

# APPETIZER

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1.EDAMAME	5.5
2.GARLIC EDAMAME	6.5
3.SPICY GARLIC EDAMAME	6.5
4.MISO SOUP	2.5
5.CLAM MISO SOUP	4
6.HALF SHELL OYSTER( 1/2 dz or 1 dz )	15/28
7.OYSTER SHOOTER	8.5
8.CORN TEMPURA	7
9.MIXED TEMPURA	16.5
10.VEGGIE TEMPURA	13.5
11.SHRIMP TEMPURA	14.5
12.GARLIC CHILLY SHRIMP	15.95
13.GYOZA	6.95
14.BAKED GREEN MUSSEL	9.5
15.AGEDASHI TOFU	8
16.KFC ( Korean Fried Cauliflower )	10
17.CHICKEN KARA-AGE	8.5
18.BLACK COD KARA-AGE	15
19.SAIKYO MISO COD	30
18.FRIED SOFT SHELL CRAB	10.95
19.SPAM MUSUBI	7
20.BLISTERED SHISHITO	7.95
21.SPICY TUNA CRISPY RICE	8.95
22.JALEPENO POPPER	10.95
24.SALMON COLLAR	13.95
25.YELLOWTAIL COLLAR	14.95
26.KUROBUTA SAUSAGE ( Japanese Berkshire Sausage)	7.95



6.Half Shell Oyster



1. Edamame



13.Agedashi Tofu



16.Black cod Kara age



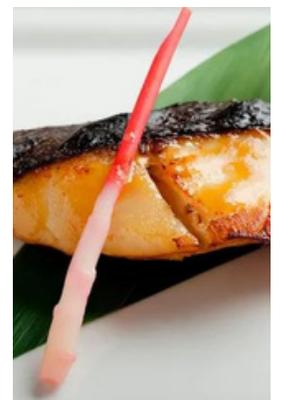
7. Corn Tempura



12. Baked Muscle



20. Blistered Shishito



17. Saikyo Miso Cod

# SALAD

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1.CUCUMBER SALAD	7.5	5.KINOYA CUCUMBER SALAD	13
2.ORGANIC MIXED GREEN SALAD	6.5	6.AVOCADO SALAD	13
3.SALMON SKIN SALAD	15	7.SEAWEED SALAD	8
4.POKE SALAD	19		

# KINOYA SIGNATURE

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- 1.HAMACHI TRUFFLE** **20**  
-6 Pcs Yellowtail, Fried Shallot, Micro Sprouts, Yuzu Ponzu and White Truffle Oil
  
- 2.HAMACHI JALAPENO** **20**  
-6 Pcs Yellowtail, Jalapeno, Cilantro, Olive oil, Ponzu, Chilly
  
- 3.CRISPY ONION ALBACORE** **18**  
-6 Pcs Albacore Tuna, Crispy Onion, Garlic Butter and Spicy Ponzu
  
- 4.YUZU MISO CRAB SALMON** **23**  
-Snow Crab wrapped in Salmon, Yuzu Miso Dressing, Truffle Oil and Tobiko
  
- 5.SPINACH SEARED SALMON** **18**  
-6 Pcs Lightly seared Salmon, Fried Spinach and Shallot
  
- 6.SALMON TACO** **17**  
-2 Pcs Tempura Shiso Topped with Chopped Salmon, Sweet Onion, Himalayan Salt , Lemon Juice, Truffle Oil and Ponzu
  
- 7.YUZU TAKO** **18**  
-6 Pcs Octopus, Yuzu Dressing , Sea Salt, Micro Sprouts, Olive oil and Yuzu Kosho
  
- 8.KOBE BEEF TATAKI** **18**  
-Seared Kobe Beef Fillet, Spring Onion, Micro sprouts , Momiji and Spicy Ponzu
  
- 9.SIZZLING ALBACORE** **18**  
-6 Pcs Albacore Tuna, Stir fry Onion, Sliced Garlic and Serrano
  
- 10.SMOKED ALBACORE DELIGHT** **16**  
-4 pcs House Smoked Salmon with Hay straw, Sweet Onion, Shiso and Sprouts



4.Miso Crab Salmon



5.Spinach Seared Salmon



1.Hamachi Truffle

# ENTREE

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1. CHICKEN TERIYAKI	16.5	4. BROILED SALMON	17
2. BULGOGI	18.5	5. SPICY PORK	17
3. PORK KATSU	17	6. BEEF STEAK	18.5



