Kinsho

COLD APPS

MISO CAESAR 12
arugula, umeboshi corn, chipotle crumble

MOMO MADAI 18*
nouc man dashi, sunomono, peach, candied ginger

YELLOWTAIL TIRADITO 18*
aji amarillo, orange, cilantro

TORO HIKARI 21*
yuzu ponzu, apple, pickled cucumber

HOT APPS

EDAMAME 7
sea salt, lemon

SHISHITO PEPPERS 10
yuzu kosho aioli, sesame, bonito flake

MUSHROOM TEMPURA 16
maitaki, house tempura sauce

BELL PEPPER TEMPURA 12
pistachio, honey lime aioli

CRISPY RICE 12*
tuna, watermelon, shishito, shallot, lime

YAKI HOTATE 21
U-10 scallop, miso beurre blanc, peach macha

MAKI *cut rolls*

NATSU HAMA 16*
yellowtail, avocado puree, arugula, herb salad

TUNA TAKU 16*
takuan, sesame seed, bonito flake

SAKE HABU 17*
salmon, cucumber, avocado, dill, crème fraîche

ROCK CRAB 18
butter poached, cucumber, avocado, furikake

**Please alert your server to any allergies. Consuming raw or undercooked items like meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for certain individuals.*

SUSHI & SASHIMI *nigiri 1 pc / sashimi 6 pc*

HIRAME (FLOUNDER) 6/30*
cilantro oil, red onion relish

MADAI (SEA BREAM) 6/30*
sesame oil, shiso, myoga, lemon

HAMACHI (YELLOWTAIL) 6/30*
chili ponzu, kizami apple

SHIMA AJI (STRIPED JACK) 7/35*
chili ponzu, peach relish, mint

AKAMI (LEAN BLUEFIN TUNA) 7/35*
tamari, fresh ginger

CHUTORO (MEDIUM FATTY TUNA) 12/40*
tamari, kizami wasabi

OTORO (FATTY TUNA BELLY) 16/48*
tamari, shiso chimmichurri

SAKE (KING SALMON) 6/30*
yuzu crème fraîche, chive

ABURI HOTATE (SEARED SCALLOP) 10*
umeboshi butter, shiso

TEMAKI *hand rolls*

UME NEGI HAMA 10*
pickled plum puree, negi, hamachi

MAGURO 11*
bluefin tuna, salsa macha aioli

KANI 10
rock crab, crispy shallots, spicy aioli

PEACH SAKE 9*
salmon, peach relish, shiso, tobiko

HOTATE 12*
spicy scallop, furikake, shiso

AVOCADO 7
yuzu kosho aioli, crispy shallots

SIDES

CUP OF WHITE RICE 3
CUP OF SUSHI RICE 5
MISO SOUP 4
FRESH WASABI 7
SUNOMONO SALAD 3
PICKLED WASABI 5

DESSERT

CHURROS WITH MISO HONEY CARAMEL 12

HAKKAISAN SAKE ICE CREAM 14
charred peach caramel, pistachio, lime

✳ **SHOTS WITH THE CHEF 10**
✳ **BEER FOR THE KITCHEN 5**

NO CASH

Kinsho

COCKTAILS

SHIN – SHISO MARTINI 16
gin, dry and blanc vermouth, shiso bitters

HACHI – MISO HONEY SOUR 16
japanese whiskey, miso-honey, ginger, lemon

KORO – ROASTED TEA OLD FASHIONED 17
japanese whiskey, hojicha, lemon bitters

HAIBORU – JAPANESE HIGHBALL 16
japanese whiskey, sencha, yuzu, soda

HANA – LYCHEE MARTINI 16
vodka, elderflower, crème de pêche, lemon bitters

KOHI – ESPRESSO MARTINI 18
vodka, creme de cacao, coffee liqueur, espresso

ZAKURO – YUZU COSMO 16
yuzu vodka, lime, pomegranate, triple sec

BEER

ASAHI SUPER DRY 9

HITOCHINO WHITE ALE 12

HITOCHINO YUZU BEER NA 10

ASAHI SUPER DRY BEER NA 9

N/A

HOJI 'HOJICHA TEA' 14
roasted hojicha syrup, tonic

AMAMI 'PLEASANT SWEETNESS' 14
honey miso, lemon, tonic, soda

COKE/DIET COKE/SPRITE 5
ICED GREEN TEA 6
AGUA DE PIEDRAS SPARKLING 6

WINE LIST

SALT ROCK SAUVIGNON BLANC 16/60
100% Sauvignon Blanc, melon, green fig, lemon, pear, white stonefruit, honey

LEMONADE ROSE 17/64
100% Pinot Noir, watermelon, canteloupe, wild berries, citrus, floral

OJISAN ROUGE 16/60
red/black berries, cherry, velvety, light

AURIANA BRUT ROSE 16/60
strawberry, red fruit, fresh bubbles

POUILLY FUME 80
grapefruit, flinty smoke/mineral, crisp acidity

HAUTES COTES DE BEAUNE 80
dried flowers, fine minerality

CHARPENTIER BRUT 100
green apple, brioche, citrus, creamy

CLANDESTIN CHAMPAGNE BLANC DE NOIR 150
crushed chalk, citrus peel, white pepper, salinity

SAKE

IZUMIBASHI KIMOTO 18/70
earthy umami, creamy, rich

TENBU JUNMAI GINJO 16/60
ripe melon, pear, floral, umami

KUBOTA SENJU 16/60
pear, melon, crisp, smooth

AKAGISAN SPARKLING 12/20
green apple, citrus, bubbly, refreshing

KIKUMASA NIGORI 16/30
tropical fruit, melon, rice custard

IZUMO FUJI "SLEEPING SERPENT" 125
junmai daiginjo, Sakanishiki rice, layered umami, bright acidity

JAPANESE WHISKY AND SHOCHU

1 oz serve

✳ HIBIKI HARMONY 21
NIKKA COFFEY MALT 17
NIKKA FROM THE BARREL 15
NIKKA SINGLE MALT YOICHI 21
SUNTORY TOKI BLACK 11
✳ TAKAMINE KOJI WHISKEY 20
YAMAZAKI 12 YEAR 41

IICHIKO SILHOUETTE 7
CHIRAN TEA CHU 10
✳ MUGI HOKKA 10
try it in a negroni!

✳ *Bartender recommended!*

NO CASH