

KINOKO

J A P A N E S E R E S T U R A N T & S U S H I B A R

CHOOSE FROM OUR
DELICIOUS MODERN
JAPANESE INSPIRED DISHES
& ENJOY A SELECTION OF
FRESH, HIGH-QUALITY SUSHI
& SASHIMI MADE DAILY BY
OUR CHEFS.

CHECK OUT OUR FABULOUS
SELECTION OF DRINKS, SAKE
& SPECIAL COCKTAILS.

SELECT A PLATE FROM OUR
SUSHI TRAIN OR MADE-TO-
ORDER SUSHI & SASHIMI DISHES
— AVAILABLE FOR DINE-IN OR
TAKEAWAY.

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VEGETARIAN, VEGAN, OR
GLUTEN FREE DISHES
AVAILABLE.

ASK OUR TEAM ABOUT
SUSHI PLATTER CATERING
FOR YOUR NEXT EVENT.

SASHIMI

SALMON SASHIMI	(7)	18.00	(12)	27.00
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TUNA SASHIMI	(7)	25.00	(12)	32.00
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KINGFISH SASHIMI*	(7)	27.00	(12)	36.00
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OR SASHIMI GRADE FISH OF THE DAY*

*PLEASE CHECK AVAILABILITY

ASSORTED SASHIMI			(12)	39.00
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GINGER SASHIMI SALMON				27.00
FRESH SALMON SASHIMI WITH GINGER				
CITRUS & PICKLED KOMBU (GF)				

YUZU HIRAMASA KINGFISH				32.00
FRESH KINGFISH WITH SALMON IKURA,				
YUZU JALAPENO SAUCE & DAIKON HORASHI				

(V) VEGAN
(VEG) VEGETARIAN
(GF) GLUTEN FREE
CORKAGE: \$8 PER BOTTLE

ALL SEAFOOD IS SUBJECT TO AVAILABILITY AND SEASONALITY
10% SURCHARGE APPLIES ON WEEKENDS, 15% ON PUBLIC HOLIDAYS.

S U S H I

TAKE A PLATE AT THE SUSHI TRAIN OR ORDER FROM OUR WIDE SELECTION OF MADE-TO-ORDER SUSHI & SASHIMI DISHES — ASK US ABOUT OUR SPECIAL SUSHI DISHES & SEASONAL HANDROLLS.

SUSHI PLATTER CATERING IS ALSO AVAILABLE FOR YOUR NEXT EVENT OR CELEBRATION!

N I G I R I

2 P I E C E S

KINGFISH YUZU KOSHO (GF)	8.00
FRESH KINGFISH (GF)	7.50
FRESH TUNA (GF)	7.50
SPICY TUNA AVOCADO	7.50
FRESH SALMON (GF)	6.10
SPICY SALMON (GF)	6.50
SALMON & AVOCADO (GF)	7.00
SEARED SALMON	7.50
BOILED PRAWN (GF)	6.10
INARI - TOFU POCKET (V)	4.70
TEMPEH (V) (GF)	6.10

C R I S P Y S U S H I

SPRING ROLLS	4.70
SALMON TEMPURA	5.50

(V) VEGAN
(VEG) VEGETARIAN
(GF) GLUTEN FREE
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S U S H I

H O S O M A K I R O L L S

(6 P I E C E S)

CUCUMBER (V) (GF)	3.70
AVOCADO (V) (GF)	4.70
COOKED TUNA (GF)	4.70
CHICKEN TERIYAKI	5.50
FRESH SALMON (GF)	6.10
FRESH TUNA (GF)	7.00

S U S H I R O L L S

(2 - 3 P I E C E S)

AVOCADO, CUCUMBER, BEETROOT & LETTUCE (V) (GF)	4.70
CREAM CHEESE, AVOCADO & CUCUMBER (VEG)	4.70
CUCUMBER & AVOCADO (V)	4.70
CRUMBED PRAWN	5.50
COOKED TUNA & AVOCADO (GF)	5.50
TEMPURED SWEET POTATO, AVOCADO & CUCUMBER (V)	5.50
SMOKED SALMON, AVOCADO, CREAM CHEESE & CUCUMBER	5.50
CHICKEN TERIYAKI & AVOCADO	6.10
CRUNCH TUNA & AVOCADO	6.50
KAKIAGE MIXED VEGETABLE TEMPURA ROLL (V)	6.50
FRESH SALMON & AVOCADO (GF)	7.00
CRUNCHY CHICKEN & AVOCADO	7.00

