

# KINOKO

## JAPANESE RESTURANT & SUSHI BAR

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 AVAILAVLE.

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

# S A S H I M I

SALMON SASHIMI	(7)	22.00	(12)	30.00
TUNA SASHIMI	(7)	26.00	(12)	33.00
KINGFISH SASHIMI	(7)	28.00	(12)	36.00
ASSORTED SASHIMI			(12)	39.00

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# C A R P A C C I O

HIRAMASA KINGFISH CARPACCIO	36.00
THINLY SLICED KINGFISH SERVED WITH YUZU DRESSING, BLACK TOBIKO & CHIVES	
SALMON CARPACCIO	30.00
THINLY SLICED FRESH SALMON SERVED WITH YUZU DRESSING, BLACK TOBIKO & CHIVES	
SCALLOP TATAKI	35.00
HOKKAIDO SCALLOP, LIGHTLY SEARED AND THINLY SLICED, WITH PONZU, TRUFFLE OIL & IKURA	

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(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.

# SUSHI

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	8.00
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

## CRISPY SUSHI

SPRING ROLLS	4.70
SALMON TEMPURA	5.50

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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

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# Z E N S A I

## E N T R E E S

YAKITORI (GF) (2 SKEWERS) GRILLED CHICKEN SKEWERS WITH TERIYAKI SAUCE	16.50
SHIITAKE SKEWERS (GF) (VEG) (2 SKEWERS) SHIITAKE MUSHROOM SERVED WITH TERIYAKI SAUCE	14.50
KARAAGE (GF) CRISPY CHICKEN FILLET SERVED WITH MAYONNAISE	19.00
EGGPLANT DENGAKU (V) (GF) MISO GLAZED EGGPLANT STRIP WITH TOGARASHI	15.00
AGEDASHI TOFU (V) (GF) CRISPY SILKEN TOFU CUBES IN KOMBU BROTH	15.00
VEGETARIAN GYOZA (VEG) (5 PIECES)	16.50
CHICKEN GYOZA (5 PIECES) PAN FRIED DUMPLINGS WITH JAPANESE DIPPING SAUCE	17.50
HALOUMI CHEESE TEMPURA (VEG) (5 PIECES) SERVED WITH TEMPURA SAUCE	22.00

## T E M P U R A

( L I G H T L Y   B A T T E R E D )

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

SASHIMI DONBURI 36.00

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

SEARED SALMON DONBURI (GF UPON  
REQUEST) 32.00

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

TERIYAKI SALMON DONBURI (GF) 32.00

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

TERIYAKI CHICKEN DONBURI (GF) 28.00

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

KARAAGE DONBURI (GF) 27.00

KARAAGE CHICKEN, GARNISHED WITH MISO CORN, KALE  
SALAD WITH SESAME DRESSING, JAPANESE PICKLED  
CABBAGE & JAPANESE PICKLED CUCUMBER

TOFU DONBURI (GF) (V) 25.00

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

# R A M E N

CHICKEN RAMEN 28.00

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

WITH CHILLI 29.00

EXTRA TOPPINGS:

1/2 SOFT BOILED EGG 2.00

EXTRA NOODLES 5.00

# S O U P

SAKANA SOUP 29.00

SEASONAL FISH TEMPURA, HORASHI, BROCCOLI  
& BEANSPROUT

VEGETABLE SOUP 26.00

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

YOUR CHOICE OF:

SOBA (THIN BUCKWHEAT NOODLES)

UDON (THICK WHEAT NOODLES)

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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 GREEN BEANS & TAHINI DRESSING	
WITH CRISPY SILKEN TOFU (V)	25.00
WITH ORGANIC TEMPEH (V)	25.00
GRILLED SALMON SALAD (GF)	28.00
LIGHTLY GRILLED SALMON, MIXED LETTUCE LEAVES & AVOCADO SERVED WITH BALSAMIC & MISO DRESSING	
TUNA TATAKI	29.00
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



BEER

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

CIDER

MONTEITH’S CRUSHED APPLE CIDER	\$12.50
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WHITE WINE

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

ROSÉ

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

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

COCKTAILS & MOCKTAILS

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

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

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## SOFT DRINKS

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

## JUICES

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

## WATER

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