem broccoli & a sesame soy dressing

# Sushi Bowls

Sushi Rice, Daikon Cress, Pickles, Seaweed, Orange Tobiko, served with Miso soup

## Salmon & Avocado

## Tuna & Avocado

## Chirashi

mixed sushi fish

## Yasai (VG)

tofu & avocado, takuwan, shisho leaves, sesame seeds & nori

# Donburi

Fluffy steamed rice bowls served with Miso Soup

## Chasu Don (Pork Belly)

spring onion, white sesame seeds, pickled ginger

## Chicken Teriyaki Don

sansho pepper, teriyaki sauce

## Yakitori Don (Chicken)

momo kushi, spring onion, pink ginger pickles & yakitori sauce

## Yasai Don (VG)

seasonal tempura vegetables

# Add a Side

Steamed Japanese Rice (VG) £4.25

Truffled Rice (VG) £4.75

Yuzu Butter Rice (V) £4.75

White Miso Soup (VG) £4.50

seaweed, spring onion, Tofu

Tender Stem Broccoli (VG) (C) £5.45

with a sesame dressing

Satsumaimo (V) £4.95

sweet potato with burnt yuzu butter soy

Kinoko Mushrooms (VG) (C) £5.95

sauteed shitake, eringi & shimeji mushrooms in a yuanji sauce

Spinach Ohitashi (VG) £5.75

with crispy yuba

Wakame Salad (VG) (C) £5.75

seaweed, cucumber with sesame soy dressing



## Drinks

House Sake, 100 ml

Eclat de Mer, Sauvignon Blanc, 175 ml

Michel Servin Rouge, 175 ml

Le Bois des Violettes Rose, 175 ml

Asahi, 330 ml

Coke

Diet Coke

Coke Zero

Juices

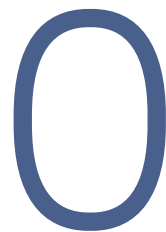
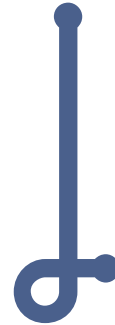
Orange, Apple, Pomegranate, Lychee



Prosecco + £1.25

White Wine Spritzer + £1.25

Pinot Grigio + .95p



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

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 RESTAURANT – WE ACCEPT CARD PAYMENTS ONLY.

A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.