

DINNER

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

LET'S ALL BE SOCIALLY RESPONSIBLE!

NOTE ON SERVICE CHARGE

Kindly note that as of 10 January 2022, the 10% service charge will apply to the full price of your food order, before any discounts or promotions are applied.



YOUR EVERYDAY DINING REWARDS

MORE THAN 10 BRANDS, UNLIMITED REBATES,

Unlock endless possibilities and exclusive benefits with the new TRIPLEPLUS loyalty membership. From casual meals to fine dining experiences, you can now earn rebates and discounts just from dining at your favourite brands like Bedrock, Fat Cow, Kinki, PastaMania, The Marmalade Pantry and many more.

Available in three tiers depending on your appetite, earn more as you dine!



























SUSHI / SASHIMI		SUSHI (2 PCS)	SASHIM (5 PCS)
John , Gridinin		(2100)	,5100,
NAMA OTORO	Japanese bluefin tuna belly	34	82
MAGURO AKAMI	Japanese bluefin tuna	13	32
SAKE HARAMI	Norwegian salmon belly	13	24
SAKE	Norwegian salmon	12	21
KINMEDAI	Japanese alfonsino	16	36
HIRAME	Japanese flounder	16	33
HAMACH	Japanese yellowtail	12	26
SHIMA AJI	Japanese stripe jack	14	28
TAI	Japanese sea bream	13	26
UNI	Hokkaido sea urchin	42	68
HOTATE	Hokkaido scallops	13	27

ROCK & ROLL

	FOIE GRAS & SCALLOP NIGIRI	Seared foie gras, hokkaido scallops, soy reduction	25
	ENGAWA YUZU ABURI NIGIRI	Seared flounder fin, yuzu citrus, sea salt	16
	OHMI WAGYU ABURI NIGIRI	A4 Ohmi wagyu seared with soy reduction	38
	KUROBUTA MISO BELLY NIGIRI	Roasted miso kurobuta pork belly	21
1	GOLDEN AGE	Seared salmon with homemade mentaiko sauce, mango puree, cucumber, avocado, chives, salmon roe, soy reduction	32
1	COWABUNGA	Seared A4 wagyu, wagyu beef slices, cream cheese, cucumber, tobiko, potato floss, homemade spicy mayo & soy reduction	37
	CRAB RAVE	Fried soft shell crab, cucumber, sesame, tobiko, chives, homemade crab sauce & soy reduction	29
•	DRAGON CHASER	Seared foie gras & eel, fried breaded prawn, cream cheese, cucumber, chives with homemade soy reduction, mayonnaise	32
1	AC/DC DYNAMITE	Deep fried mixed seafood roll with fresh raw seafood, homemade sriracha sweet soy	24
	CALIFORNICATION	California roll topped with fresh assorted sashimi	26
,	AVOCADO & FIG	Fresh avocados & figs with spicy mayo mixed coral lettuce	22
,	MANGO GROOVES	Sweet Australian mangoes, silken tofu & skin, mixed coral lettuce with mango puree	20
	CHEESE LIGHTNIN'	Seared cheddar cheese atop wagyu beef rolls, homemade mustard mayonnaise, tobiko, chives	30

VEGETARIAN

KINKI SIGNATURE







AC/DC DYNAMITE

SMALL PLATES

0	SEA SALT EDAMAME	Steamed Japanese soy beans, sea salt	
0	SPICY MISO EDAMAME	Steamed Japanese soy beans, miso, garlic, soy	1
Ä	TAI TRUFFLE CARPACCIO	Sliced sea bream, kombu soy, summer black truffle, chives, microherbs	3
	TUNA TARTARE TORTILLA	Soy aged bluefin tuna, onions, avocado, mizuna, yuzu citrus, sriracha soy, micro herbs, crispy tortilla	3
	CRISPY SEAFOOD GYOZA	Pan-seared seafood gyoza, homemade sweet sauce	2
ă	WAGYU COLD SERVE TATAKI	Lightly seared wagyu slices, garlic chips, spicy ponzu, parmesan, microherbs	3
	CASSAVA NACHOS	Cassava chips, tomato miso beef, guacamole, crème fraîche	-1
	SQUID & CHIPS	Crispy deep fried squid, lotus root chips, kimchi tartare	2
A	FOIE GRAS CHAWANMUSHI	Steamed egg custard with pan-seared foie gras	1
	CENTURY EGG & CRAB TOFU	Snow crab, century egg puree, silken tofu	1
	SAKURA SALAD	Sakura shrimps, mixed coral lettuce, cherry tomato, sweet sesame dressing	2
	SALMON SASHIMI SALAD	Mixed coral lettuce, cherry tomatoes, salmon slices, shimeiji mushrooms, tempura bits, hot pepper seaweed sauce	2
	CORN DUO	Baby corn, yellow corn puree, furikake, sriracha mayo	1











