

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

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. Katsubushi 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

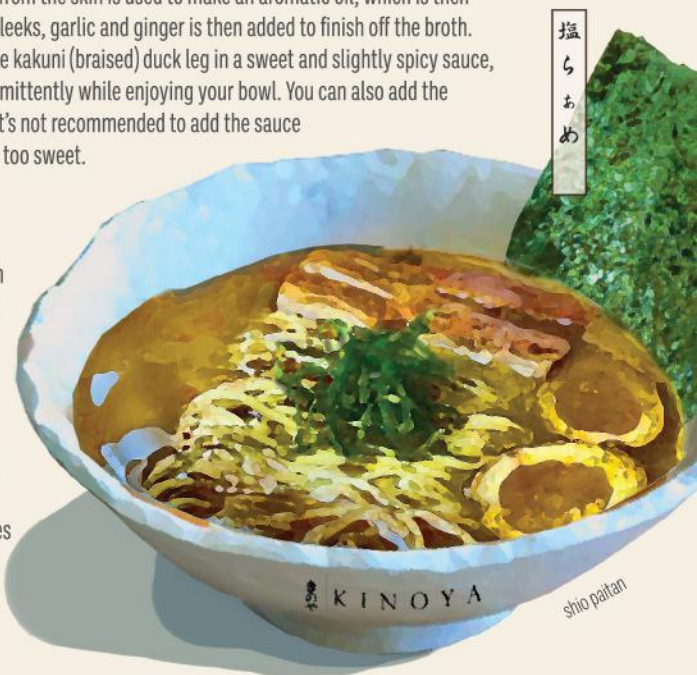
Another delicate bowl. Shoyu mean soy sauce, which is a chicken-based ramen broth with a pronounced soy flavour. However, it's not as simple as that. We don't just add a spoon of soy sauce to a broth and call it Shoyu ramen. We make a clean, flavourful chicken broth cooked with leeks, ginger, garlic 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 (E)

Chef's Special: slow-cooked chicken broth with dashi, seared chicken, katsuobushi salt, and mayu (burned garlic oil).

Regular: AED 60
Large: AED 70



SPICY MISO (E,S,D)

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

Regular: AED 60
Large: AED 70



TANTANMEN (E,S,N)

Creamy chicken broth, sesame-peanut base and rayu "spicy oil", served with fresh noodles and a brined egg.

Beef: Regular - AED 75 • Large - AED 80
Chicken: Regular - AED 66 • Large - AED 70



SHOYU (E)

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

Regular: AED 66
Large: AED 76



RAMEN

らあめん

DUCK (E)

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)

Spicy duck-based broth, smoked duck slices, crispy shallots and layu, served with fresh noodles and a brined egg.

Regular: AED 79
Large: AED 89



YUZU SHIO (A,S,E)

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,E)

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 35.00	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 Koshu (10g) AED 5.00

KOBACHI

小鉢

枝豆 EDAMAME (V,GF)	餃子 GYOZA	カツサンド KATSU SANDO (E,S)	ビリ辛 から揚げ SPICY FRIED CHICKEN (E,S)
Steamed: AED 28.00 Spicy : AED 30.00 Grilled: AED 30.00	Beef: AED 59.00 (E) Chicken: AED 57.00 Seafood: AED 60.00 (E) Vegetable: AED 48.00	AED 67.00	AED 60.00
から揚げ KARAAGE (E)	鰻 蒲焼 UNAGI	鰻 玉子 UNAGI TAMAGO (E)	帆立の焦がしバター醤油 BURNT BUTTER SCALLOPS (D)
AED 57.00	AED 81.00	AED 55.00	AED 70.00
牛角煮 WAGYU BEEF KAKUNI (E)	厚揚げと茄子 ATSUAGE TOFU EGGPLANT	茄子味噌バター田楽 MISO BUTTER EGGPLANT (D,E)	
AED 90.00	AED 45.00	AED 56.00	



TEMPURA

天麩羅

海老 SHRIMP	茄子 EGGPLANT	椎茸と舞茸 KINOKO MUSHROOM	天ぷら 野菜盛り合わせ MIXED VEGETABLES
AED 70.00	AED 44.00	AED 60.00	AED 60.00

ROBATA

炉端

つくね TSUKENE (E,D)	ねぎま NEGIMA	牛肉のグリル A5 WAGYU KOJI BEEF(S,A)	大海老 柚子味噌焼 YUZU MISO PRAWN (D)
Wagyu Beef: AED 70.00 (2 skewers) Chicken: AED 68.00 (3 skewers)	AED 53.00 (2 skewers)	AED 87.00 (2 skewers)	AED 72.00 (2 pcs)
はまちかま 塩焼き HAMACHI KAMA	手羽先 麹焼き KOJI WINGS (S,A)	ラムチョップ LAMB CHOPS	蛸 串焼き OCTOPUS
AED 75.00 (limited quantity)	AED 55.00 (2 skewers)	AED 70.00 (2 pcs)	AED 55.00 (2 skewers)
ししとう SHISHITO PEPPER	和牛串と荳胡麻葉 EGOMA WAGYU BEEF	塩トロ鯖 JAPANESE SALTED MACKEREL	
AED 45.00 (60g)	AED 110.00 (2 skewers)	AED 115.00 (fillet)	



