



ALL YOU CAN EAT

\$43.80

CHOOSE BETWEEN 'A-LA-CARTE' OR 'ALL YOU CAN EAT' OPTION WHEN DINING IN. THE SELECTED OPTION APPLIES TO THE WHOLE TABLE.

NO CHARGE FOR CHILDREN UNDER 3 YEARS OLD.
\$21 PER PERSON FOR CHILDREN AGED 4 TO 10.

\$36.80 PER PERSON FOR SENIORS CARD HOLDERS.
CARD MUST BE PRESENTED PRIOR TO PAYMENT.

MINIMUM 2 PEOPLE. 90min SEATED SESSION ONLY.

ONE DESSERT PER PERSON.

FULLY LICENCED. BYO \$10 PER BOTTLE CORKAGE APPLIES (RED, WHITE, CHAMPAGNE AND SPARKLING WINE).

10% SUNDAY SURCHARGE APPLIES.

1.5% CREDIT CARD SURCHARGE APPLIES.

PLEASE NOTIFY OUR STAFF IF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

SORRY, NO SPLIT BILLS.

PLEASE DO NOT WASTE FOOD! EXTRA SURCHARGE APPLIES FOR LEFTOVERS OVER 200g

SUSHI PLATTERS

寿司盛り合わせ



P1 ASSORTED SUSHI & SASHIMI PLATTER
Salmon Nigiri x2, Tuna Nigiri x2,
Prawn Nigiri x2, Inari x2,
Salmon Sashimi x6
\$22.90



P2 MIX NIGIRI PLATTER
(12 PIECES)
Salmon Nigiri x2, Tuna Nigiri x2,
Prawn Nigiri x2, Tamago Nigiri x2,
Seaweed Inari x2, Inari x 2
\$22.90



P3 SALMON LOVER PLATTER
(10 PIECES)
Salmon Inside Out Roll x6,
Salmon Nigiri x4
\$15.90



P4 ABURI SALMON LOVER COMBO PLATTER
(10 PIECES)
Salmon Inside Out Roll x6,
Aburi Salmon Nigiri x4
\$15.90



P5 WAGYU NIGIRI PLATTER
(10 PIECES)
Cooked Tuna Inside Out Roll x6,
Wagyu Beef Nigiri x4
\$16.90

P6 VEGGIE PLATTER (10 PIECES)
Vegetarian Katsu Inside Out Roll x6,
Tempura Veggie Nigiri x4
\$15.90



