



A GRACEFUL GEISHA SAVOURS EACH DISH, TICKING ONLY WHAT SHE CAN APPRECIATE FULLY.

Table #: _____

of Pax: _____

#	SUSHI (2PC/SERVING)	QTY
S1	Sake salmon	
S2	Sake Aburi seared salmon belly	
S3	Hamachi yellowtail	
S4	Hamachi Aburi seared yellowtail	
S5	Hotate Hokkaido scallop	
S6	Hotate Mentaiko Aburi seared Hokkaido scallop with cod fish roe	
S7	Inari (V) fried bean curd	

#	SASHIMI (3PC/SERVING)	QTY
SA1	Sake salmon	
SA2	Hamachi yellowtail	
SA3	Maguro blue fin tuna	
SA4	Mekajiki swordfish belly	

#	MAKI (6PC/SERVING)	QTY
MA1	Tuna Mayo Roll tuna, spicy mayo, cucumber	
MA2	Negi Hama Maki chopped yellowtail, scallions	
MA3	California Maki crab meat, cucumber, avocado, tobiko	
MA4	Tamago Maki egg omelette sushi roll	

#	MAKI (6PC/SERVING)	QTY
MA5	Spicy Avocado Maki (V) fresh avocado, coral lettuce, spicy mayo	
MA6	Lobster Salad Maki lobster, coral lettuce, cucumber, mayo	
MA7	King Salmon Maki king salmon, avocado, cucumber, mayo, tempura flakes	

#	HOT	QTY
H1	Garlic Yaki Meshi fragrant garlic fried rice	
H2	Yasai Itame (V) stir fried mixed vegetables	
H3	Miso Soup house miso with kinoko mushroom and wakame	
H4	Sea Salt Edamame (V) steamed Japanese soy beans, sea salt	
H5	Spicy Miso Edamame (V) Japanese soy bean, spicy miso, garlic	
H6	Chikuwa Tempura fried Japanese fish cake	
H7	Pumpkin Cheese Croquette pumpkin, cheese, potato	
H8	Ika Geso Karaage deep fried squid tentacles	

#	MAINS (LIMITED TO ONE ORDER PER PERSON)	QTY
M1	Kitsune Udon flat udon noodles, dashi broth, fried tofu	
M2	Chicken Teriyaki grilled chicken, homemade soy reduction	
M3	Salmon Butter Yuzu salmon, yuzu butter sauce	
M4	Kurobuta Katsu Japanese pork loin cutlet, apple curry	
M5	Buta Kimchi stir fried sliced black pork belly, kimchi	
M6	Wagyu Udon thinly sliced wagyu, flat udon noodles, dashi broth	
M7	Wagyu Foie Gras Donburi thinly sliced wagyu, pan seared foie gras, Japanese steamed rice	
M8	Ginzayaki Kaisen mixed seafood, homemade crab sauce	

#	COLD	QTY
C1	Wakame Salad (V) dried seaweed, coral lettuce, cherry tomatoes	
C2	Tuna Ahi Nachos marinated tuna, seaweed nachos	
C3	Hiyayakko silken tofu, kimchi, shallots	
C4	Snow Crab & Century Egg Tofu snow crab, tofu, century egg	

#	DESSERTS (1 SCOOP/SERVING)	QTY
D1	Green Tea Ice Cream	
D2	Black Sesame Ice Cream	
D3	Yuzu Sorbet	
D4	Peach Sorbet	

#	BEVERAGES	PRICE <i>Ala Carte</i>	QTY <i>Ala Carte</i>	PRICE <i>Free Flow</i>	QTY <i>Free Flow</i>
NON-ALCOHOLIC					
B1	Coke	\$6/gls		\$8	
B2	Sprite	\$6/gls		\$8	
B3	Club Soda	\$6/gls		\$8	
B4	Tonic	\$6/gls		\$8	
B5	Japanese Sencha Tea (Hot/Iced)	\$6/cup		\$8	
B6	Acqua Panna (Still)	\$10/750ml		\$12	
B7	San Pellegrino (Sparkling)	\$10/750ml		\$12	
SAKE					
B9	Echigotsurukame Shofukujin Junmai	\$30/180ml		\$38	
PROSECCO					
B10	Prosecco, DOC	\$16/gls		\$38	
BEER					
B11	Carlsberg	\$15/btl		\$38	
B12	Sapporo Premium Lager Beer	\$15/btl		\$38	

KONNICHIWA!

Thanks for hanging out with us.
We would love to get feedback on your experience.

	Excellent	Good	Satisfactory	Not Satisfactory
Variety of menu choices				
Quality of food & beverage				
Restaurant atmosphere				
Timeliness of service				
Menu prices				

If you've got more love to give:

(V) - Vegetarian

- Geisha's Choice

- Kinki's Bottomless Brunch is priced at \$68+*/person for food only
- Beverage orders will be charged additionally based on prices indicated in menu
- Last order for food and beverage is at 2.15pm
- Prices are subject to 10% service charge and prevailing government taxes



KINKI'S BOTTOMLESS BRUNCH

Come with an appetite
and leave with a heart
full of contentment!

Flip for menu options