きのや KINOYA

# FOOD MENU

御料理

Kinoya offers an all-encompassing experience of atmosphere and food, by serving everyday Japanese dishes such as karaage, tempura, katsu sando, our much loved wagyu tsukene and miso butter eggplant. We are also very proud of our sushi offering, a must have. Of course, do leave room for ramen and our seasonal fruit house-made mochi as well a various other delicious desserts. Every aspect of Kinoya is curated to bring you a memorable experience, set to change the Japanese cuisine narrative in Dubai.




ふと居酒屋に立ち寄り、
友人や家族と共に楽しい
ひと時を過ごして頂きたい
「きのや」はそんな思いで
始まったお店です。
毎週日本から空輸される、
食材や中東の食材を厳選し
日々の御料理を用意させて
頂いております。
日本での日々の食卓を囲む
ような空間を、この中東の
地で提供出来る事が我々の
願いであり、喜びです。

どうぞ、おくつろぎ下さい

## CHEF'S NOTES — シェフのこだわり

### SHIO PAITAN

This is the ramen I've been making the longest and is the first bowl I made when I started making ramen. This, for me, is one of our most nuanced bowls. The foundation of this bowl is chicken broth, but creamier and denser than Shio ramen made in Japan, so in a way, it's my interpretation of Shio ramen. The dashi (kelp brewed at a specific temperature, and is the foundation for most soups in Japan) is carefully added to the Shio, just enough for you to sense it in the broth but not enough for it to take over. Katsuobushi salt is also added to lend smokiness to the bowl. The mayu (burned garlic oil) is drizzled on top, adding another layer to the flavour profile. The egg is soaked in a soy, ginger, garlic and mirin brine to cure the egg, which gives it a sweet & salty flavour. The noodles are all made fresh daily. The best way to enjoy any bowl is to first taste the broth then mix everything in the bowl so that you can taste all the different layers of the ramen. Ramen changes as you go deeper into the bowl. In a way, how your bowl starts and ends, is a journey in itself.

### SPICY MISO

This was a tricky bowl, because although we wanted the miso to have a pronounced flavour, we didn't want the bowl to be one-dimensional which meant that the calibration had to be perfectly balanced. Neither did we want it to be too spicy. This bowl is creamier than any of the other bowls on the menu. The base is chicken broth served with seared chicken thigh, brined egg and fresh noodles. The broth is spicy, but you can taste the sweetness and 'funk' of the miso. It's served with a small block of butter, which is inspired by 'Sapporo style' miso ramen. To be honest, it took me a while to fully appreciate this bowl, and a lot of tinkering, but has now turned out to be one of the most loved bowls on the menu and has become a ramen I now often crave.

### SHOYU

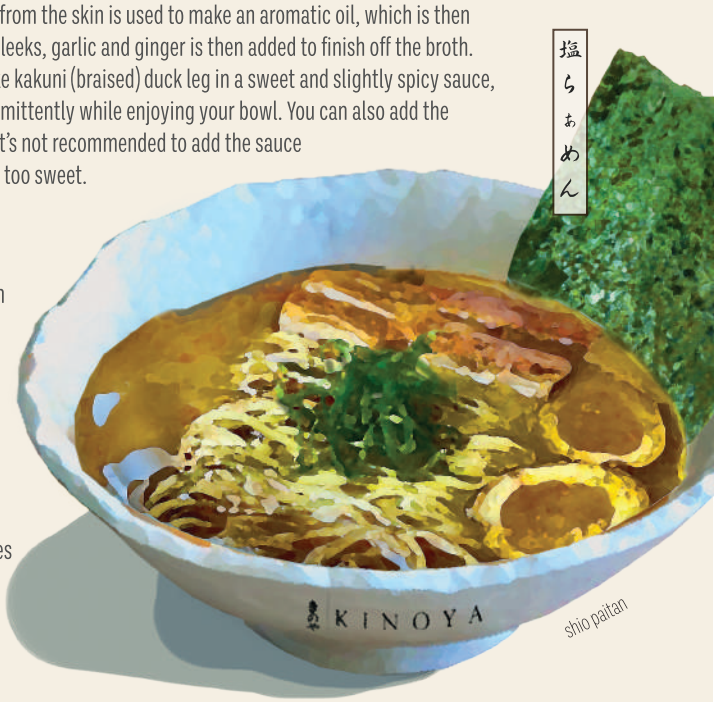
Another delicate bowl. Shoyu mean soy sauce, which is a chicken-based ramen broth with a pronounced soy flavour. However, it's not as simple as that. We don't just add a spoon of soy sauce to a broth and call it Shoyu ramen. We make a clean, flavourful chicken broth cooked with leeks, ginger, garlic and apples. Then we make a tare (sauce) with shoyu, anchovies, mirin, shitake mushrooms and kelp. That tare is added to the bowl first, then the broth is added to the bowl. This ramen is served with thinly sliced, brined tenderloin beef. The beef is medium rare, making the texture very tender even as it continues to cook in the hot broth. We prefer not to cook the beef well-done and hope you can appreciate that changing any element of this bowl changes the intention of how it is meant to taste.

