

WELCOME TO

KINOKO SUSHI BAR
& RESTAURANT

TAKE YOUR PICK OF
HANDCRAFTED SUSHI
PLATES OR INDULGE ON
OUR MODERN TAKE OF
JAPANESE CUISINE.



OUR CHOICE OF LOCAL
SUPPLIERS, INGREDIENTS,
CONDIMENTS & EVEN
OUR BIODEGRADABLE &
PAPER PACKAGING ALL
REFLECT OUR ETHICAL &
SUSTAINABLE PRINCIPLES.

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VEGETARIAN, VEGAN,
OR GLUTEN FREE,
MOST REQUIREMENTS
CATERED FOR. PLEASE
NOTIFY STAFF OF ANY
FOOD SENSITIVITIES OR
ALLERGIES.

NOW ENJOY, EXPLORE &
HAVE SOME SAKE!

K

KINOKO ARE PROUD TO WORK WITH LOCAL SUPPLIERS:

TREVOR MEAD BUTCHER (TREVOR) - MEAT

BAY SEAFOOD (FRECKLE) - FRESH LOCAL FISH & SEAFOOD

TEMPEH (MANDY) - ORGANIC HAND-MADE TEMPEH

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

SMALL BITES

SHIITAKE SKEWERS (2 SKEWERS) (V) (GF ON REQUEST) GRILLED SHIITAKE MUSHROOMS SERVED WITH TERIYAKI SAUCE	13.50
YAKITORI (2 SKEWERS) (GF ON REQUEST) GRILLED CHICKEN SKEWERS WITH TERIYAKI SAUCE	15.50
HALOUMI CHEESE TEMPURA (VEG) (6 PIECES) SERVED WITH TERIYAKI SAUCE	16.00
CAULIFLOWER KARAAGE (V) CRISPY CAULIFLOWER SERVED WITH VEGAN BASIL MAYO & LEMON	15.50
VEGETARIAN GYOZA (V) (4 PIECES)	17.50
CHICKEN GYOZA (4 PIECES) HAND MADE PAN FRIED DUMPLINGS WITH VINAIGRETTE DIPPING SAUCE	18.50
AGEDASHI TOFU (V) (GF) SILKEN TOFU CUBES IN SHIITAKE BROTH	15.50
KARAAGE CRISPY CHICKEN THIGH FILLET MARINATED IN GINGER SOY SAUCE	19.50
EGGPLANT DENGAKU (V) (GF ON REQUEST) MISO GLAZED EGGPLANT GARNISHED WITH KALE & TRUFFLED BREAD CRUMBS	18.50

(V) VEGAN

(VEG) VEGETARIAN

(GF) GLUTEN FREE

CORKAGE: \$8 PER BOTTLE

ALL SEAFOOD IS SUBJECT TO AVAILABILITY & SEASONALITY
TAMARI (GLUTEN FREE) SOY IS AVAILABLE ON REQUEST

10% SURCHARGE APPLIES ON WEEKENDS, 15% ON PUBLIC HOLIDAYS

SASHIMI

SALMON SASHIMI	(7)	15.80	(12)	22.80
TUNA SASHIMI	(7)	18.80	(12)	28.80
KINGFISH SASHIMI	(7)	18.80	(12)	28.80
ASSORTED SASHIMI			(12)	25.80
COCONUT KINGFISH CEVICHE				24.50
HOMEMADE COCONUT SAUCE MARINATED IN ZESTY WASABI OIL & TANGY LIME JUICE				
SALMON CARPACCIO (PONZU SAUCE)				24.50
FRESH THINLY SLICE SALMON SERVED WITH PONZU SAUCE & WASABI OIL				

RAMEN

CHICKEN RAMEN				23.50
CHICKEN THIGH CHAR SIU, BAMBOO SHOOT, SOFT BOILED EGG & SHALLOTS				
(WITH CHILLI)				24.50
EXTRA TOPPINGS:				
> 1/2 SOFT BOILED EGG				2.50
> 1 CHICKEN THIGH CHAR SIU				3.00
> EXTRA NOODLES				5.00

SOUP

SOBA (THIN BUCKWHEAT & WHEAT FLOUR NOODLES) OR UDON (THICK WHEAT FLOUR NOODLES)				
IN A SHIITAKE BROTH WITH YOUR CHOICE OF:				
VEGETARIAN (V)				21.90
CHICKEN & VEGETABLE				22.90
TEMPURA PRAWNS (SERVED ON THE SIDE)				22.90

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(VEG) VEGETARIAN
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D O N B U R I

RICE BOWL DISH

TERIYAKI CHICKEN OR 22.50
TERIYAKI SALMON DONBURI 25.50

LUNCH ONLY (GF ON REQUEST)

RICE BOWL TOPPED WITH YOUR CHOICE OF TENDER SLICED PAN-FRIED CHICKEN OR SALMON WITH OUR IN-HOUSE TERIYAKI SAUCE, SERVED WITH GREENS, PICKLED VEGETABLES & TAMAGO.

