

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困む
ような空間を、この中東の
地で提供できる事が我々の
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

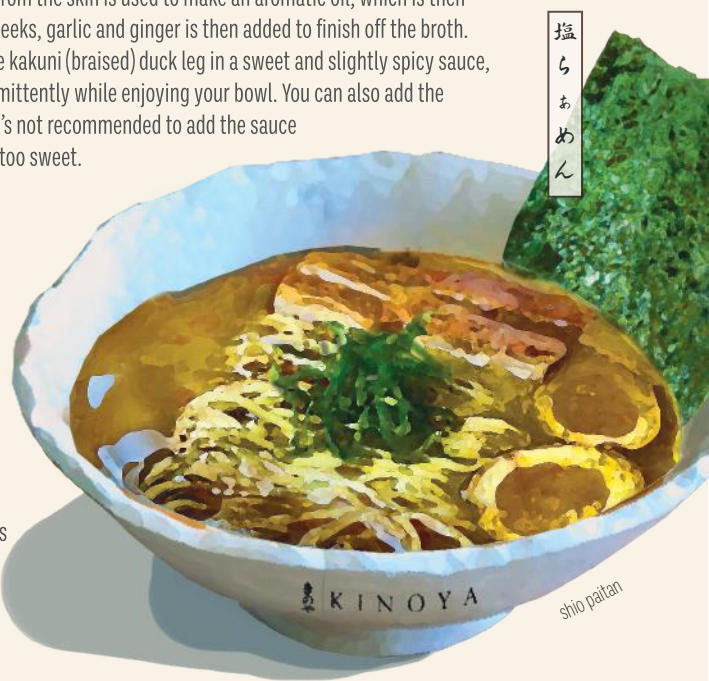
Another delicate bowl. Shoyu mean soy sauce, which is a chicken-based ramen broth with a pronounced soy flavour. However, it's not as simple as that. We don't just add a spoon of soy sauce to a broth and call it Shoyu ramen. We make a clean, flavourful chicken broth cooked with leeks, ginger, garlic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

塩
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shio paitan

SHIO PAITAN (E)

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

Regular: AED 59

Large: AED 69



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 59

Large: AED 69

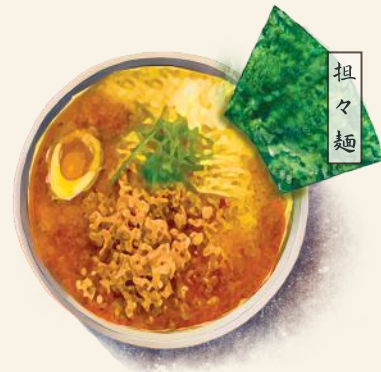


TANTANMEN (E)

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

Beef: Regular - AED 74 • Large - AED 79

Chicken: Regular - AED 64 • Large - AED 69



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 64

Large: AED 74



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



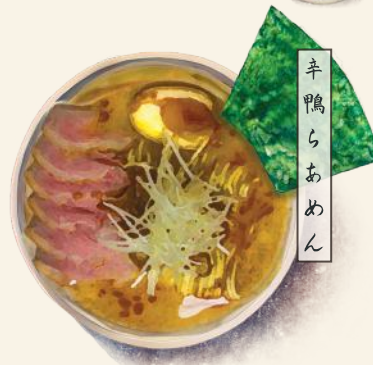
鴨らあめん

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



辛鴨らあめん

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 64

Large: AED 74

Available from Friday to Tuesday



柚子塩らあめん

VEGETARIAN (V,E)

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

Regular: AED 52

Large: AED 57



ベジタリアンラーメン

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 Kosho (10g)
AED 5.00

(V) Vegetarian (GF) Gluten-Free (S) Spicy (D) Dairy (E) Egg (A) Alcohol

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KOBACHI

小鉢

枝豆

EDAMAME (V,GF)

Steamed: AED 25.00

Spicy: AED 28.00

Grilled: AED 28.00

餃子

GYOZA (E)

Beef: AED 58.00

Chicken: AED 55.00

Seafood: AED 60.00

Vegetable: AED 47.00

カツサンド

KATSU SANDO (E,S)

AED 65.00

ピリ辛 から揚げ

SPICY FRIED CHICKEN (E,S)

AED 60.00

から揚げ

KARAAGE (E)

AED 55.00

鰻 蒲焼

UNAGI

AED 81.00

鰻 玉子

UNAGI TAMAGO (E)