P7 CRAB INARI
(2 PIECES)
\$7.90





S1 **SPICY PANKO PRAWN ROLL**
(6 PIECES)
\$14.90

S2 **SPICY PRAWN ROLL**
(6 PIECES)
\$14.90

KINKURA
SUSHI ROLL
スベシヤルロール

S3



SALMON LOVER ROLL
(6 PIECES)
\$13.90

S4



CHICKEN KATSU EGG ROLL
(6 PIECES)
\$13.90

S5



CHICKEN KATSU AVO ROLL
(6 PIECES)
\$13.90

S6



V
VEGGIE ROLL
(6 PIECES)
\$13.90

S7



UNAGI EEL ROLL
(6 PIECES)
Grilled freshwater eel
\$13.90

S8



CALIFORNIA ROLL
(6 PIECES)
\$10.90

S9



TUNA INSIDE OUT ROLL
(6 PIECES)
\$10.90

S10



CHICKEN KATSU INSIDE OUT ROLL
(6 PIECES)
\$10.90

S11



ABURI SALMON LOVER ROLL
(6 PIECES)
\$13.90

S12



SALMON INSIDE OUT ROLL
(6 PIECES)
\$10.90

S13



SPICY TUNA INSIDE OUT ROLL
(6 PIECES)
\$10.90

S14



V
VEGETARIAN KATSU INSIDE OUT ROLL
(6 PIECES)
\$10.90

**SUSHI
MINI ROLLS**

細卷



V
MINI AVOCADO ROLL
\$5.50

M1



MINI SALMON ROLL
\$5.50

M2



V
MINI CUCUMBER ROLL
\$5.50

M3



V
MINI TAMAGO EGG ROLL
\$5.50

M5

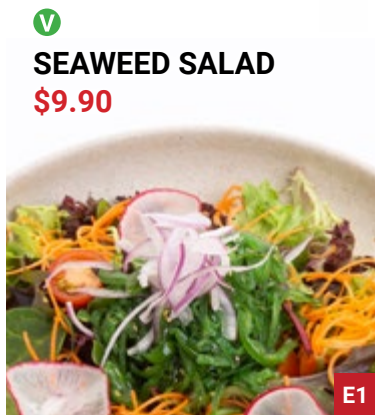


M4

MINI COOKED TUNA ROLL
\$5.50

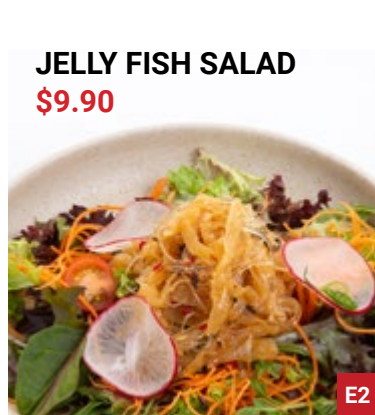
ENTRÉES

前菜



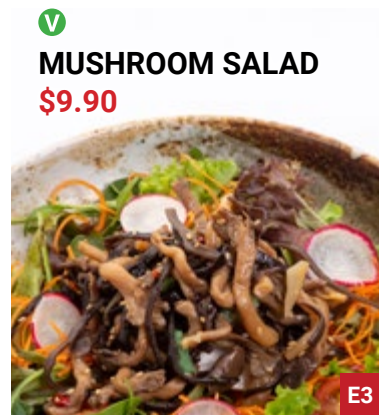
V
SEAWEED SALAD
\$9.90

E1



JELLY FISH SALAD
\$9.90

E2



V
MUSHROOM SALAD
\$9.90

E3



TUNA SALAD
\$9.90

E4



CRAB SALAD
\$9.90

E5



V
COLD SOBA SALAD
\$9.90

E6

Sesame Dressing is available for all salad options

E7 **EDAMAME**
V **\$5.90**



Y1

SUKIYAKI HOT POT

Kinkura's Sukiyaki hot pot contains udon noodles, enoki mushrooms, tofu, and seasonal vegetables, served with homemade sweet soy-based stock.

\$23.90 V

ADD-ONS:

- Sliced Beef (100g) **+\$6.00**
- Sliced Beef (200g) **+\$11.00**
- Raw Octopus **+\$9.90**
- Tofu (3pcs) **+\$4.90**
- Wombok **+\$4.90**
- Asian Greens **+\$4.90**
- Enoki Mushroom **+\$4.90**
- Udon **+\$4.90**
- Egg (raw) **+\$2.00ea**



SUKIYAKI

すき焼き

V

CHEESY SWEET CORN LOADED CHIPS

\$9.90



L1

V

CHEESY LOADED CHIPS

\$9.90



L3

CHIPS & NUGGETS

(6 PIECES)

\$10.90



L2

LOADED CHIPS

金蔵ポテト

TAPAS

おつまみ

T1

PRAWN & VEGGIE TEMPURA SET

\$19.90



T2

V
ASSORTED VEGGIE TEMPURA SET

\$15.90



Tempura sets are served with Kinkura's homemade dipping sauce



CHICKEN KATSU

Deep fried, bread crumbed chicken served with tonkatsu sauce and Japanese mayo

\$11.50

T3



🔥
COOKED PRAWNS (COLD DISH)

Cooked prawns served with Kinkura's chilli sauce

\$12.90

T4



BEEF TATAKI

 (COLD DISH)

