

御料理

和食

KINOYA



## OUR STORY

Kinoya is the brainchild of chef & founder Neha Mishra, which began with her love for ramen.

With its flagship restaurant in Dubai, UAE, Kinoya has been awarded the Michelin Bib Gourmand for the second year in a row, as well as #7 in the World's 50 Best for the MENA region. The flagship concept is a ramen-centric Izakaya, celebrating ramen as well as other Japanese dishes.

Kinoya Harrods focuses mainly on Kinoya's ramen offering, as well as a few of our other signature dishes.

Kinoya believes in process & quality, both of which are at the centre of our values.

We hope you love our offering and our interpretation of ramen as much as we love making it.

THANK YOU





KINOYA

らあめん

RAMEN

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.



塩  
らあめん

## SHIO PAITAN RAMEN

Our chef's special: slow-cooked chicken broth with dashi,  
served with seared chicken and drizzled mayu. 904 cal

£ 27.00

(V) Vegetarian (VE) Vegan (S) Spicy

Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 kcal a day. While Harrods does its utmost to ensure that all intrinsic foreign bodies - eg, bones, shell, fruit stones etc - are removed from our products, small pieces may remain. A discretionary service charge of 12.5% will be added to your bill. Prices inclusive of VAT.



らあめん

RAMEN

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味噌らあめん



SPICY MISO (s)

Creamy chicken broth with a spicy miso tare. 805cal

£ 25.00

醤油らあめん



SHOYU

Chicken broth with shoyu tare, served with slices of tenderloin. 805cal

£ 29.50

鴨らあめん



DUCK

Duck broth, cured braised duck leg, served with a sweet sauce. 659cal

£ 29.50

豚骨/とんこつ



TONKOTSU

12hr rich pork broth, bacon katsuobushi salt, anchovy oil, with torched chashu. 912cal