### DUCK

A very special bowl indeed. This bowl came to be because of the duck. Silver Hill duck is one of, if not the best, ducks in the world. When I found out that we could get them in Dubai, I knew I wanted to put a duck bowl on the menu. Every part of the duck is used to make this bowl. The bones are used for the broth, while the breasts are brined, cured and sou-vide. This results in incredibly tender slices of breast. The rendered fat from the skin is used to make an aromatic oil, which is then drizzled over the broth. A shoyu (soy sauce) tare , made with leeks, garlic and ginger is then added to finish off the broth. We didn't want to waste the duck legs, so we decided to make kakuni (braised) duck leg in a sweet and slightly spicy sauce, served on the side of the bowl. I encourage you to eat it intermittently while enjoying your bowl. You can also add the remaining sauce of the kakuni to your bowl at the very end. It's not recommended to add the sauce too soon as it alters the taste of the ramen. Some may find it too sweet.

### YUZU SHIO

This bowl is ideal for anyone who likes a clean and light broth with citrus notes that come from the slice of lime which sits on the top of the bowl as well as yuzukoshu - pickled yuzu and chili paste. Before you start eating your bowl, mix all the yuzukoshu into the broth. The first thing you'll notice is the aroma of citrus and sesame. You'll feel that the broth is light and refreshing. The other interesting thing about this bowl is that it's served with sliced chicken which has been marinated in Koji and cooked on the robata grill. The koji gives the chicken a very unique flavour, and it also helps char the chicken on the robata. This is also a slightly spicy bowl.



shio paitan

## RAMEN らぁめん

### SHIO PAITAN (S,E,G,SE)

Chef's Special: slow-cooked chicken broth with apple, dashi, seared chicken thigh, katsuobushi salt and mayu. Finished with togarashi.

Regular: AED 60
Large: AED 70




### SPICY MISO (S,D,E,G,SE)

Miso-flavored chicken broth with spicy miso tare, seared chicken thigh, and a touch of butter, inspired by 'Sapporo style' ramen. Finished with togarashi.

Regular: AED 65
Large: AED 75




### TANTANMEN (S,P,E,G,SE)

Creamy chicken broth, sesame-peanut base and layu "spicy oil", served with minced chicken or beef and fresh white onion.

Beef: Regular - AED 75 • Large - AED 80
Chicken: Regular - AED 66 • Large - AED 75




### SHOYU (S,E,G,SE)

Chicken broth infused with leeks, ginger, garlic and enhanced with shoyu tare, served with thin slices of tenderloin beef.

Regular: AED 75
Large: AED 85




(V) Vegetarian (P) Peanut (N) Nuts (S) Seafood (D) Dairy (E) Egg (G) Gluten (SE) Sesame Seeds
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## RAMEN らぁめん

### DUCK (S,E,G)

Duck-based broth, with aromatic oil from rendered skin fat,cured duck slices, braised duck leg (kakuni) with a sweet sauce on the side.

Regular: AED 117
Large: AED 127




### SPICY DUCK (S,E,G,SE)

Spicy duck-based broth, braised duck leg and crispy shallots. Topped with fresh leeks, fried onions and momoya (chili garlic oil).

Regular: AED 79
Large: AED 89




### YUZU SHIO (E,G,SE)

Light broth with citrus notes from lime and yuzukoshu (pickled yuzu and chili paste), served with koji-marinated, robata-grilled chicken.

Regular: AED 66
Large: AED 78

Available from Friday to Tuesday




### VEGETARIAN (V,D,E,G,SE)

Leek-sautéed vegetarian broth, rich shitake base, with tofu and shimeji mushrooms.