Lightly seared thin beef slices served with Kinkura's homemade ponzu sauce

\$10.90

T5



V
VEGGIE CROQUETTE

Served with Japanese mayo

\$10.90

T6



OKONOMIYAKI

Mini Japanese pancakes with seafood cutlets

\$9.90

T7



CHICKEN KARAAGE

Crispy chicken pieces with Kinkura's spicy sauce / Japanese mayo

\$10.90

T8



🔥
SPICY CHICKEN

Pan-fried chicken served with onion, cabbage and spicy miso

\$11.90

T9



🔥
SPICY BABY OCTOPUS

Pan-fried baby octopus served with onion, cabbage and spicy miso

\$12.90

T10



V
VEGGIE SPRINGROLL

\$10.90

T11



T12



MISO EGGPLANT

Deep fried cubed eggplant served with Kinkura's secret sauce

\$9.50

T13 AGEDASHI TOFU

Fried tofu served in a fish broth topped with bonito flakes

\$8.90



TAKOYAKI

Octopus balls served with tonkatsu sauce and Japanese mayo topped with bonito flakes

\$9.90

T14



VEGGIE PANCAKE

Japanese style veggie pancake served with tonkatsu sauce and Japanese mayo

\$9.90

T15



KINKURA DICED WAGYU

\$16.90

T16



YAKINIKU BEEF

Pan-fried beef and onion in yakiniku sauce

\$14.90

T17



CHICKEN TERIYAKI

Char-grilled chicken glazed with teriyaki sauce

\$10.90

T18



PANKO CALAMARI

\$9.90

T19



GYOZA (Pork or Veggie)

(6 PIECES)

