

Sunday Menu

2 Courses - £18.95



Zensai

(Starters)

Shishito Pepper

with burnt yuzu butter sauce

Kaisen Tempura

mixed fish and vegetable tempura

Salmon Carpaccio

with a spicy chilli ponzu dressing

Seabass Carpaccio

with a ponzu dressing

Eringi Mushrooms (1 skewer)

with tare

Sweet Potato Korokke

with wasabi mayo

Chicken Karaage

Japanese fried chicken with chilli miso sauce

Shushoku

(Mains)

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)

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

Yasai Don (VG)

seasonal tempura vegetables

Katsu

Chicken Katsu Karē

chicken in crispy panko breadcrumbs, sticky rice
and our homemade Japanese kare

Yam Korooke Katsu Karē

sweet potato in crispy panko breadcrumbs, sticky rice
and our homemade Japanese kare

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)

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

add a Hanjuko egg + £1

Sushi Bowls

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

Salmon & Avocado

Tuna & Avocado

Chrisashi

mixed sushi fish

Yasai (VG)

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

Salads

Miso Chicken Caesar Salad

with inari tofu, rice cracker and yuzu miso dressing

Kinjo House Salad (VG)

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