



A LONG TIME AGO  
IN THE KINKI REGION  
OF HONSHU, JAPAN...

# SUMO COMPETITION



KINKI CHAN, GIVE UP YOUR SUMO DREAM! YOU TINY MAN, TOO SMALL TO BE SUMO!



HOW CAN I REDEEM OUR GOOD NAME?

I WILL NEVER BE KING OF THE RING. I HAVE BROUGHT SHAME UPON MY FAMILY.



# KINKI

IF I CANNOT BEAT THEM, I WILL FEED THEM! ALL SUMOS WILL BOW TO MY SUPERIOR GOURMET SKILLS!

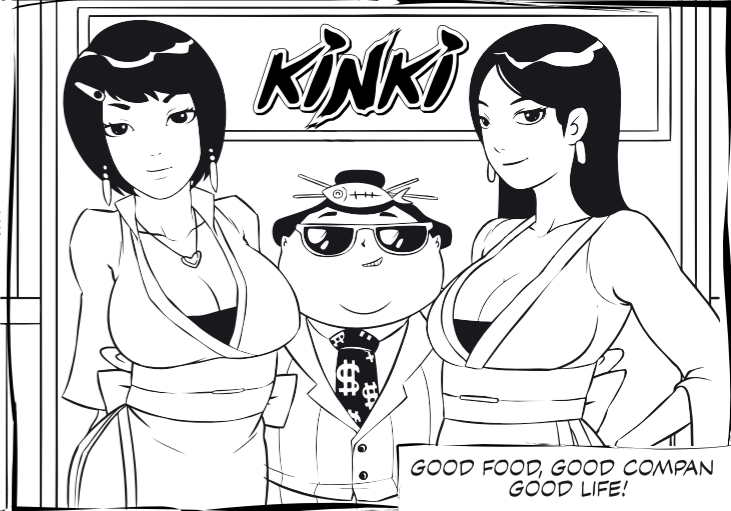


# WELCOME TO KINKI

FROM NOW ON, I SHALL BE KNOWN AS CHEF KINKI!



OISHII! CHEF KINKI, YOU MAY NOT BE SUMO CHAMPION, BUT YOU ARE CHEF CHAMPION! KANPAI!



# KINKI

GOOD FOOD, GOOD COMPAN GOOD LIFE!



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## SUSHI / SASHIMI

		Sushi (2 pcs)	Sashimi (5 pcs)			Sushi (2 pcs)
Maguro	Blue fin tuna	13	30	Botan Ebi	Spot prawn	27
Otoro	Blue fin tuna belly	33	82	Ebi	Tiger prawn	11
Sake	Salmon	11	20	Unagi	Fresh water eel	15
Sake Belly	Salmon belly	13	23	Tamago	Homemade egg omelette	6
Hamachi	Yellowtail	11	23	Inari	Fried bean curd (v)	6
Kajiki	Swordfish	11	25	Otoro Aburi	Seared bluefin tuna belly	36
Shima Aji	Striped Jack	13	26	Sake Aburi	Seared salmon belly	13
Hirame	Fluke	13	25	Hamachi Aburi	Seared yellowtail, yuzu pepper	13
Kinmedai	Golden eye bream	15	32	Kajiki Aburi	Seared swordfish	12
Tai	Sea bream	12	25	Hotate Aburi	Seared Hokkaido scallop, yuzu miso	13
Uni	Sea urchin	28	60	Engawa Aburi	Seared fluke fin, smoked salt, sudachi zest	18
Hotate	Hokkaido scallop	12	26	Wagyu Aburi	Seared wagyu beef	36
Ikura	Salmon roe	14	28	Foie Gras & Scallop	Pan seared foie gras, Hokkaido scallop	24
Ama Ebi	Sweet prawn	17	36	Buta	Braised kurobuta pork belly, spicy miso	20
Engawa	Fluke Fin	15	30			

