

JAPANESE  
WITH AN  
URBAN  
ATITUDE



**KINKI**

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!**

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**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.



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CIN  
CIN



KINKI

SWISSBAKE



PastaMania

the  
marmalade  
pantry

the  
marmalade  
pantry



POWERED BY

Commonwealth  
CONCEPTS







## SUSHI / SASHIMI

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

### NINJA SUSHI / SASHIMI PLATTER

\$ 50 / \$ 75 PER PAX

# ROCK & ROLL

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



KINKU SIGNATURE



VEGETARIAN



GOLDEN AGE



COWABUNGA



AC/DC DYNAMITE



## SMALL PLATES

 SEA SALT EDAMAME	Steamed Japanese soy beans, sea salt	7
 SPICY MISO EDAMAME	Steamed Japanese soy beans, miso, garlic, soy	10
 TAI TRUFFLE CARPACCIO	Sliced sea bream, kombu soy, summer black truffle, chives, microherbs	30
TUNA TARTARE TORTILLA	Soy aged bluefin tuna, onions, avocado, mizuna, yuzu citrus, sriracha soy, micro herbs, crispy tortilla	35
CRISPY SEAFOOD GYOZA	Pan-seared seafood gyoza, homemade sweet sauce	23
 WAGYU COLD SERVE TATAKI	Lightly seared wagyu slices, garlic chips, spicy ponzu, parmesan, microherbs	36
CASSAVA NACHOS	Cassava chips, tomato miso beef, guacamole, crème fraîche	19
SQUID & CHIPS	Crispy deep fried squid, lotus root chips, kimchi tartare	22
 FOIE GRAS CHAWANMUSHI	Steamed egg custard with pan-seared foie gras	14
CENTURY EGG & CRAB TOFU	Snow crab, century egg puree, silken tofu	13
SAKURA SALAD	Sakura shrimps, mixed coral lettuce, cherry tomato, sweet sesame dressing	21
SALMON SASHIMI SALAD	Mixed coral lettuce, cherry tomatoes, salmon slices, shimeiji mushrooms, tempura bits, hot pepper seaweed sauce	22
CORN DUO	Baby corn, yellow corn puree, furikake, sriracha mayo	17



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VEGETARIAN



WAGYU COLD SERVE TATAKI



SQUID & CHIPS



FOIE GRAS CHAWANMUSHI



CASSAVA NACHOS

## SHARING MAINS



TriplePlus Membership: All items are applicable for 1-for-1 mains redemption.  
Find out more at [www.tripleplus.sg](http://www.tripleplus.sg)

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



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**CRUSTY LAMB RACK**



CRISPY UME  
KUROBUTA BELLY





**WAGYU GARLIC TEPPANYAKI**



**KARAAGE CHICKEN BAO**

## ON THE GRILL

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



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PRICES ARE SUBJECT TO SERVICE CHARGE AND GST



OHMI WAGYU  
HOUBA-YAKI



GRILLED PORK JOWL



POMEGRANATE  
MISO BLACK COD



MENTAIKO SEA PRAWN

# DONBURI / CLAYPOT

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



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HIGH ROLLER WAGYU DON



**KINKI'S LOBSTER PAO FAN**



KICKASS CHIRASHI DON



UNAGI CLAYPOT

## DESSERTS

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