



KINU
SEVILLA

Sashimi

Raw

NAMA KAKI 12
OYSTERS WITH PONZU SAUCE, CHIVES
AND MIDORI OROSHI.

EBI TARTAR 15
PRAWN TARTAR & WHITE MISO SAUCE.

KANPACHI ZUKURI 18
LEMON FISH WITH THINLY SLICED DAIKON
AND OUR KOSHO YUZU VINAIGRETTE.

MAGUROZUKE NO AKASŌSU 19
LEAN TUNA PICKLED IN SOY AND EGG
WITH OUR RED KINU SAUCE.

ŌTORO TATAKI 21
TUNA BELLY SERVED WITH
FRESH WASABI AND SALT.

SHARI TO NORI 5
SUSHI RICE & NORI SHEETS.

Sushi

Seasoned with fresh wasabi & soy

NEGITORO HOSOMAKI 18
MINCED TUNA & CHIVES. CUT TO ORDER..

MAGURO MAKI 18
LEAN & FATTY TUNA SLIVERS,
PICKLED, RADISH & SCALLIONS.

NIGIRI 12
TUNA DUO: AKAMI & ŌTORO.

Atatakai Ryori

Hot meals

KINOKO 10
GRILLED MUSHROOMS, WHITE MISO
SAUCE & AONORI.

GYUDON 22
A5 WAGYU FROM KAGOSHIMA COOKED AT LOW,
RICE, EGG YOLK, BUBU ARARE AND AONORI.

KARAAGE KINU STYLE 27
CRISPY FRIED CHICKEN AND ATTILUS CAVIAR.

TAMAGO SANDO 32
CREAMY EGG & PRAWN SALAD,
JAPANESE MILK BREAD & ATTILUS CAVIAR.

KANPACHI KABAYAKI 24
GRILLED LEMON FISH AND FRIED KALE.

WAGYU 38
KAGOSHIMA A5 BEEF SERVED
WITH FRESH WASABI & SALT.

Okashi

Desserts

GATEAU 7
CHOCOLATE CAKE WITH A HINT OF DARK MISO.

KINUMISÚ 6
OUR TRIBUTE TO TIRAMISÚ WITH TEA
JAPANESE ORGANIC MATCHA.

OTOSHI (SERVICE)

2,5 (Pax)

VAT INCLUDED