S H I P S U S H I

(2 P I E C E S)

CRAB SALAD SHIP	6.10
COOKED TUNA SHIP (GF)	5.50
WAKAME SHIP & GREEN SEAWEED (V)	4.70
TOBIKO SHIP	7.00

Z E N S A I

ENTREES

KARAAGE	18.00
CRISPY CHICKEN FILLET SERVED WITH TRADITIONAL VINEGAR SAUCE	
EGGPLANT DENGAKU (V) (GF)	15.00
MISO GLAZED EGGPLANT STRIP WITH TOGARASHI	
AGEDASHI TOFU (V) (GF)	15.00
CRISPY SILKEN TOFU CUBES IN KOMBU BROTH	
VEGETARIAN GYOZA (VEG) (5 PIECES)	15.00
CHICKEN GYOZA (5 PIECES)	16.00
PAN FRIED DUMPLINGS WITH JAPANESE DIPPING SAUCE	
HALOUMI CHEESE TEMPURA (VEG) (5 PIECES)	16.00
SERVED WITH TEMPURA SAUCE	

T E M P U R A

(LIGHTLY BATTERED)

VEGETABLE (V) (7 VEGETABLE PIECES)	17.00
PRAWN (3 PRAWN PIECES + 3 VEGETABLE PIECES)	22.00
EXTRA PRAWN (PER PIECE)	4.00

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D O N B U R I

FLAVOURED RICE BOWLS

(KOMBU ONION & PEAS)

SASHIMI DONBURI 35.00

RICE BOWL OF TODAY'S FRESHLY SLICED FISH,
MARINATED IN ZUKE SOY SAUCE, SUSHI VINEGAR RICE,
IKURA & PICKLED KOMBU

SEARED SALMON DONBURI (GF OPTION) 29.00

ABURI STYLE SEARED SALMON SLICES, TOPPED WITH
TOBIKO ON SUSHI VINEGAR RICE, GARNISHED WITH DRIED
SEAWEED, ALFALFA SPROUT, MAYO & TERIYAKI SAUCE

TERIYAKI SALMON DONBURI 34.00

SALMON WITH TERIYAKI SAUCE, GARNISHED WITH
MISO CORN, KALE SALAD WITH SESAME DRESSING,
JAPANESE PICKLED CABBAGE & JAPANESE
PICKLED CUCUMBER

TERIYAKI CHICKEN / KARAAGE DONBURI 27.00

YOUR CHOICE OF TERIYAKI CHICKEN OR KARAAGE
CHICKEN, GARNISHED WITH MISO CORN, KALE SALAD
WITH SESAME DRESSING, JAPANESE PICKLED
CABBAGE & JAPANESE PICKLED CUCUMBER

TOFU DONBURI (V) 25.00

CRISPY SILKEN TOFU GARNISHED WITH MISO CORN,
KALE SALAD WITH SESAME DRESSING, JAPANESE
PICKLED CABBAGE & JAPANESE PICKLED CUCUMBER

(V) VEGAN

(VEG) VEGETARIAN

(GF) GLUTEN FREE

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R A M E N

CHICKEN RAMEN28.00

CHICKEN THIGH CHAR SUI / KARAAGE CHICKEN,
BAMBOO SHOOT, SOFT BOILED EGG & SHALLOTS

WITH CHILLI28.50

EXTRA TOPPINGS:

1/2 SOFT BOILED EGG2.00

EXTRA NOODLES5.00

S O U P

FISH SOUP34.00

MARKET FISH TEMPURA, HORASHI, BROCCOLI,
PICKLED KOMBU & BEANSPROUT

VEGETABLE SOUP26.00

SPICY TOFU, ENGLISH SPINACH, BROCCOLI,
SHIITAKE MUSHROOM & BEAN SPROUT

YOUR CHOICE OF:

SOBA (THIN BUCKWHEAT NOODLES) (GF)

UDON (FLOUR NOODLES)

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(VEG) VEGETARIAN
(GF) GLUTEN FREE
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S A L A D S

