



K I N U

gawa

COLD STARTERS

SUZUKI USUZUKURI	19
Seabass tiradito, citrus sauce, yellow pepper	
TAI SASHIMI KINUGAWA STYLE	19
Sea bream sashimi, dried miso and citrus sauce	
SHAKE TATAKI	19
Seared salmon, balsamic soy sauce	
MAGURO NO ABURI	21
Seared tuna, Japanese spices dressing	
HARUMAKI KING CRAB ●	29
King Crab spring roll, spicy lemon garlic sauce	
SUSHI CROUSTILLANT SPICY TUNA ●	per piece 10
Crispy sushi with spicy tuna tartare	
HAMACHI YUZU SHOYU ●	21
Yellow Tail carpaccio, yuzu sauce, jalapeño and coriander	
TORO TARTARE ●	21
Tuna tartare with caviar	
CARPACCIO NEW STYLE ●	
Scallop	23
Tuna	19
Salmon	18
Sea bream	19
GYU TATAKI TRUFFE	25
Beef tataki, daikon, nori sauce with truffle	
SHAKE NO TARUTO	15
Sliced salmon on crispy tarts, white truffle tarama, New Style sauce	
MAGURO NO TARUTO ●	16
Sliced tuna on crispy tarts, white truffle tarama, yuzukosho sauce	

HOT STARTERS

NIKU SHIGURENI	16
Shredded beef with ginger	
NASU DENGAKU ●	15
Miso glazed eggplant	
GINDARA NO SUCRINE	17
Black Cod bites with miso and sucrine salada	
KINOKO TOBAN YAKI	16
Champignons asiatiques poêlés, sauce yuzu	
AGE GYOZA	16
Fried chicken and vegetables raviolis	
MISO SHIRU	7
Miso soup	
SHISHITO PEPPERS	12
Fried piquillos, miso sauce	
EDAMAME	7

SALADS

KYURI WAKAME	12
Seaweed and cucumber salad, Japanese dressing	
BABY SPINACH ASPARA SALADA	17
Baby spinach, grilled green asparagus, pine nuts and dried miso, yuzu dressing	
EBITEN SALADA ●	17
Shrimp tempura salad, spicy mayonnaise	
KING CRAB PONZU ●	32
King Crab, seaweed and cucumber, ponzu sauce	

TEMPURA

SHRIMPS	33
VEGETABLES	17
SEA URCHIN	30
MIX	28

FISH

SHAKE NO YASAI	28
Pan-fried salmon, spicy yuzu dressing	
MAGURO NO MASUTADO	36
Tuna steak, crispy parsley	
GINDARA SAIKYO YAKI 🌱	40
Miso marinated Black Cod	
EBI NO YAKIMONO	35
Spicy grilled shrimps, coconut milk, Korean miso	
SUZUKI NO MUSHIMONO	28
Steamed seabass fillet, New Style sauce	
SOLE KARA AGE	48
Sole fish goujonnettes, shiso sauce	

MEAT & POULTRY

TORI NO ROSTO	27
Crispy chicken supreme, teriyaki ginger sauce	
GYU NO CREPE	27
Beef stew, red miso marinated, Mandarin crêpes	
GYU BEARNAISE 🌱	36
Béarnaise beef, Japanese béarnaise sauce	
GYU FILET KARAMI	37
Grilled beef fillet, spicy teriyaki sauce	
WAGYU STEAK	97
Pan-fried Wagyu sirloin, wasabi soy sauce	

SIDE ORDERS

STEAM-COOKED VEGETABLES	10
PAN-FRIED BROCCOLINI	10
MIXED GREEN SALAD	10
GARLIC RICE	7
WHITE RICE	6

CALIFORNIA 6 PIECES

MANGO ROLL King Crab and cucumber, fresh mango 🍍	28
EBI TEMPURA Shrimp tempura 🍤	17
SHAKE NO ABURI Salmon tataki, ponzu sauce	29
MAGURO NO ABURI Tuna tataki, yuzu soy sauce	32
KANI King Crab	21
GINDARA Grilled miso marinated Black Cod, cucumber	20
UNAGI Eel	18
TEKKA Tuna	12
SHAKE Salmon	11
YASAI Vegetarian	9