Japanese pan-fried dumplings

\$9.50

T20



VEGAN CHICKEN KATSU

\$9.90

T21



STEAMED VEGGIES

\$7.90

T22



MISO SOUP

\$4.80

T23

UDON

麵類

U1

**TEMPURA PRAWN
& VEGGIE UDON**
\$17.90



*All Udon Soup
have option swap
to Curry Udon
ADD +\$3.00*



**TEMPURA
PRAWN UDON**
\$16.90

U2



**VEGGIE
PANCAKE UDON**
\$16.90

U3



**CHICKEN
KATSU UDON**
\$17.50

U4



CHICKEN KARAAGE UDON
Option: Japanese Mayo / Spicy Mayo
\$17.50

U5



**TERIYAKI
CHICKEN UDON**
\$17.50

U6



BEEF UDON
\$17.50

U7



**STEAM VEGGIE
UDON**
\$17.50

U8



**PLAIN CURRY
UDON**
\$11.90

U9



**COLD SOBA WITH
DIPPING SAUCE**
\$14.90

U10

RICE DISH

御飯料理



R1

**KINKURA
DICED WAGYU**
\$19.90



**CHICKEN
TERIYAKI**
\$16.90

R2



CHICKEN KATSU
\$16.90

R3



CHICKEN KARAAGE
Option: Japanese Mayo / Spicy Mayo
\$16.90

R4



**SPICY PORK
BELLY**
\$17.90

R5



YAKINIKU BEEF
\$17.90

R6



**SPICY BABY
OCTOPUS**
\$17.90

R7



**SPICY
CHICKEN**
\$17.90

R8



**JAPANESE
STEAMED RICE**
\$4.90

R9



**KINKURA
FRIED RICE**
\$13.90

R10

CURRY RICE

カレー

C1

**CHICKEN KATSU
CURRY**
\$16.90



C6

EXTRA CURRY SAUCE
\$5.90



*All Curry have option
for cheese topping*
ADD +\$1.50



**TERIYAKI
CHICKEN CURRY**
\$16.90

C2



**CHICKEN
KARAAGE CURRY**
\$16.90

C3



BEEF CURRY
\$17.90

C4



V
**VEGAN KATSU
CURRY**
\$17.90

C5

DESSERT

デザート



V
GREEN TEA
ICE CREAM
\$5.90

D1



V
BLACK SESAME
ICE CREAM
\$5.90

D3



V
VANILLA
ICE CREAM
\$5.90

D2

PLEASE NOTE: ONLY ONE DESSERT PER CUSTOMER



V
MANGO
DAIFUKU
\$5.90

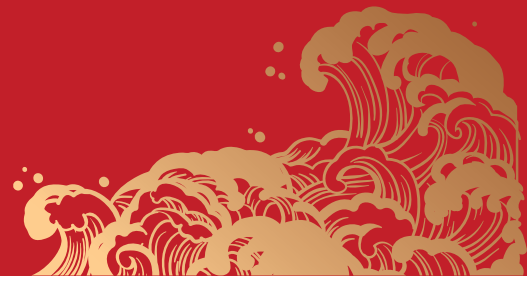
D4



V
STRAWBERRY
DAIFUKU
\$5.90

D5

DRINKS MENU



NON-ALCOHOLIC

Unlimited Soft Drinks <i>(Pepsi, Pepsi Max, Solo, Lemonade, Red Creamy Soda, Sparkling Water)</i>	4.9
Lemon Lime Bitters	4.9
Juice <i>(Apple, Orange)</i>	4.9
Hot Green Tea	3.0
Yuzu Tea <i>(Hot or Iced)</i>	6.5
Sparkling Yuzu	7.5

BEER

Sapporo <i>(on tap)</i>	<i>(380ml)</i>	13.0
Asahi		10.0
Kirin		10.0
Furphy Ale		9.0
Pure Blonde		9.0
Carlton Draught		9.0

SAKE


Miyozakura Jyozo Junmai Cup Panda 御代桜醸造 純米	<i>(180ml)</i>	10.0
Shirataki Minatoyatosuke Junmai Daiginjo 白瀧酒造 純米大吟醸	<i>(180ml)</i>	18.0
Kikumasamune Koujo Junmai-Shu 菊正宗酒造 純米 香醸	<i>(300ml)</i>	18.0
Kikumasamune Tokusen Junmai Tarusake 菊正宗酒造 純米たるざけ	<i>(300ml)</i>	24.0
Mio Sparkling Sake 瀨 松竹梅白壁蔵	<i>(300ml)</i>	25.0
Taiten Shiragiku Junmai Ginjo Bishu 大典白菊 純米吟醸 備州	<i>(300ml)</i>	32.0
Asahi Shuzo Kubota 朝日酒造 久保田 純米大吟醸	<i>(300ml)</i>	32.0
Kubota Senju 久保田 千寿 純米吟醸	<i>(300ml)</i>	35.0
Dassai Junmai Daiginjo 45 瀬祭 純米大吟醸45	<i>(300ml)</i>	35.0
Takahashi Shuzo Yuzumon 高橋酒造 ゆずもん	<i>(150ml)</i>	14.9
	<i>(300ml)</i>	28.0
	<i>(720ml)</i>	63.0
Takahashi Shuzo Umepon Plum Wine 高橋酒造 うめぼん	<i>(150ml)</i>	14.9
	<i>(300ml)</i>	28.0
	<i>(720ml)</i>	63.0

WINE

SPARKLING

Like It Like That 'Bubl�' Prosecco <i>Riverland, NSW</i>	10	-	39
Fresh and delicate, with aromas of green apple, orange and lemon.			

ROS 

Maison Francaise Ros�  <i>Languedoc, France</i>	10	15.5	37
Dry and delicious aromas of fresh raspberry and strawberry, with hints of spice and pepper.			

WHITE WINE

Lindemans Henry's Sons Chardonnay <i>South Eastern Australia</i>	8	13	29
Rich and luscious. Showcasing flavours of clean peach and stone fruit with a rich, soft finish.			

821 South Sauvignon Blanc <i>Marlborough, NZ</i>	10	16	39
821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.			

Cape Schanck by T'Gallant Pinot Grigio <i>Mornington Peninsula, VIC</i>	11	17	40
Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.			

Hartog's Plate Moscato <i>South Eastern Australia</i>	8	13	35
This Moscato is sweet and luscious, with crisp lemon and lime flavours and subtle musky spice finish.			

RED WINE

St Huberts The Stag Pinot Noir <i>Yarra Valley, VIC</i>	10	15.5	40
Berries that jump out of the glass, a light bodied, fresh and vibrant wine.			

Boucher Shiraz <i>Heathcote, VIC</i>	11	17	42
Hints of black cherry and plum along with savoury five spice and subtle tannins.			

Wynns Coonawarra Estate The Gables Cabernet Sauvignon <i>Coonawarra, SA</i>	-	-	42
Lingering maraschino cherry and liquorice mesh with subtle cedary oak.			

Hares Chase Shiraz <i>Barossa Valley, SA</i>	-	-	49
Rich and full-bodied dark fruit flavours partner with a soft velvet finish.			