KINOKO'S GREEN SALAD (V)	23.00
FRESH ASSORTED GREENS, AVOCADO, TOASTED MISO WALNUTS SERVED WITH SNOWPEAS & TAHINI DRESSING	
WITH CRISPY SILKEN TOFU (V)	25.00
WITH ORGANIC TEMPEH (V)	25.00
TUNA TATAKI	27.00
SEARED, THINLY SLICED TUNA LAYERED WITH ENOKI MUSHROOM, ASSORTED GREENS & WITH THE COMBINED FLAVOUR OF MISO & JAPANESE TAHINI DRESSING	

S I D E D I S H E S

MISO SOUP	6.00
STEAMED RICE (V) (GF)	5.00
EDAMAME (V)	7.00
GARLIC EDAMAME	8.00
SPICY EDAMAME	8.00
SIDE SALAD (VEG)	9.00

ALL OUR SAUCES,
STOCKS AND SALAD
DRESSINGS ARE
FRESHLY PREPARED
IN-HOUSE

B E E R

SAPPORO	\$12.50	ASAHI	\$12.50
KIRIN	\$12.50	STONE & WOOD	\$12.50
NON-ALCOHOLIC BEER	\$11.50		

C I D E R

MONTEITH'S CRUSHED APPLE CIDER	\$12.50
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W H I T E W I N E

	G	B
SAUVIGNON BLANC	\$12.90	\$48.90
THE PASS SAUV BLANC, <i>MARLBOROUGH NZ 2020</i>		
CHARDONNAY	\$12.90	\$50.90
PEPPER TREE CHARDONNAY, <i>ORANGE 2020</i>		
PINOT GRIGIO	\$12.90	\$50.90
TAR & ROSES PINOT GRIGIO, <i>VICTORIA 2020</i>		

R O S É

LES PEYRAUTINS ROSE	\$13.90	\$50.90
<i>FRANCE 2020</i>		

R E D W I N E

PINOT NOIR	\$13.90	\$50.90
LOGAN WEEMALAH PINOT NOIR, <i>ORANGE 2020</i>		
CABERNET SAUVIGNON	\$12.90	\$48.90
JOHHNY Q, <i>COONAWARRA REGION 2016</i>		
SHIRAZ	\$12.90	\$48.90
JOHHNY Q SHIRAZ, <i>SOUTH AUSTRALIA 2016</i>		

C O C K T A I L S & M O C K T A I L S

GINGER BLOSSOM	\$19.90
JAPANESE SAKE LIQUOR, ROSEMARY LEMON SYRUP, SODA & SUGAR CANE INFUSED DRIED GINGER SLICE	
GIN TONIC	\$16.90
JAPANESE ROKU GIN, TONIC & FRESH LIME	
CUBA LIBRE	\$16.90
ARTISANAL RUM, COKE & FRESH LIME	
WHISKY ALE	\$16.90
JAPANESE BLEND TOKI WHISKY & GINGER ALE	
SHIRLEY TEMPLE	\$12.90
GRENADINE, GINGER ALE, FRESH LIME, MARASCHINO CHERRIES & FRESH ROSEMARY (NON ALCOHOLIC)	

CORKAGE: \$8 PER BOTTLE

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FRUITY JAPANESE LIQUOR

SERVED COLD ON THE ROCKS (60ML)

UMESHU (PLUM)	\$16.90
YUZUSHU (YUZU)	\$16.90
LYCHEESHU (LYCHEE)	\$16.90

S O F T D R I N K S

COKE / COKE ZERO	\$5.90
ORGANIC LEMONADE	\$6.90
GINGER BEER	\$6.90
COCONUT WATER	\$6.90
JAPANESE RAMUNE	\$6.90
JAPANESE RAMUNE STRAWBERRY	\$6.90
JAPANESE GREEN TEA (COLD)	\$6.90
LYCHEE ICE TEA	\$7.90
PEACH ICE TEA	\$7.90
LEMON ICE TEA	\$7.90
LEMON LIME & BITTERS	\$7.90

J U I C E S

ORANGE	\$6.50
APPLE	\$6.50
GLOW BRIGHT	\$7.00
(APPLE, CARROT, GINGER & LEMON)	

W A T E R

STILL	330ML	\$5.50
SPARKLING	330ML	\$6.00
SPARKLING	750ML	\$9.50