

LUNCH

YOUR WELL-BEING IS OUR UTMOST PRIORITY.

In adherence to Phase 3 regulation, please be reminded that:

- masks must be worn at all times unless you are consuming your food and beverage
 - consumption of alcohol after 10.30pm is strictly not allowed

LET'S ALL BE SOCIALLY RESPONSIBLE!

SUSHI / SASHIMI		SUSHI (2 PCS)	SASHIN (5 PCS
NAMA OTORO	Japanese bluefin tuna belly	33	82
MAGURO AKAMI	Japanese bluefin tuna	13	30
SAKE HARAMI	Norwegian salmon belly	13	23
SAKE	Norwegian salmon	- 11	20
KINMEDAI	Japanese alfonsino	15	32
HIRAME	Japanese flounder	15	32
HAMACH	Japanese yellowtail	11	23
SHIMA AJI	Japanese stripe jack	13	26
TAI	Japanese sea bream	12	15
UNI	Hokkaido sea urchin	28	60
HOTATE	Hokkaido scallops	12	26

ROCK & ROLL

FOIE GRAS & SCALLOP NIGIRI	Seared fole gras, hokkaido scallops, soy reduction	24
ENGAWA YUZU ABURI NIGIRI	Seared flounder fin, yuzu citrus, sea salt	15
OHMI WAGYU ABURI NIGIRI	A4 Ohmi wagyu seared with soy reduction	36
KUROBUTA MISO BELLY NIGIRI	Roasted miso kurobuta pork belly	20
GOLDEN AGE	Seared salmon with homemade mentaiko sauce, mango puree, cucumber, avocado, chives, salmon roe, soy reduction	30
COWABUNGA	Seared A4 wagyu, wagyu beef slices, cream cheese, cucumber, tobiko, potato floss, homemade spicy mayo & soy reduction	36
CRAB RAVE	Fried soft shell crab, cucumber, sesame, tobiko, chives, homemade crab sauce & soy reduction	28
DRAGON CHASER	Seared foie gras & eel, fried breaded prawn, cream cheese, cucumber, chives with homemade soy reduction, mayonnaise	30
AC/DC DYNAMITE	Deep fried mixed seafood roll with fresh raw seafood, homemade sriracha sweet soy	22
CALIFORNICATION	California roll topped with fresh assorted sashimi	25
AVOCADO & FIG	Fresh avocados & figs with spicy mayo mixed coral lettuce	20
MANGO GROOVES	Sweet Australian mangoes, silken tofu & skin, mixed coral lettuce with mango puree	20











AC/DC DYNAMITE

SET LUNCH ALL SETS INCLUDE GARDEN SALAD, MISO SOUP AND MOCHI DESSERT

EXECUTIVE SASHIMI	Chef's choice of 15 pieces assorted sashimi	48
EXECUTIVE SUSHI	Chef's selection of 10 pieces assorted sushi & maki	43
EXECUTIVE HYBRID	Chef's choice of 7 pieces assorted sashimi & 5 pieces assorted sushi	45
CHIRASHI DON	Chef's selection of the day's premium seafood on sushi rice	42
BARA-BARA DON	Assorted diced fresh seafood on sushi rice	38
SPICY SALMON DON	Salmon mixed with homemade spicy sauce on sushi rice	30
SALMON & IKURA DON	Sliced salmon & marinated salmon roe on sushi rice	38
AUSTRALIAN WAGYU STEAK	Pan-seared Australian wagyu with teriyaki sauce	42







SET LUNCH ALL SETS INCLUDE GARDEN SALAD, MISO SOUP AND MOCHI DESSERT

	WAGYU & FOIE GRAS DONBURI	Australian wagyu, seared foie gras, onsen egg	48
A	HIGH ROLLER WAGYU DON	Ohmi A4 wagyu, Hokkaido uni, ikura, summer black truffle, onsen egg	98
A	UNAGI CLAYPOT	Japanese eel claypot rice	35
	BUTA KAKUNI CLAYPOT	Slow cook braised pork belly claypot rice	32
	SPICY BUFFALO KATSU	Breaded pork loin cutlet tossed in homemade Japanese buffalo sauce	30
A	SPICY NORI CRUSTED SALMON	Baked seaweed crusted salmon in homemade spicy mayo	32









SPICY NORI CRUSTED SALMON

EXECUTIVE SET LUNCH

ALL-STAR NINJA A taste of Kinki's best flavours

78

Sashimi: Chu toro, hotate, ikura, ama ebi

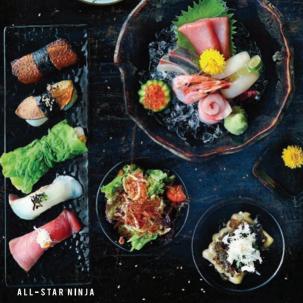
Sushi: Chu toro, hotate mentaiko, buta, salmon veggie, ai truffle konbu

Hot Appetizers: Foie gras chawanmushi, miso soup

Cold Appetizers: Sakura salad, snow crab & century egg tofu

Dessert: Yuzu or peach sorbet Items may be changed due to seasonality and availability.





DESSERTS

MONAKA MATOUA ATCUM			
MONAKA MATCHA ATSUKI	Green tea waffle ice cream with red beans		14
HOKKAIDO MILK CREPE	Vanilla crème milk crepe		10
CHOCOLATE LAVA CAKE	Warm lava cake with vanilla ice cream		14
ICE CREAM	Choice of Yuzu, Momo, Kyoho, Matcha, Goma	8	12
		single	double