

APPETIZER

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



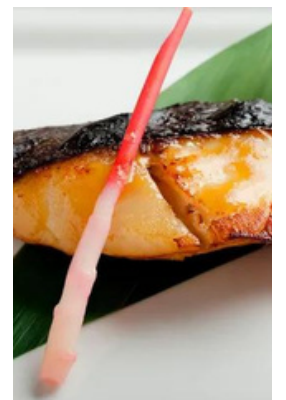
7. Corn Tempura



12. Baked Mussel



20. Blistered Shishito



17. Saikyo Miso Cod

SALAD

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

- 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

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

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

NOODLE

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

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

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

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



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