MAKI 6 PIECES

SPICY TUNA Tuna with spicy sauce	12
HAMACHI Yellow Tail, spicy yuzu sauce	12
NEGITORO Tuna belly	13
CHIZU Salmon and cream cheese	11
UNAGI Grilled eel	15
TEKKA Tuna	11
SHAKE Salmon	10
KAPPA Cucumber	8

SUSHI SASHIMI MORIAWASE

SASHIMORI Mixed sashimi 20 pieces	41
SUSHIMORI Mix of 8 sushi and 6 california	38
NIGIRI SUSHI Mixed sushi 12 pieces	42
AKANE Mix of 12 sashimi, 6 sushi, 6 california Ebi Tempura	53
CHIRASHI Mixed fish on vinegared rice	34

BENTO

Served only at lunch
From Monday to Friday

BENTO KINU 48€

MISO SOUP

SUSHIMORI Mix of 3 california and 2 sushi

HAMACHI YUZU SHOYU Yellow Carpaccio, yuzu sauce

KYURI WAKAME Seaweed and cucumber salad,
Japanese dressing, salmon eggs

AGE GYOZA Fried chicken and vegetables raviolis

GINDARA SAIKYO YAKI Miso marinated Black Cod

or **GYU FILET KARAMI** Pan-fried beef fillet, teriyaki sauce

WHITE RICE

MENU

Served until 2PM and 10.30PM

IZAKAYA 68€

TORO TARTARE Tuna tartare with caviar

HAMACHI YUZU SHOYU Yellow Tail carpaccio, yuzu sauce

SHAKE TATAKI Seared salmon, balsamic soy sauce

GINDARA SAIKYO YAKI Miso marinated Black Cod

or **GYU FILET KARAMI** Pan-fried beef fillet, teriyaki sauce

WHITE RICE

SUSHI SASHIMI

FRESH DELIVERY DEPENDING

SPECIALTIES :	SUSHI per piece	SASHIMI 8 pieces
CROUSTILLANT SPICY TUNA Crispy spicy tuna	10	-
HOTATE Scallop	10	32
IKURA Salmon eggs	6	19
TORO Tuna belly	10	34
UNAGI Grilled eel	8	40
KANI King Crab	9	-
CLASSICS :		
TAI Sea bream	6	25
SUZUKI Seabass	6	24
MAGURO Red tuna	7	26
SHAKE Salmon	6	24
IKA/TAKO Squid	6	21
HAMACHI Yellow Tail	7	28
EBI / AMAEBI Cooked / raw shrimp	6	21

DESSERTS

WARM CHOCOLATE CAKE Macha ice-cream		13
CREME BRULEE Green tea		13
MOCHI ICE	per piece	7
ALCE VERA Citrus fruits and coconut sherbet		13
ICE-CREAM AND SHERBET	2 scoops	10
PINEAPPLE		10
MANGO		10
NOUGATS		6
CANDIED GINGER		5
EXOTIC FRUITS PLATTER		25

COCKTAILS

LYCHEE MARTINI 7CL	17
Vodka, lychee liqueur, lychee juice, lime	
TOKYO AIRLINES 8CL	17
Sake, chartreuse, violet syrup, yuzu	
SPICY BANG BANG 13CL	17
Tequila, lime, jalapeño, cucumber, ginger beer	
MANGO SPICY 15CL	17
Whisky, ginger beer, mango juice, cinnamon	
SHISOGAWA 12CL	18
Gin, champagne, cucumber, mint and shiso leaves	
KANMI CHA 13CL	17
Ginger infused vodka, honey, mint, lime	