3. Bulgogi



4. Spicy Pork



1. Chicken Teriyaki

# FRIED RICE

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1. VEGETABLE	13	2. BEEF	16
3. CHICKEN	14.5	4. SHRIMP	17

# NOODLE

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1. UDON ( \$2 ADD SHRIMP TEMPURA, \$3 ADD CHICKEN )	12
2. BULGOGI UDON	16
3. YAKI SOBA ( CHICKEN, \$1+ BEEF, \$3+ SHRIMP )	15
4. YAKI UDON ( CHICKEN, \$1+ BEEF, \$3+ SHRIMP )	15



3. Yakisoba



2. Bulgogi Udon



3. Udon

# BEER AND SOJU

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## BOTTLE

1. SAPPORO	8.5
2. ASAHI	9
3. KIRIN	9
4. KIRIN LIGHT	9
5. ECHIGO	9.5
6. ORION	9.5

## DRAFT

1. SAPPORO (16,34oz)	6.5/13
2. ASAHI	

## SOJU

1. ORIGINAL	
2. APPLE	14
3. LEMON	
4. STRAWBERRY	



# WINE LIST

	Glass	Bottle
1. CHARDONNAY	9	48
2. SAUVIGNON BLANC	9	45
3. CABERNET SAUVIGNON	9	45
4. PINOT NOIR	9	45
5. SPARKLING WINE	9	35
6. PLUM WINE	7	

# SOFT DINKS/ TEAS/ BOTTLE WATER

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1. Coke/Diet Coke/Sprite/Ginger Ale/ Dr. Pepper	2.5
2. Ramune ( Original/Strawberry )	3.5
3. Hot Green tea/Jasmin/Hojicha	2.5
4. Ice Green tea/ Lemonade	3
5. Perris Sparkling Water	3

# DESSERTS

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1. Ice Cream ( Green Tea )	4
2. Tempura Green Tea Ice Cream	7
3. Mochi Ice cream (Mango/Black Sesame/Strawberry/Matcha)	4.5
4. House Made Creme Brûlée	8

# SAKE LIST

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## HOUSE HOT SAKE

Taste Profile-LIGHT& DRY  
Tasting note- FLOWER, MELON  
100/250ML

8/15



## Hakutsuru “Junmai Ginjo”

Taste Profile-LIGHT& DRY  
Tasting note- FLOWER, MELON  
300ML

20



## Kikusui “Junmai Ginjo”

Taste Profile-LIGHT& DRY  
Tasting note- ORANGE, PERSIMMON  
300ML

23



## Dassai “45”

Taste Profile-LIGHT& SWEET  
Tasting note- FLOWER, MELON, APPLE  
300ML/720ML

24/50



## Dassai “23”

Taste Profile-LIGHT& SWEET  
Tasting note- FLOWER, MELON, HONEY  
300ML/720ML

45/100



## SHO CHIKU BAI PREMIUM GINJO

Taste Profile-MEDIUM& DRY  
Tasting note- PEAR&MELON  
300ML

16



## Kurosawa “Junmai”

Taste Profile-RICH& DRY  
Tasting note- WET STONE&EARTHY  
720ML

50



## HAKUTSURU SAYURI NIGORI "LITTLE LILLY"

Taste Profile-LIGHT&SILKY  
Tasting note- GRAPE&CHERRY BLOSSOM  
300ML

18



## Kinokuniya Bunzaemon “Junmai Ginjo”

Taste Profile-LIGHT& DRY  
Tasting note- BANANA, FLOWER, PEAR  
720ML

45



## Ozeki Strawberry Nigori “Cloudy Sake”

Taste Profile-RICH&SWEET&FRUITY  
Tasting note- STRAWBERRY  
300ML

18



## Suehiro “Densho” Yamahai Junmai

Taste Profile-RICH& DRY  
Tasting note- NUTMEG, MUSHROOM, RICE  
720ML

60



## Hana-AWAKA Sparkling “Yuzu”

Taste Profile-LIGHT&SWEET  
Tasting note- YUZU  
300ML

18



## Wakatake “Onikoroshi” Junmai Daiginjo

Taste Profile-RICH& DRY  
Tasting note- PEACH, MELON  
720ML

74



## Kubota “Manju”

Taste Profile-LIGHT& DRY  
Tasting note- PEAR, FLOWER  
720ML

120