VEGETABLE DONBURI (V)(GF) 21.50

A NOURISHING BOWL OF BROWN RICE TOPPED WITH CRISPY TOFU, AVOCADO & HOUSE-MADE PICKLED & ROASTED VEGETABLES

CHICKEN KARAAGE DONBURI 22.50

RICE BOWL TOPPED WITH TENDER CRISPY CHICKEN, SERVED WITH GREENS, PICKLED VEGETABLES & TAMAGO

SASHIMI DONBURI 28.50

A NOURISHING BOWL OF TODAY'S FRESHLY SLICED FISH, MARINATED IN ZUKE SOY SAUCE, SUSHI RICE & AVOCADO

J A P A N E S E C U R R Y

ASSORTED VEGETABLES STEWED IN CURRY SAUCE & SERVED WITH RICE:

VEGETARIAN (V) 22.00

CRUMBED CHICKEN 25.00



S A L A D S

KINOKO'S GREEN SALAD (V) (GF)	20.00
FRESH ASSORTED GREENS, AVOCADO & TOASTED WALNUTS SERVED WITH SNOWPEAS & TAHINI DRESSING	
WITH FRIED TOFU (V) (GF)	23.00
WITH ORGANIC TEMPEH (V) (GF)	23.00
TUNA TATAKI	26.90
SEARED, THINLY SLICED TUNA LAYERED WITH ENOKI MUSHROOMS, SPROUTS, ASSORTED GREENS & DRESSED WITH THE COMBINED FLAVOURS OF MISO & JAPANESE TAHINI	
GRILLED SALMON SALAD (GF)	25.90
LIGHTLY GRILLED SALMON, MIXED LETTUCE LEAVES & AVOCADO SERVED WITH BALSAMIC & MISO DRESSING	
SEARED TUNA SALAD (GF ON REQUEST)	26.90
LIGHTLY SEARED TUNA MIXED WITH ASSORTED GREENS, AVOCADO, FRESH CHILLI, CORIANDER & YUZU PONZU DRESSING	

T E M P U R A

LIGHTLY BATTERED	
VEGETABLE (V) (7 VEGETABLE PIECES)	19.50
PRAWN (3 PRAWN PIECES + 3 VEGETABLE PIECES)	22.50
EXTRA PRAWN	4.00

S I D E D I S H E S

MISO SOUP (V) (GF)	6.00
STEAMED RICE (V) (GF)	5.00
BROWN RICE (V) (GF)	5.50
EDAMAME (V) (GF)	7.00
GARLIC EDAMAME (VEG)	8.00
SAUTÉED SEASONAL VEGETABLES (V) (GF)	14.00
SIDE SALAD (MISO DRESSING)	9.00

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

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M A I N S

SERVED FROM 5PM

MARKET FISH OF THE DAY (ASK STAFF)

34.90

FRESH LOCAL FISH SERVED WITH STEAMED RICE

SERVED ALL DAY

SESAME SALMON

32.90

PAN FRIED SALMON COATED WITH CRISPY SESAME SEEDS,
SERVED WITH MUSHROOM RISOTTO & SALAD

TUNA STEAK (GF ON REQUEST)

32.90

SEARED TUNA SERVED ON A SIZZLING PLATE WITH PAN-FRIED
VEGETABLES & TEMPURA ENOKI MUSHROOMS, SERVED WITH RICE

CAULIFLOWER STEAK

28.90

BAKED CAULIFLOWER SERVED WITH GRILLED BRUSSEL SPROUTS,
CRISPY KALE & FRIED MIXED-MUSHROOMS

TERIYAKI SALMON (GF ON REQUEST)

32.90

TENDER PAN FRIED SALMON SERVED WITH PAN-FRIED
VEGETABLES & BOILED BROCCOLI ON A SIZZLING PLATE
WITH A SIDE OF RICE

TERIYAKI CHICKEN (GF ON REQUEST)

29.90

TENDER PAN FRIED CHICKEN SERVED WITH PAN-FRIED
VEGETABLES & BOILED BROCCOLI ON A SIZZLING PLATE,
WITH A SIDE OF RICE



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SUSHI MENU

HOSOMAKI ROLLS (6 PIECES)

CUCUMBER (V) (GF)	3.70
AVOCADO (V) (GF)	4.70
COOKED TUNA (GF)	4.70
CHICKEN TERIYAKI	5.50
FRESH SALMON (GF)	6.70
FRESH TUNA (GF)	6.70

SUSHI ROLLS (2-3 PIECES)

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
CRUNCHY TUNA & AVOCADO	6.10
CHICKEN TERIYAKI & AVOCADO	6.10
SALMON AND AVOCADO (GF)	6.70
CRUNCHY CHICKEN & AVOCADO	6.70
KAKIAGE MIXED VEGETABLE TEMPURA ROLL (V)	6.70