£ 29.50

追加

EXTRA TOPPINGS



Noodles (ve)  
100g . 340 cal  
£ 4.00



Chicken  
60g . 102 cal  
£ 6.00



Beef Tenderloin  
40g . 61 cal  
£ 8.00



Chashu  
90g . 90 cal  
£ 6.00



Soft Boiled Egg (v)  
1pc . 90 cal  
£ 3.00



Menma (v)  
30g . 19cal  
£ 2.00



Nori (ve)  
1pc . 5 cal  
£ 1.50

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塩枝豆

Salted Edamame (VE) 195 cal

£ 6.00



牛肉の塩麹漬け

Koji Wagyu Beef 308 cal

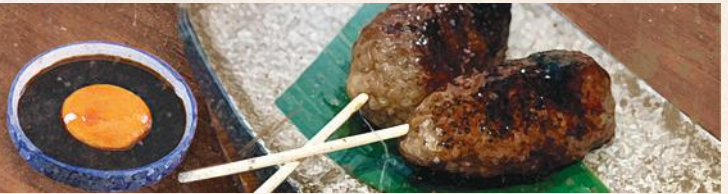
£ 22.00



和牛つくね

Wagyu Tsukune 471 cal

£ 19.00



ホタテの焦がしバター醤油

Burnt Butter Bites

Scallop 412 cal - £ 19.50

Mushrooms & Tofu (VE) 323 cal - £ 12.50



茄子味噌バター田楽

Miso Butter Eggplant (VE) 862 cal

£ 16.00



本日のデザート

Dessert of the Day



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## お飲み物

## BEVERAGES

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SAKE  
日本酒

<b>Junmai Daiginjo</b> - 50% of rice polish	180ml	300ml	Bottle
<b>Dassai 23</b> Floral aromas, honey tones.	£ 48.00	£ 75.00	£ 175.00
<b>Kobata Manju</b> Creamy, Fuji apple and spicy pear notes.	£ 55.50	£ 87.50	£ 210.00
<b>Daiginjo</b> - 50% of rice polish			
<b>Tedorigawa "Kinka" Gold Blossom</b> Full, clean taste, balance of sweetness and acidity.	£ 42.00	£ 70.00	£ 145.00
<b>Honjozo</b> - 70% of rice polish			
<b>Akashi -Tai (H/C)</b> Red apple, melon, and a hint of mint flavours.	£ 21.00	£ 35.00	£ 85.00
<b>Hakkaisan (H/C)</b> Mild and clean, notes of rice and a hint of nuts.	£ 20.00	£ 34.00	£ 88.00
<b>Junmai Gingo</b> - 60% of rice polish			
<b>Urakasumi Zen Junmai Gingo (W/C)</b> Smooth, butter and rice aroma, melon and mint notes.	£ 39.00	£ 62.50	£ 142.00
<b>Nanbu Bijin Tokubetsu (W/C)</b> Neat, clean, high aromatic fruit and grain notes.	£ 22.50	£ 37.50	£ 84.00
<b>Junmai</b> - 70% of rice polish			
<b>Shata Shuzo Tengumai Yamahajikomi (H/C)</b> Balanced, fruity, honey elements.	£ 19.00	£ 32.00	£ 75.00
<b>Urakasumi "Misty Bay"</b> Fruity, refreshing, hint of toasted nuts.	£ 28.00	£ 46.00	£ 110.00
<b>Sparkling Sake</b>			360ml
<b>Dassai Junmai Daiginjo Sparkling 45</b> Fruity, refreshing smooth finish and fragrance.	--	--	£ 56.00
<b>Cloudy Sake</b>			300ml
<b>Dassai Nigori</b> Unfiltered, fruity aromas, touch of minerality.	--	--	£ 35.00
<b>Umeshu</b> - Japanese Plum Wine			50ml
<b>Choya Extra Years</b> Almond and marzipan sweetness, with vibrant acidity.	--	--	£ 13.00

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SPIRITS  
蒸留酒



## Japanese Whiskey

50ml

## Hibiki Japanese Harmony

£ 16.00

Sweet, almond, dried fruit, and coconut notes.

## Suntory Kakubin

£ 15.00

Subtle sweet and spicy finish, vanilla oak, white pepper, and ginger notes.

## Yamazaki 12yrs

£ 32.00

Creamy, Fuji apple and spicy pear notes.

## Gin

## Roku Gin

£ 13.00

Japan, citrusy and floral coconut.

## Hendricks Gin

£ 13.00

Scotland, fresh and floral.

## Vodka

## Grey Goose

£ 14.00

France, wheat

## Haku

£ 15.00

Japan, rice

WINE  
葡萄酒



## Red

Glass 125ml Bottle

## Mount Langi Ghiran Cli Edge Shiraz 2018, Australia

£ 19.00 £ 90.00

Full body, black cherry, blueberry, oak, pepper, mixed spice.

## Harrods Bourgogne Pinot Noir, France

£ 15.00 £ 70.00

Light-medium body, cherry, raspberry, mushroom, forest floor, vanilla, baking spice.

## White

## E Block Spy Valley Sauvignon Blanc, New Zealand

£ 18.00 £ 85.00

Crisp, zesty, melon, passionfruit.

## Sant Margherita Pinot Grigio, Italy

£ 14.00 £ 65.00

Crisp, clean, dry golden apple.

## Champagne and Sparkling

## Harrods Premier Cru Brut, France NV

£ 19.00 £ 90.00

Ripe yellow fruits.

## Moët &amp; Chandon Brut Impérial, 200 ml

-- £ 40.00

Apple, citrus fruit, minerality, white flowers, brioche, nuts.

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ビール  
BEER



Beer	300ml
Hitachino Nest White Ale - 5.5%	£ 10.50
Sapporo - 4.7%	£ 10.00
Asahi Zero - 0.0%	£ 8.50

水とジュース  
WATER & SODA



Water	Small	Large
Harrods Still	£ 4.95	£ 6.95
Harrods Sparkling	£ 4.95	£ 6.95
Soda	200ml	
Coke 86cal	£ 4.95	
Coke Zero 1cal	£ 4.95	
Fever Tree Ginger Ale 86cal	£ 4.95	
Fever Tree Tonic 56cal	£ 4.95	
Fever Tree Soda 0cal	£ 4.95	
Japanese Ramune Yuzu Soda 74cal	£ 6.50	



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## Tea

## Tea Pot

## Wakocho

£ 7.50

Ashikita Zairai Wakocho is a delightful Japanese black tea from Tsuge in Kumamoto Prefecture. The satisfying taste has mineral and savoury notes of stewed fruits and a clean, lasting aftertaste.

## Hojicha

£ 8.50

Hojicha tea is roasted at a high temperature, altering the leaf colour tints from green to reddish-brown and a nutty fragrance. Infused hojicha has a nutty, toasty, sweet flavor.

## Kukicha

£ 7.50

Kukicha is a light shaded tea that has a mildly nutty flavour with a touch of honey taste and umami notes. In Japanese, “kuki” means “twig” and “cha” means “tea”.