 **Ninja Sushi/Sashimi Platter** 50/75 per pax

## MAKI ROLL

Tekka	Blue fin tuna	16
Negi Toro	Chopped bluefin tuna belly, scallions	18
Spicy Tuna	Tuna, spicy sauce and cucumber	18
Sake	Salmon	11
Salmon Skin	Crispy salmon skin, pickled burdock, scallions, ooba	18
California	Snow crab, avocado, cucumber	18
Kappa	Cucumber (v)	8
Shiitake	Shiitake mushroom (v)	10
Ginzayaki Spider	Fried soft shell crab, cucumber, sesame seeds, chives, tobiko, homemade crab sauce & soy reduction	25
 Fountain Wagyu	Prawn tempura, cream cheese, cucumber, seared wagyu, tobiko, potato floss, homemade spicy mayo & soy reduction	34
Prawn & Spicy Tuna	Prawn tempura, spicy tuna	25
 Hot Dynamite	Fried salmon, tuna, yellowtail, scallion, togarashi pepper	20
Sungarden	Seared salmon, pickled radish, cucumber, avocado, chives, egg omelette, coral lettuce & homemade cod roe sauce	25
 Black Dragon	Fried breaded prawn, cream cheese, cucumber, chives, seared eel with homemade soy reduction, mayonnaise	27
 Golden Mentaiko	Salmon, cucumber, avocado, chives, mango, ikura, seared salmon with homemade cod roe & soy reduction	27
Unagi & Hokkaido Scallop	Tempura maki of unagi, Hokkaido scallop, snow crab, avocado	29
Spicy Avocado	Fresh avocado, coral lettuce, spicy mayo (v)	17


Prices are subject to service charge and GST

## SET LUNCH MENU

All sets include garden salad, miso soup and mochi dessert

Sashimi	Chef's choice of 11 pieces assorted sashimi	40
 Executive Sashimi	Chef's choice of 15 pieces assorted sashimi	48
Sushi	Chef's choice of 7 pieces assorted sushi & maki (7pc sushi, 6pc maki, 1pc egg)	36
 Executive Sushi	Chef's choice of 10 pieces assorted sushi & maki (7pc sushi, 3pc premium, 2pc maki)	42
 Chirashi	Chef's selection of the day's premium seafood on sushi rice	40
Bara Chirashi	Chef's selection of diced cut seafood on sushi rice	36
Negi Toro Don	Chopped otoro and scallions on sushi rice	34
Spicy Salmon Don	Chopped salmon mixed with Kinki's spicy sauce on sushi rice	28
US Ribeye Steak	Pan seared US ribeye with Kinki's teriyaki sauce	34
 Nori Crusted Spicy Salmon	Baked seaweed crusted spicy salmon	30
Jidori Chicken Teriyaki	Grilled fresh Jidori chicken with Kinki's teriyaki sauce	26
Saba Shioyaki	Sea salt grilled fresh mackerel	22
 Kurobuta Katsu Curry	Kinki's breaded minced black pork belly with homemade apple curry sauce	26
Tofu Steak With Seasonal Vegetable	Grilled organic tofu steak with garlic teriyaki sauce and sautéed vegetables (v)	20
Assorted Vegetable Tempura Set	Chef's choice of 7 assorted seasonal vegetable tempura	22

## EXECUTIVE SET LUNCH

 All-Star Ninja	A taste of Kinki's best flavours	68
	Sashimi: Kinmedai, chu toro, hotate, ikura, ama ebi Sushi: Chu toro, wagyu aburi, buta, salmon veggie, tai truffle konbu Hot Appetizers: Foie gras chawanmushi, miso soup Cold Appetizers: Ocean salad, snow crab & century egg tofu Dessert: Yuzu or peach sorbet	
	Items may be changed due to seasonality and availability.	

## DESSERTS

Ice-Cream or Sorbet	Flavours: Green tea, Black sesame, Japanese grape ice-cream, Yuzu or Peach sorbet	Single Scoop	8
		Double Scoop	12
Chocolate Lava Cake	Warm chocolate cake with melted centre and vanilla ice-cream		14
Hokkaido Milk Crepe	Vanilla ice-cream milk crepe		10

(V) - Vegetarian

 - Ninja's Favorite Dishes

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