WINE BY THE GLASS

WHITE WINE	12cl
DOMAINE CYRIL GAUTHERON 2018 - Chablis AOP	11
DOMAINE DE LA ROSSIGNOLE 2020 - Sancerre AOP	13
LOUIS JADOT 2019 - Les Chaniots - Montagny 1 ^{er} Cru AOP	16
RED WINE	
CHATEAU DUBARD BEL-AIR 2018 - Puisseguin Saint-Emilion AOP	12
MAISON DELAS FRERES 2019 - Les Challeys - Saint Joseph AOP	16
LOUIS LATOUR 2015 - Savigny-lès-Beaune AOP	17
ROSE WINE	
MINUTY PRESTIGE	15

CHAMPAGNE

WHITE	15cl	75cl
MOET & CHANDON Brut	19	110
LAURENT-PERRIER Ultra Brut		130
RUIINART Blanc de Blancs		190
LAURENT-PERRIER Grand Siècle		200
CRISTAL ROEDERER Millésimé		350
DOM PERIGNON Millésimé		340
ROSE		
MOET & CHANDON	21	120
LAURENT-PERRIER		135

SAKE

	15cl	72cl
BIJOFU Jug - Served warm	13	-
KUHEIJI 50 Junmai Daiginjo - Dry	19	95
DASSAI 45 Junmai Daiginjo - Floral	22	100
AZUMAICHI Ginjo - Extra Dry	25	140
DASSAI 23 Junmai Daiginjo - Cristal-clear taste	25	140
		30 cl
NINKI-ICHI Sparkling	20	38

WHITE WINE

BORDEAUX	75cl	100cl
CHATEAU CARBONNIEUX 2018 Pessac-Léognan Grand Cru Classé AOP	76	

BOURGOGNE

DOMAINE CYRIL GAUTHERON 2018 - Chablis AOP	45
DOMAINE THIERRY DROUIN 2018 - Pouilly-Fuissé AOP	64
LOUIS LATOUR 2018 - La Grande Roche - Montagny 1 ^{er} Cru AOP	66
DOMAINE MAZILLY 2018 - Les Meurgers - Meursault AOP	80
LOUIS LATOUR 2020 - Puligny-Montrachet AOP	105
LOUIS LATOUR 2014 - Morgeot - Chassagne-Montrachet 1 ^{er} cru AOP	120
LOUIS LATOUR 2013-2014 - Corton-Charlemagne Grand Cru AOP	250

LOIRE

DENIS JAMAIN 2017 - Les Pierres Plates - Reuilly AOP	49
DOMAINE DE LA ROSSIGNOLE 2018 - Sancerre AOP	59
DOMAINE PAUL CORNEAU 2017 - Pouilly-Fumé AOP	62

RHONE - LANGUEDOC

GEORGES VERNAY 2020 Les Terrasses de l'Empire - Condrieu AOP	98
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ROSE WINE

MINUTY PRESTIGE	65	
WHISPERING ANGEL	70	
MINUTY Rose et Or	75	145

All prices are in euros VAT included.