SHIP SUSHI (2 PIECES)

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

CRISPY SUSHI

SPRING ROLLS	4.70
PRAWN PARCELS	5.50
SALMON TEMPURA	5.50

NIGIRI SUSHI

(2 PIECES)

INARI - TOFU POCKET (V)	4.70
KAKIAGE - MIXED VEGETABLE TEMPURA (V)	4.70
TEMPEH (V)	5.50
TAMAGO NIGIRI	5.50
BOILED PRAWN (GF)	6.10
FRESH SALMON (GF)	6.10
SPICY SALMON NIGIRI	6.70
FRESH TUNA (GF)	6.70
FRESH KINGFISH (GF)	6.70
CHICKEN SCHNITZEL & AVOCADO	6.70
SALMON & AVOCADO	7.00
SPICY TUNA & AVOCADO	7.30
SEARED SALMON	7.30



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B E E R

SAPPORO	\$10.50	ASAHI	\$11.50
KIRIN	\$10.50	STONE & WOOD	\$12.50

C I D E R

MONTEITH'S CRUSHED APPLE CIDER	\$10.50
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W H I T E W I N E

	G	B
SAUVIGNON BLANC\$ <i>THE PASS SAUV BLANC, MARLBOROUGH NZ 2020</i>	\$12.50	\$46.00
CHARDONNAY <i>PEPPER TREE CHARDONNAY, ORANGE 2020</i>	\$12.50	\$50.00
PINOT GRIGIO <i>TAR & ROSES PINOT GRIGIO, VICTORIA 2020</i>	\$12.50	\$50.00

R O S É

LES PEYRAUTINS ROSE <i>FRANCE 2020</i>	\$13.50	\$50.00
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R E D W I N E

PINOT NOIR <i>LOGAN WEEMALAH PINOT NOIR, ORANGE 2020</i>	\$12.50	\$50.00
CABERNET SAUVIGNON <i>JOHNNY Q CABERNET SAUVIGNON, COONAWARRA REGION 2016</i>	\$12.50	\$44.00
SHIRAZ <i>JOHNNY Q SHIRAZ, SOUTH AUSTRALIA 2016</i>	\$12.50	\$44.00

S A K E

	150ML	300ML
KIZAKURA YAMAHAI SEMI DRY, MELLOW & SOFT (POLISHING RATIO: 70%)	\$16.90	\$25.90
URAKASUMI JUNMAI FRUITY, SMOOTH WITH A HINT OF TOASTED NUTS (POLISHING RATIO: 65%)	\$17.90	\$26.90
HAKUSHIKA CHOKARA JUNMAI DRY, SMOOTH, CRISP & WELL BALANCED (POLISHING RATIO: 55%)	\$18.90	\$27.90
HAKUSHIKA NAMA CHOZO JUNMAI (SERVED COLD) LIGHTLY FRUITY & REFRESHINGLY COOL AROMA (POLISHING RATIO: 60%)	180ML	\$18.90
KIZAKURA NIGORI (SERVED COLD) WELL BALANCED TASTE BETWEEN ACIDITY & SWEETNESS (POLISHING RATIO: 60%)	300ML	\$28.90

CORKAGE: \$8 PER BOTTLE

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COCKTAILS & MOCKTAILS

VODKA LYCHEE JAPANESE HAKU VODKA, LYCHEE LIQUOR, FRESH MINTS & LYCHEE FRUITS	\$18.90
GIN TONIC BROOKIE'S BYRON GIN TONIC & LEMON	\$15.90
CUBA LIBRE ARTISANAL RUM, COKE LIME	\$15.90
WHISKY ALE JAPANESE RYE WHISKY SERVED WITH GINGER ALE	\$16.90
SHIRLEY TEMPLE GRENADINE, GINGER ALE, FRESH LIME & MARASCHINO CHERRIES (NON ALCOHOLIC)	\$11.90

SOFT DRINK

ORGANIC LEMONADE	\$6.50
BUNDABERG GINGER BEER	\$6.50
COCONUT WATER	\$6.50
JAPANESE RAMUNE	\$6.50
LEMON LIME & BITTERS	\$6.50
COKE / COKE ZERO	\$5.50
CALPICO	\$6.90
POKKA ICE LYCHEE TEA	\$6.90
JAPANESE GREEN TEA (COLD)	\$6.90

JUICES

ORANGE JUICE	\$6.00
APPLE JUICE	\$6.00
BANANA, MANGO & PASSIONFRUIT JUICE	\$6.00

KOMBUCHA

REMEDY ORGANIC CHERRY PLUM	\$7.50
REMEDY ORGANIC GINGER LEMON	\$7.50

WATER

BELOKA WATER STILL 330ML	\$5.00
BELOKA WATER SPARKLING 330ML	\$5.50
BELOKA WATER SPARKLING 750ML	\$9.50