Regular: AED 56
Large: AED 60




## EXTRA TOPPINGS

| | | | |
|---|---|---|---|
| Noodles (100 g) AED 20.00 | Chicken (60 g) AED 20.00 | Beef Tenderloin (40 g) AED 40.00 | Soft Boiled Egg (whole) AED 10.00 |
| Menma (30g) AED 14.00 | Wonton (2 pcs) AED 14.00 | Nori (1 pc) AED 3.00 | Yuzu Kosho (10g) AED 7.00 |

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## KOBACHI 小鉢

枝豆
EDAMAME

Steamed: AED 28.00 (V,GF)
Spicy : AED 30.00 (G,SE)
Grilled: AED 30.00 (G)

餃子
GYOZA

Beef: AED 59.00 (E,G,SE)
Chicken: AED 57.00 (G,SE)
Seafood: AED 60.00 (S,E,G,SE)
Vegetable: AED 48.00 (G,SE)

カツサンド
KATSU SANDO (D,E,G)

AED 67.00

ピリ辛 から揚げ
SPICY FRIED CHICKEN (G,SE)

AED 60.00

鰻 蒲焼
UNAGI (S,G,SE)

AED 81.00

鰻 玉子
UNAGI TAMAGO (S,E,G,SE)

AED 55.00

牛角煮
WAGYU BEEF KAKUNI (E,G)

AED 90.00

厚揚げと茄子
ATSUAGE TOFU EGGPLANT (G,SE)

AED 45.00

から揚げ
KARAAGE (G,SE)

AED 57.00

茄子味噌バター田楽
MISO BUTTER EGGPLANT (D,E,G)

AED 56.00

自家製豆腐
HOMEMADE COLD TOFU (V,G)

AED 30.00

帆立の焦がしバター醤油
BURNT BUTTER SCALLOPS (S,D,G)

AED 82.00




## TEMPURA 天麩羅

海老
SHRIMP (S,E,G)

AED 70.00

茄子
EGGPLANT (E,G)

AED 44.00

椎茸と舞茸
KINOKO MUSHROOM (E,G)

AED 60.00

天ぷら 野菜盛り合わせ
MIXED VEGETABLES (E,G)

AED 60.00

## ROBATA 炉端

つくね
TSUKUNE (D,E,G)

Wagyu Beef: AED 70.00 (2 skewers)
Chicken: AED 68.00 (3 skewers)

ねぎま
NEGIMA (G,SE)

AED 53.00 (2 skewers)

牛肉のグリル
A5 WAGYU KOJI BEEF (G,SE)

AED 98.00 (2 skewers)

大海老 柚子味噌焼
YUZU MISO PRAWN (S,D,G,SE)

AED 78.00 (2 pcs)

はまちかま 塩焼き
HAMACHI KAMA (S,SE)

AED 75.00 (limited quantity)

手羽先 麹焼き
KOJI WINGS (G,SE)

AED 55.00 (2 skewers)

ラムチョップ
LAMB CHOPS (G)

AED 98.00 (2 pcs)

蛸 串焼き
OCTOPUS (D,G,SE)

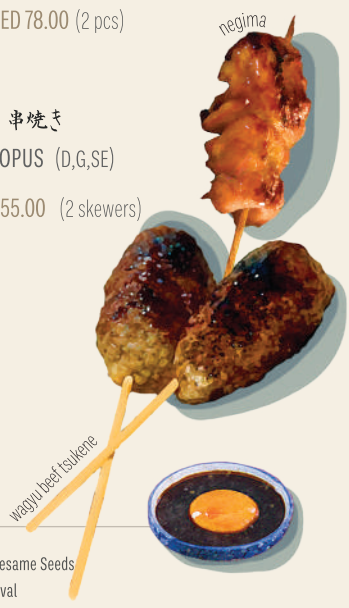
AED 55.00 (2 skewers)

ししとう
SHISHITO PEPPER (S,G)

AED 50.00 (60g)

塩トロ鯖
JAPANESE SALTED MACKEREL (S,G)

AED 115.00 (fillet)




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## SASHIMI 刺身

本鮪　赤身
BLUEFIN TUNA AKAMI
AED 95.00 (5 pcs)

本鮪　トロ
BLUEFIN TUNA TORO
AED 135.00 (5 pcs)

サーモン
SALMON
AED 65.00 (5 pcs)

ハマチ
HAMACHI
AED 70.00 (5 pcs)

墨烏賊
CUTTLEFISH
AED 75.00 (5 pcs)

帆立
HOKKAIDO SCALLOPS
AED 95.00 (5 pcs)

ハマチ薄造り
HAMACHI UZUSUKURI
AED 85.00 (6 pcs)




## SUSHI 鮨

本鮪　赤身
BLUEFIN TUNA AKAMI
AED 63.00 (2 pcs)

本鮪　トロ
BLUEFIN TUNA TORO
AED 90.00 (2 pcs)

サーモン
SALMON
AED 49.00 (2 pcs)

ハマチ
HAMACHI
AED 53.00 (2 pcs)




うなぎ 握り
UNAGI
AED 60.00 (2 pcs)

墨烏賊
CUTTLEFISH
AED 46.00 (2 pcs)

イクラ軍艦
IKURA GUNKAN
AED 75.00 (2 pcs)