RED WINE

BORDEAUX	75cl
CHATEAU DUBARD BEL-AIR 2018 - Puisseguin Saint-Emilion	49
CHATEAU RICHEBON 2011 - Pauillac AOP	69
BARON DE BRANE 2014 - Margaux AOP	73
CHATEAU SIMARD 2012 - Saint-Emilion Grand Cru AOP	75
CHATEAU MAUCAILLOU 2013 - Moulis AOP	84
CONNETABLE TALBOT 2016 - Saint-Julien Grand Cru AOP	80
CHATEAU CHASSE-SPLEEN 2013 - Moulis AOP	98
CHATEAU DASSAULT 2014 - Saint-Emilion Grand Cru Classé AOP	100
CHATEAU LA LAGUNE 2016 - Haut-Médoc 3 ^{ème} Cru Classé AOP	125
CHATEAU GISCOURS 2013 - Margaux 3 ^{ème} Cru Classé AOP	105
CHATEAU BEAU-SEJOUR BECOT 2013 Saint-Emilion 1 ^{er} Grand Cru Classé AOP	110
CHATEAU GRUAUD-LAROSE 2014 - Saint-Julien 2 ^{ème} Cru Classé AOP	165
CHATEAU CALON-SEGUR 2012 - Saint-Estèphe 3 ^{ème} Cru Classé AOP	230
CHATEAU PICHON LONGUEVILLE BARON 2006 Pauillac 2 ^{ème} Cru Classé AOP	280
CHATEAU LYNCH-BAGES 2012 - Pauillac 5 ^{ème} Cru Classé AOP	300
CHATEAU ANGELUS 2011 - Saint-Emilion 1 ^{er} Grand Cru Classé AOP	600
CHATEAU HAUT-BRION 2006 Pessac-Léognan 1 ^{er} Grand Cru Classé AOP	950
BOURGOGNE	
LOUIS LATOUR 2018 - Cuvée Latour - Bourgogne AOP	62
LOUIS LATOUR 2017 - Savigny-lès-Beaune AOP	85
HENRI DARNAT 2017 - Pommard AOP	83
V & V GODIER 2016 - La Charmotte - Nuits-Saint-Georges AOP	92
V & V GODIER 2017 - Chambolle-Musigny AOP	97
CHATEAU DE MARSANNAY 2014 Gevrey-Chambertin 1er Cru Bel Air AOC	150
MAISON LOUIS JADOT 2013 - Echezeaux AOP	290
DOMAINE ARNOUX 2010 Clos-de-Vougeot Grand Cru - Côtes-de-Nuits AOP	380
VALLEE DE LA LOIRE	
DOMAINE SERGE LALOUE 2019 - Sancerre AOP	58
VALLEE DU RHONE - LANGUEDOC	
CHATEAU PUECH-HAUT 2018 - Saint-Drézéry AOP	55
MAISON DELAS FRERES 2019 - Les Challeys - Saint Joseph AOP	69
PAUL JABOULET AINE 2012 Domaine de Thalabert - Crozes-Hermitage AOP	75
J. BOUTIN 2017 - Bonnevaux - Côte Rotie AOP	92

All prices are in euros VAT included.

DIGESTIVES ^{4CL}

UMESHU	10	VODKA BELVEDERE	16
GIN TANQUERAY	12	COGNAC HENNESSY XO	28
GIN HENDRICK'S	16	BAS-ARMAGNAC	20
VODKA STOLICHNAYA	12	CALVADOS BUSNEL V.S.O.P	18

WHISKY ^{5CL}

NIKKA

FROM THE BARREL	Intense, floral	14
COFFEY GRAIN	Chocolate, honey, passion fruit	16
COFFEY MALT	Praline, vanilla	16
TAKETSURU	17 ans - Toffee, morello cherry	40

SUNTORY

AKASHI MEISEI	Vanilla, spices	19
TOGOUSHI KIWAMI	Hazelnut, honey, chocolate	17
YAMAZAKURA	Pear, cereals	23
BLACK LABEL	12 ans	16
JACK DANIEL'S	Single Barrel	16

BEER

ASAHI ^{33CL}	9
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WATER & SODAS

EVIAN, BADOIT ^{75CL}	8
COCA-COLA, COCA-COLA LIGHT, COCA-COLA ZERO ^{33CL}	8
LIMONADE, TONIC, GINGER BEER, GINGER ALE ^{33CL}	8

FRUIT JUICES

TOMATO, CRANBERRY, PINEAPPLE, LYCHEE, PASSION FRUIT ^{20CL}	6
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HOT DRINKS

JAPANESE TEAS, INFUSIONS	8
COFFEE, DECAFFEINATED	6

Accepted methods of payment: cards, cash.