AED 55.00

帆立の焦がしバター醤油

BURNT BUTTER SCALLOPS (D)

AED 70.00

牛角煮

WAGYU BEEF KAKUNI

AED 90.00

厚揚げと茄子

ATSUAGE TOFU EGGPLANT

AED 45.00

茄子味噌バター田楽

MISO BUTTER EGGPLANT (D,E)

AED 52.00



katsu sando

edamame

TEMPURA

天麩羅

海老

SHRIMP

AED 70.00

茄子

EGGPLANT

AED 40.00

椎茸と舞茸

KINOKO MUSHROOM

AED 60.00

天ぷら 野菜盛り合わせ

MIXED VEGETABLES

AED 60.00

ROBATA

炉端

つくね

TSUKENE (E,D)

Wagyu Beef: AED 68.00 (2 skewers)

Chicken: AED 65.00 (3 skewers)

ねぎま

NEGIMA

AED 50.00 (2 skewers)

牛肉のグリル

A5 WAGYU KOJI BEEF

AED 85.00 (2 skewers)

大海老 柚子味噌焼

YUZU MISO PRAWN (D)

AED 70.00 (2 pcs)

はまちかま 塩焼き

HAMACHI KAMA

AED 75.00 (limited quantity)

手羽先 麴焼き

KOJI WINGS (S,A)

AED 52.00 (2 skewers)

ラムチョップ

LAMB CHOPS

AED 70.00 (2 pcs)

蛸 串焼き

OCTOPUS

AED 55.00 (2 skewers)

ししとう

SHISHITO PEPPER (V)

AED 45.00 (60g)

和牛串と荻胡麻葉

EGOMA WAGYU BEEF

AED 110.00 (2 skewers)

塩ト口鯖

JAPANESE SALTED MACKEREL

AED 115.00 (fillet)



negima

wagyu beef tsukene

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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 64.00 (5 pcs)

墨烏賊
CUTTLEFISH

AED 75.00 (5 pcs)

牡丹海老
BOTAN SHRIMP

AED 57.00 (1 pc)

帆立
HOKKAIDO SCALLOPS

AED 85.00 (5 pcs)

ハマチ薄造り
HAMACHI UZUSUKURI

AED 60.00



SUSHI

鮨

本鮪 赤身
BLUEFIN TUNA AKAMI

AED 57.00 (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 50.00 (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)

牡丹海老
BOTAN SHRIMP

AED 115.00 (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 55.00 (6 pcs)

サーモン巻き
SALMON MAKI

AED 53.00 (6 pcs)

スパイシーツナ巻き
SPICY AKAMI ROLL

AED 65.00 (6 pcs)

鉄火巻き
TUNA MAKI

AED 55.00 (6 pcs)

鰻巻き
UNAGI MAKI

AED 65.00 (6 pcs)

カッパ巻き
KAPPA MAKI

AED 28.00 (6 pcs)

アボカド巻き
AVOCADO MAKI

AED 38.00 (6 pcs)

ねぎとろ軍艦巻
NEGITORO-GUNKAN MAKI

AED 125.00 (4 pcs)

炙り サーモン裏巻
ABURI SALMON MAKI (E,S)

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)



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RICE

ご飯もの

炒飯

STIR FRIED RICE (E)

Normal: AED 38.00
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

AED 56.00

天丼

TENDON

Shrimps & Vegetables: AED 67.00
Vegetables: AED 55.00

カレーライス

CURRY AND RICE

Vegetables: AED 54.00
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 60.00
With Ikura: AED 85.00

和牛丼

A5 WAGYU BEEF DON

AED 95.00



SOUP & SALADS

汁物 サラダ

味噌汁

MISO SOUP

AED 20.00

海老とレタスの胡麻サラダ

GOMA SHRIMP SALAD (E)

AED 55.00

ほうい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 35.00

胡麻味噌 フォンダン

GOMAMISO FONDANT

AED 47.00

北海道チーズケーキ

HOKKAIDO CHEESECAKE

AED 38.00

ストロベリーチーズケーキ餅

STRAWBERRY CHEESECAKE MOCHI (S,E)

AED 38.00

アイスクリーム

ICE CREAM

Vanilla: AED 18
Chocolate: AED 18
Hoji Tea: AED 18
Orange Blossom: AED 18
Black Sesame: AED 18
Strawberry Shisho: AED 18

生チョコレート

NAMA (D)

Chocolate: AED 25.00
Matcha: AED 35.00

栞パフェ

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.