トロたたきトリュフオイル添え
TORO TATAKI TRUFFLE OIL
AED 64.00 (2 pcs)




帆立
HOKKAIDO SCALLOPS
AED 60.00 (2 pcs)

海老
PRAWN
AED 46.00 (2 pcs)

雲丹握り
UNI NIGIRI
AED 200.00 (2 pcs)




## MAKI & TEMAKI 巻寿司と手巻き寿司

海老天巻き
EBI MAKI
AED 65.00 (6 pcs)

ハマチ巻き
HAMACHI MAKI
AED 57.00 (6 pcs)

サーモン巻き
SALMON MAKI
AED 55.00 (6 pcs)

スパイシーツナ巻き
SPICY AKAMI ROLL
AED 70.00 (6 pcs)

鉄火巻き
TUNA MAKI
AED 65.00 (6 pcs)

鰻巻き
UNAGI MAKI
AED 65.00 (6 pcs)

カッパ巻き
KAPPA MAKI
AED 30.00 (6 pcs)

アボカド巻き
AVOCADO MAKI
AED 40.00 (6 pcs)




ねぎとろ軍艦巻
NEGITORO-GUNKAN MAKI
AED 125.00 (4 pcs)

炙り　サーモン寝巻
ABURI SALMON MAKI
AED 80.00 (4 pcs)

トロたく手巻き
TORO TAKU TEMAKI
AED 85.00 (1 pc)

鮭イクラ手巻き
SALMON IKURA TEMAKI
AED 75.00 (1 pc)




雲丹手巻き
PREMIUM UNI TEMAKI
AED 250.00 (1 pc)

鰻フォアグラ手巻き
UNAGI FOIE GRAS TEMAKI
AED 78.00 (1 pc)

スパイシー鮪手巻き
SPICY TUNA TEMAKI
AED 67.00 (1 pc)

アボカド手巻き
AVOCADO TEMAKI
AED 40.00 (1 pc)




スペイン産 赤海老手巻き
AKA EBI TEMAKI
AED 85.00 (1 pc)

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## RICE — ご飯もの

炒飯
STIR FRIED RICE (S,E,G,SE)
Normal: AED 40.00
With Unagi: AED 70.00

はらちらし 丼
CHIRASHI DON (S,G)
AED 75.00

チキンカツ丼
CHICKEN KATSU DON (S,E,G,SE)
AED 56.00

和牛丼
A5 WAGYU BEEF DON (E,G)
AED 110.00

カレーライス
CURRY AND RICE
Vegetables: AED 56.00 (G)
Chicken Katsu: AED 65.00 (E,G)
Ebi: AED 67.00 (S,E,G)

天丼
TENDON
Shrimps & Vegetables: AED 67.00 (S,E,G,SE)
Vegetables: AED 55.00 (E,G,SE)

サーモン マヨ炙り丼
BURNT SALMON SPICY MAYO (S,E,SE)
Normal: AED 65.00
With Ikura : AED 85 00




## SOUP & SALADS — 汁物 サラダ

味噌汁
MISO SOUP (G)
AED 25.00

海老とレタスの胡麻サラダ
GOMA SHRIMP SALAD (S,G,SE)
AED 55.00

ほうれん草と枝豆のサラダ
SPINACH QUINOA EDAMAME WITH TRUFFLE (V,G)
AED 50.00

## DESSERT — 甘味

エッグフラン
EGG FLAN (D,E)
AED 37.00

胡麻味噌 フォンダン
GOMAMISO FONDANT (D,E,G,SE)
AED 48.00

北海道チーズケーキ
HOKKAIDO CHEESECAKE (N,D,E,G)
AED 40.00

生チョコレート
NAMA (D)
Chocolate: AED 28.00
Matcha: AED 35.00

薩摩芋のクリームブリュレ
SATSUMA IMO CRÈME BRULEE (D,E)
AED 60.00

ストロベリーチーズケーキ餅
STRAWBERRY CHEESECAKE MOCHI (N,D,G)
AED 40.00

アイスクリーム
ICE CREAM
All flavours AED 20
Vanilla
Chocolate
Hoji Tea
Orange Blossom
Strawberry Shisho (DF)
Selection of the Day

枡パフェ
MASU PARFAIT (D,E)
Matcha: AED 45.00
Strawberry: AED 45.00




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いただきます




## ITADAKIMASU!

An expression which means “I am going to receive the lives of animals and plants for my own life”.
Saying this phrase before eating is a way to express your understanding of how much was sacrificed to make this meal possible,
as well as to express appreciation for Mother Nature.

きのや KINOYA

website: kinoya.com

instagram: kinoya.ae & kinoya.ldn