(V) Vegetarian (GF) Gluten-Free (S) Spicy (D) Dairy (N) Nuts (E) Egg (A) Alcohol
Some dishes in our menu may contain allergens. Please inform your waiter if you have any food allergies upon arrival
All prices are inclusive of 5% VAT, 10% Service Charge and 7% Municipality Fee

SASHIMI

刺身

本鮪 赤身 BLUEFIN TUNA AKAMI	本鮪 トロ BLUEFIN TUNA TORO	サーモン SALMON	ハマチ HAMACHI
AED 95.00 (5 pcs)	AED 135.00 (5 pcs)	AED 65.00 (5 pcs)	AED 64.00 (5 pcs)
墨烏賊 CUTTLEFISH	牡丹海老 BOTAN SHRIMP	帆立 HOKKAIDO SCALLOPS	ハマチ薄造り HAMACHI UZUSUKURI
AED 75.00 (5 pcs)	AED 57.00 (1 pc)	AED 85.00 (5 pcs)	AED 60.00



SUSHI

寿司

本鮪 赤身 BLUEFIN TUNA AKAMI	本鮪 トロ BLUEFIN TUNA TORO	サーモン SALMON	ハマチ HAMACHI
AED 57.00 (2 pcs)	AED 90.00 (2 pcs)	AED 49.00 (2 pcs)	AED 50.00 (2 pcs)
うなぎ 握り UNAGI	墨烏賊 CUTTLEFISH	イクラ軍艦 IKURA GUNKAN	トロたたきトリエフオイル添え TORO TATAKI TRUFFLE OIL
AED 60.00 (2 pcs)	AED 46.00 (2 pcs)	AED 75.00 (2 pcs)	AED 64.00 (2 pcs)
帆立 HOKKAIDO SCALLOPS	海老 PRAWN	牡丹海老 BOTAN SHRIMP	雲丹握り UNI NIGIRI
AED 60.00 (2 pcs)	AED 46.00 (2 pcs)	AED 115.00 (2 pcs)	AED 200.00 (2 pcs)



MAKI & TEMAKI

巻寿司と手巻き寿司

海老天巻き EBI MAKI	ハマチ巻き HAMACHI MAKI	サーモン巻き SALMON MAKI	スパイシーツナ巻き SPICY AKAMI ROLL (S)
AED 65.00 (6 pcs)	AED 57.00 (6 pcs)	AED 55.00 (6 pcs)	AED 65.00 (6 pcs)
鉄火巻き TUNA MAKI	鰻巻き UNAGI MAKI	カッパ巻き KAPPA MAKI (V)	アボカド巻き AVOCADO MAKI (V)
AED 58.00 (6 pcs)	AED 65.00 (6 pcs)	AED 30.00 (6 pcs)	AED 40.00 (6 pcs)
ねぎとろ軍艦巻 NEGITORO-GUNKAN MAKI	炙り サーモン寝巻 ABURI SALMON MAKI (E,S)	トロたく手巻き TORO TAKU TEMAKI	鮭イクラ手巻き SALMON IKURA TEMAKI
AED 125.00 (4 pcs)	AED 80.00 (4 pcs)	AED 85.00 (1 pc)	AED 75.00 (1 pc)
雲丹手巻き PREMIUM UNI TEMAKI	鰻フォアグラ手巻き UNAGI FOIE GRAS TEMAKI	スパイシー鮭手巻き SPICY TUNA TEMAKI (S)	アボカド手巻き AVOCADO TEMAKI
AED 250.00 (1 pc)	AED 78.00 (1 pc)	AED 67.00 (1 pc)	AED 40.00 (1 pc)



RICE

ご飯もの

炒飯

STIR FRIED RICE (E)

Normal: AED 40.00
With Unagi: AED 70.00

はらちらし丼

CHIRASHI DON

AED 75.00

チキンカツ丼

CHICKEN NATSU DON (E)

AED 56.00

天丼

TENDON

Shrimps & Vegetables: AED 67.00 (s)
Vegetables: AED 55.00 (s)

カレーライス

CURRY AND RICE

Vegetables: AED 56.00
Chicken Katsu: AED 65.00
Ebi: AED 67.00

サーモン マヨ炙り丼

BURNT SALMON SPICY MAYO (E,S)

Normal: AED 65.00
With Ikura: AED 85.00

和牛丼

A5 WAGYU BEEF DON (E)

AED 95.00



SOUP & SALADS

汁物 サラダ

味噌汁

MISO SOUP

AED 25.00

海老とレタスの胡麻サラダ

GOMA SHRIMP SALAD

AED 55.00

ほうれん草と枝豆のサラダ

SPINACH QUINOA EDAMAME WITH TRUFFLE (V)

AED 50.00

DESSERT

甘味

エッグフラン

EGG FLAN (E,D)

AED 37.00

胡麻味噌 フォンダン

GOMAMISO FONDANT (E)

AED 48.00

北海道チーズケーキ

HOKKAIDO CHEESECAKE (D,N)

AED 40.00

ストロベリーチーズケーキ餅

STRAWBERRY CHEESECAKE MOCHI (E,N)

AED 40.00

アイスクリーム

ICE CREAM

Vanilla: AED 20
Chocolate: AED 20
Hoji Tea: AED 20
Orange Blossom: AED 20
Black Sesame: AED 20
Strawberry Shisho: AED 20

生チョコレート

NAMA (D)

Chocolate: AED 28.00
Matcha: AED 35.00

餅パフェ

MASU PARFAIT (E,D)

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.