FOIE GRAS CHAWANMUSHI



SHARING MAINS

Triple?flus Membership: All items are applicable for 1-for-1 mains redemption. Find out more at www.tripleplus.sg

A	CRUSTY LAMB RACK	Baked Koji-aged lamb rack with mentaiko breadcrumbs	48
A	CRISPY UME KUROBUTA BELLY	Crispy fried pork belly marinated with Ume honey plum	32
A	WAGYU GARLIC TEPPANYAKI	Australian wagyu, soy garlic butter, assorted vegetables, teppanyaki style	58
	SPICY NORI CRUSTED SALMON	Baked seaweed crusted salmon in homemade spicy mayo	34
	SPICY BUFFALO KATSU	Breaded pork loin cutlet tossed in homemade Japanese buffalo sauce	32
	KARAAGE CHICKEN BAO	Juicy fried chicken thigh, sweet soy, pickled cucumber, momotaro tomato, steamed bun	22







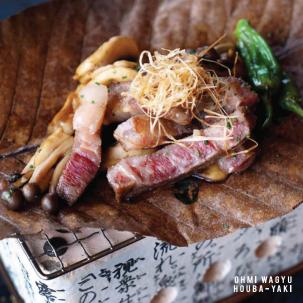




ON THE GRILL

A	OHMI WAGYU HOUBA-YAKI	Ohmi A4 wagyu striploin chargrilled on leaf with mixed mushrooms	90
	POMEGRANATE MISO BLACK COD	Marinated sweet pomegranate grilled cod	42
A	MENTAIKO SEA PRAWN	Grilled tiger prawn, mentaiko sauce	32
	HAMACHI KAMAYAKI	Yellowtail grilled fish cheek	42
	GRILLED SQUID CHIMICHURRI	Chargrilled pacific flying squid, homemade chimichurri sauce	33
	GRILLED PORK JOWL	Grilled German pork jowl marinated with miso & plum sauce	38











MENTAIKO SEA P<u>rawn</u>

DONBURI / CLAYPOT

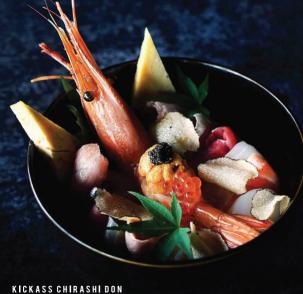
WAGYU & FOIE GRAS DONBURI	Australian wagyu, seared foie gras, onsen egg	55
A HIGH ROLLER WAGYU DON	Ohmi A4 wagyu, Hokkaido uni, ikura, summer black truffle, onsen egg	99
KICKASS CHIRASHI DON	Sashimi goodness on sushi rice	80
SALMON & IKURA DON	Sliced salmon & marinated salmon roe on sushi rice	42
M UNAGI CLAYPOT	Japanese eel claypot rice	38
BUTA KAKUNI CLAYPOT	Slow cook braised pork belly claypot rice	35
BARRAMUNDI CLAYPOT	Slow cooked barramundi fish, Shitake, Shimiji and enoki mushrooms, claypot rice	36
KINKI'S LOBSTER PAO FAN	Lobster tail, fried wakame, claypot white rice & Kinki secret broth	48





HIGH ROLLER WAGYU DON







DESSERTS

HOKKAIDO MILK CREPE	Vanilla crème milk crepe	12
CHOCOLATE LAVA CAKE	Warm lava cake with vanilla ice cream	15
CARAMEL LAVA CAKE	Warm lava cake with vanilla ice cream or matcha ice cream	15
MATCHA LAVA CAKE	Warm lava cake with goma ice cream	15