

Kino

RESTAURANT

STARTERS

EDAMAME 6.5 / 7.5 SMOKED
SALT (GF, VG) / TRUFFLE (GF, F)

PADRÓN PEPPERS 9
YUZU SESAME SEEDS (GF, VG)

Ⓚ KINO TSUKEMONO 7
SELECTION OF HOMEMADE PICKLES

TAPIOCA MARSHMALLOW 9
SHIO KONBU, OCOPA CREAM, FURIKAKE (V)

Ⓚ HAND-DIVED SCALLOPS 21
TRUFFLE BUTTER, CHIVES (SH, F)

ROCK SHRIMP TEMPURA 14
YUZU MAYO, KIZAMI NORI, LIME (SH, F)

CHICKEN KARA-AGE 10
SPICY SAUCE, LEMON SALT

Ⓚ WAGYU & MUSHROOM GYOZA 16.5
TOSAZU FOAM, ONION MISO (F)

MISO SOUP 6.5 ADD CRAB 9.5
TOFU, WAKAME, SPRING ONION (GF) / CRAB (GF, SH)

Ⓚ UDON WAGYU/CHICKEN 24/16
NOODLES, SPRING ONION, SHITAKE, WASABI

Ⓚ WAGYU SLIDERS 18
PICKLES, CHEESE, MUSTARD, TRUFFLE MAYO

CHICKEN KATSU SLIDERS 15
PICKLES, CHEESE, YUZU KOSHO MAYO

RAW

SALMON TATAKI 16
FENNEL, MONTAIN POTATOES, YUZU (GF, F)

HAMACHI TATAKI 17
SMOKED PONZU, JALAPEÑO (GF, F)

MAGURO TATAKI 18
CHILLI PONZU (GF, F)

Ⓚ MAGURO TARTARE 25
QUAIL EGG, NORI CRACKERS, AVOCADO (F)

SALMON TARTARE 17
YUZU JELLY, SALMON ROE, NORI CRACKERS (F)

AMA EBI HOTATE TARTARE 19
SWEET PRAWNS, HEND DIVE SCALLOPS, COURGETTE (GF, SH)

CORNISH CRAB TSUTSUMI 18
HAND PICKED CRAB, COURGETTE, JAPANESE MAYO (GF, SH)

USUZUKURI 16
OMAKASE WHITE FISHES, CITRUS SOY (GF, F)

IMPERIAL CAVIAR 60
50 GR, BLINI, CUCUMBER (F)

GOHAN

WILD MUSHROOMS 38
ROASTED MUSHROOMS, MITSUBA, MISO BUTTER, TSUKEMONO (GF, V)

WAGYU SHORT RIBS 42
BRASED BEEF, MITSUBA, SESAME OIL, TSUKEMONO, WASABI (F)

MAINS

TEPPANYAKI STONE BASS 28
TOSAZU BUTTER FOAM, TOSAKA SEAWEED (GF)

IMPERIAL BLACK COD 36
SWEET YUZU MISO, LEMON (GF, F)

Ⓚ LUMINA LAMB CUTLETS 36
KIMCHI, TOMATO MISO (F)

WAGYU SHORT RIBS 35
SLOW-BRASED, FINISHED OVER CHARCOAL (F)

AUSTRALIAN WAGYU SIRLOIN 220GR 68
BMS 8-9, CARAMELISED ONION PURE, WASABI (GF, F)

MISO GLAZED AUBERGINE 15
SEASONAL LEAVES, GARLIC CHIPS, SESAME (GF, VG)

TERIYAKI CHICKEN 20
GRILLED AND BRUSHED WITH A HOUSE MADE TARE (GF)

CHEF DAILY CATCH
MARKET PRICE

BUTCHER SELECTION
MARKET PRICE

NIGIRI – SASHIMI

AKAMI 12 / 14
LEAN RED TUNA, SOY GLAZE (GF, F)

Ⓚ CHUTORO 13 / 15
MEDIUM FATTY TUNA, SOY GLAZE (GF, F)

OTORO 13 / 15
EXTRA FATTY TUNA, SOY GLAZE (GF, F)

SAKE 10 / 12
SALMON (GF, F)

HAMACHI 12 / 14
YELLOWTAIL, SPRIN ONION, PONZU (GF, F)

SUZUKI 10 / 12
SEA BASS, SHISO LEAF (GF, F)

MADAI 13 / 15
RED SANPPER, YUZU SOY, OROSHI (GF, F)

HOTATE 16 / 18
SCALLOP, YUZU SOY (GF, F)

AMA EBI 10 / 12
SWEET PRAWNS (GF, F)

UNAGI 13 / 15
ROASTED EEL, NITSUME (F)

SABA 12 / 14
MARINATED MACKEREL, MENTAIKO (GF, F)

WAGYU 13 / 15
SEARED SIRLOIN, SOY GLAZED (GF, F)

CRISPY RICE

MAGURO 15
TUNA, SRIRACHA, TOBIKO (F)

SAKE 13
SALMON, SPRING ONION SPICI MAYO (F)

Ⓚ HAMACHI 14
YELLOWTAIL, SMOKED PONZU (F)

UNAGI 14
ROASTED EEL, TERIYAKI, SESAME (F)

HAND ROLLS

SAKE 12
SALMON, IKURA (GF, F)

Ⓚ MAGURO 19
SPICY TUNA, FURIKAKE (F)

KANI 19
HAND PICKED CRAB, SPICY MAYO (SH, F)

HAMACHI 12
SPRING ONION, PONZU (GF, F)

MAKI ROLLS

SALMON AVOCADO 13
SESAME SEEDS (GF, F)

Ⓚ SPICY TUNA 15
CUCUMBER, SPICY MAYO (F)

CALIFORNIA 15
CRAB, LOBSTER MAYO, AVOCADO (SH, F)

YASAI 11
AVOCADO, CUCUMBER, FURIKAKE (GF, VG)

SIDES

GRILLED BROCCOLI 10
CRISPY SHALLOTS (VG)

JAPANESE STEAMED RICE 5
(GF, VG)

Ⓚ SWEET POTATO 8
MISO BUTTER, SPRING ONION (GF, V)

KAISO SALAD 9
BUBU ARARE, SESAME SEEDS (GF, VG)