

SMALL PLATES

[COLD]	
JAPANESE CUCUMBER & CRAB	12
lump crab, cucumber, shaved radish, sweet rice vinaigrette	
CHILLED SHRIMP & NOODLE	12
steamed tiger shrimp, chilled noodles, house cilantro lime crema	
SEASONAL GREENS	10
mixed greens, local kale, cucumber, shaved radish, carrots, red onion, roasted corn, house vinaigrette	
[GRILL]	
BAO	9
house smoked pulled chicken, house Alabama-style coconut milk BBQ, pickled carrots	
GRILLED EGGPLANT	8
white miso glazed Japanese eggplant	
SICHUAN GREEN BEANS	8
roasted Chinese long beans, bell peppers, shaved red onion, spicy Sichuan sauce	
[RAW]	
POLYNESIAN POKE	16
sushi grade yellowfin tuna, mango, Asian pear, sweet and spicy gochujang vinaigrette, microgreens	
CEVICHE	14
tiger shrimp, pineapple, red onion, cilantro, bell pepper, wontons	
[FRIED]	
RANGOON	5 for 10 5 for 13
lump crab, cream cheese, scallions, ginger, sweet & spicy Thai chili sauce	
KOREAN FRIED CHICKEN	10
our favorite fried chicken wings	
VEGGIE EGGROLLS	5 for 5 5 for 7
seasonal greens, onion, carrot, ginger, garlic, sweet & spicy Thai chili sauce	

DRINKS

coke diet coke sprite	2.5
iced green tea	2.5
fever tree ginger beer	4
18.21 yuzu tonic	4
san pellegrino	3

KINJO

Kitchen + cocktails

ENTREES

[RAMEN]	
BUILD YOUR OWN	10+
choose your broth, protein & toppings	
BROTH:	
tonkotsu	
tori paitan	
veggie	
PROTEIN:	
pork belly	+\$6
smoked chicken	+\$5
tiger shrimp	+\$7
fried tofu	+\$4
TOPPINGS:	
+50c	
seasonal greens	
zucchini & eggplant	
shaved red onions	
scallions	
pickled carrots	
pickled red onions	
charred corn	
[RICE]	
KUNG PAO CHICKEN	20
marinated, wok-fried boneless chicken thigh, bell peppers, Szechuan peppers, onions <i>- make it spicy!</i>	
SWEET & SOUR SHRIMP	22
your choice of grilled or double battered & fried shrimp, house sweet & sour, bell peppers, onions, pineapple	
[SANDWICHES]	
KOREAN BBQ CHICKEN	14
house smoked pulled chicken, house peach BBQ, quick kimchi, pickled red onions, tempura fried onion rings	
KOREAN FRIED CHICKEN	13
buttermilk brined, fried chicken thigh, gochujang sauce, house dill pickles, tempura fried onion rings	
BULGOGI CHEESESTEAK	18
house shaved prime CAB ribeye, smoked provolone, peppers, onions, tempura fried onion rings, hoagie	
[BRUNCH]	
SHRIMP & GRITS	22
seared tiger shrimp, bacon, house gravy, seasonal greens, house grit cakes	
KOREAN FRIED CHICKEN & WAFFLES	13
buttermilk brined, fried chicken thighs, gochujang, house kimchi waffles, honey	
SMOKED PORK BELLY BISCUIT	16
house smoked, thick sliced pork belly, seasonal preserves, house biscuit, sunny egg	

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lump crab, cucumber, shaved radish, sweet rice vinaigrette

CHILLED SHRIMP & NOODLE 12
steamed shrimp, chilled noodles, house cilantro lime crema

GRILLED PEACH SALAD 12
Dickey Farms peaches, Sweetgrass Dairy Lil' Moo, dried cranberries, candied peanuts, house vinaigrette

SEASONAL GREENS 10
mixed greens, local kale, cucumber, shaved radish, carrots, red onion, roasted corn, house vinaigrette

[GRILL]

BAO 9
house smoked pulled chicken, house Alabama-style coconut milk BBQ, pickled carrots

LETTUCE WRAPS 14
house shaved bulgogi, butterhead lettuce, water chestnut, cucumber, pickled carrots, cilantro, peanuts

PORK BELLY 12
house slow smoked, thick sliced pork belly, house Dickey Farms peach preserves

GRILLED EGGPLANT 8
white miso glazed Japanese eggplant

SICHUAN GREEN BEANS 8
roasted Chinese long beans, bell peppers, shaved red onion, spicy Sichuan sauce

[RAW]

POLYNESIAN POKE 16
sushi grade yellowfin tuna, mango, Asian pear, sweet and spicy gochujang vinaigrette, microgreens

CEVICHE 14
tiger shrimp, pineapple, red onion, cilantro, bell pepper, wontons

[FRIED]

RANGOON 5 for 10 | 5 for 13
lump crab, cream cheese, scallions, ginger, sweet & spicy Thai chili sauce

KOREAN FRIED CHICKEN 10
our favorite fried chicken wings

VEGGIE EGGROLLS 5 for 5 | 5 for 7
seasonal greens, onion, carrot, ginger, garlic, sweet & spicy Thai chili sauce

KINJO

Kitchen + cocktails

ENTREES

[RAMEN]

KOREAN CHICKEN SOUP 16
house smoked pulled chicken, house crema, zucchini, shaved eggplant, carrots, scallions

TONKOTSU 18
smoked pork belly, zucchini, shaved eggplant, pickled carrots, red onions, charred corn, seasonal greens, 6 minute soy-marinated egg

VEGGIE 14
shiitakes, corn, quick kimchi, zucchini, shaved eggplant, tofu, 6 minute soy-marinated egg

[RICE]

BULGOGI BEEF BIBIMBAP 25
house shaved ribeye, pickled carrots, quick kimchi, cucumber, pear, sunny egg, shaved red onion

KUNG PAO CHICKEN 22
marinated, wok-fried boneless chicken thigh, bell peppers, Szechuan peppers, onions
- make it spicy!

SWEET & SOUR SHRIMP 24
your choice of grilled or double battered & fried tiger shrimp, house sweet & sour, bell peppers, onions, pineapple

[CHEF'S SELECTION]

JAPANESE GARLIC RIBEYE 40
14oz CAB Prime house cut ribeye, shiitake fried rice, citrus Chinese long beans

BLACKENED CORVINA 34
6oz house cut corvina filet, fried grit cake, sweet corn & bacon relish, pickled red onions, miso butter beurre blanc

PRE-FIXE 70/per
Chef's Weekly 4 Course Dinner Selection
salad | small plate | entrée | dessert

DRINKS

coke | diet coke | sprite 2.5
iced green tea 2.5
fever tree ginger beer 4
18.21 yuzu tonic 4
san pellegrino 3