

Alcohol

Beer



1 **Shizuoka-Bakusyu** (550 yen)

Try Japanese magic phrase “Torieazu beer!!
(Give me a glass of beer for the start!)”

2 **Guinness** (850 yen)

The stout you need served from a can with rich, smooth foam.

3 **Teikoku IPA** (Shizuoka) (990 yen)

The beer has a strong flavor of hops, full of earthy & flowerly aroma,
and rich, distinctive character of malt, like a biscuit.

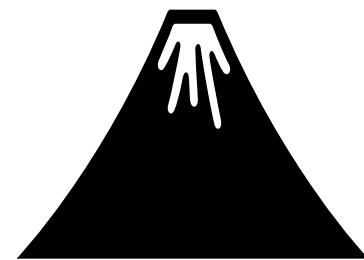
4 **Kurofune Porter** (Shizuoka) (990 yen)

Smooth and strong, the beer has its own character with a tempting
bitter-sweet after-note, such as chocolate or coffee.

Highball

(Whisky and Soda but not only Whisky...)

* +200 yen for 2-shots of Alcohol:



5 **Takaramusume Highball**

(Takaramusume: Sake from Nada,
the district traditionally famous for Sake) (550 yen)

6 **Nikka Highball** (Black Nikka whisky) (550 yen)

7 **Ancient Highball** (Ancient blended Scotch whisky) (750 yen)

8 **Bourbon Highball** (Early Times) (600 yen)

9 **Awamori Highball**

(Omoto: Awamori, the distilled rice liquor from Okinawa) (600 yen)

Vodka Sour

(Vodka-based long cocktail with soda, etc.)

* +200 yen for 2-shots of alcohol

- 10 giwa-Kin Ginger Ale Sour (650 yen)
- 11 Kinya Home-made Yogurt Lemon Sour (680 yen)
- 12 Izu Summer Orange Salt-Koji Sour (750 yen)
- 13 Mishima Carrot Lemon Sour (750 yen)
- 14 Vegetable Tomato Salt-Koji Sour (680 yen)

Shōchū

- 15 Please ask staffs for today's selection



Japanese Sake (Nihon-shu)

- 16 Please ask staffs for the selection (600 yen and higher)



Wine

〈Wine cocktail〉

- 17 **Home-made Sangria**
(Kinya's special wine + mild sparkling) (750 yen)
- 18 **Izu-Mimosa**
(Izu summer orange + white wine + mild sparkling) (750 yen)
- 19 **giwa-Kin-Kitty**
(giwa-Kin Ginger ale + red wine + mild sparkling) (680 yen)
- 20 **Herb Kir**
(Campari + white wine + sparkling) (680 yen)
- 21 **Apricot Kir**
(Amaretto + white wine + sparkling) (680 yen)



〈Wine Glass/Bottle〉

*White sparkling wine

- 22 ① **Prosecco (Veneto/Italy)**
Glass (200ml) (750 yen) Refreshingly dry. Frizzante (Semi-sparkling)

*White wine

- 23 ② **Grillo Sanvito (Apulia/Italy)**
Glass (500 yen) / Bottle (2700 yen) Refreshingly dry.
No.1 choice for your first Kampai! Raise your glass and bottoms up!
- 24 ③ **Domaine Ponkotsu Madogiwa**
(Katsunuma (Yamanashi Pref.)/Japan)
Sorry! Bottle-only (4980 yen)
Fresh but intricate at the same time. Gentle and fertile.

*Kamoshi (Orange) white wine

- 25 ④ **Rkatsiteli & Mtsvane (Kakheti/Georgia)**
Glass (750 yen) / Bottle (3980 yen)
Isn't it a bit too brownish for a white wine!? Enjoy its complicated taste!

*Red wine

- 26 ⑤ **abernet Sauvignon Calvison (Languedoc/France)**
Glass (550 yen) / Bottle (2900 yen) Medium body.
- 27 ⑥ **Saperavi (Kakheti/Georgia)**
Glass (750 yen) / Bottle (3980 yen)
Spicy. Very thick with the taste of concentrated fruits.



Spirits/ Liqueur

+50 yen for rock, +150 yen for Spirits/ Liqueur and Water or Soda

- 28 **Umeshu, the liqueur**
made by steeping ume plums, home-made, aged for 3 years
(Single: 600 yen, Double: 900 yen)
- 29 **On Spring** (Craft gin from Satsuma city, Kagoshima pref.)
→ Flowery aroma with the notes of young plum, citrus, and ginger.
(Single: 990 yen, Double: 1500yen)
- 30 **Koqanei** (Craft gin from Atsugi city, Kanagawa pref.)
→ Rich scent of citrus and Japanese pepper
(Single: 990 yen, Double: 1500 yen)
- 31 **Bombay Sapphire** (Single: 600 yen, Double: 900 yen)
- 32 **GILBEY'S** (Gin) (Single: 450 yen, Double: 680 yen)
- 33 **GILBEY'S** (Vodka) (Single: 450 yen, Double: 680 yen)
- 34 **Campari** (Single: 550 yen, Double: 830 yen)
- 35 **Amaretto** (Single: 650 yen, Double: 980 yen)

Whisky

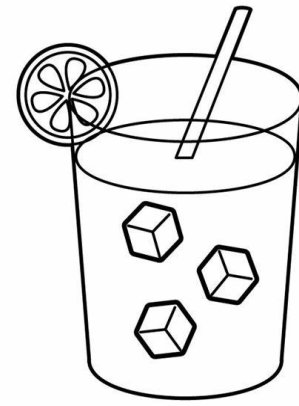
* +50 yen for rock, +150 yen for Whisky and Water or Soda

- 36 **Black Nikka** (Single: 400 yen, Double: 600 yen)
- 37 **Ichiro's Malt** (Single-only: 1000 yen)
- 38 **Ancient blended Scotch whisky** (Single: 600 yen, Double: 900 yen)
- 39 **Early Times** (Single: 500 yen, Double: 750 yen)



Non-Alcohol

Kinya Original, Home-made Fermented Drinks



40 giwa-Kin Ginger ale

(Fermented Ginger Ale made from gingers from Izu and spices selected by our staffs) (600yen)

41 Home-made voqurt drink (Non-sugar) (600 yen)

42 Amazake (using Koji from Mishima) → Hot or Room temperature (600 yen)

What's giwa-Kin Ginger Ale ?

giwa-Kin Ginger Ale is a ginger ale naturally fermented with plenty of gingers from Izu and the spices that carefully chosen by Kinya/giwa staffs!

Non-alcohol cocktail

43 Kinva Home-made Yoqurt Lemon Soda (650 yen)

44 Izu Summer Orange Salt-Koji Soda (650 yen)

45 Mishima Carrot Lemon Soda (650 yen)

46 Vegetable Tomato Salt-Koji Soda (600 yen)

Juice



47 Mishima Carrot Juice (600 yen)

48 Izu Summer Orange Juice (600 yen)

49 Non-salt Vegetable Tomato Juice (500 yen)

Hot tea (Non-Caffeine)

50 Rooibos (450 yen)

51 Rose hip (450 yen)

52 Lemonrass (450 yen)

53 Camomile (450 yen)



Food

For solo guests only!!

54 giwa plate

Kinya owner's selection of 3 appetizers for our dear solo guests of honor. (900 yen)

Food (cold)

55 Sankin-Koutai Morokyu

(Cucumbers marinated with 3 fermented sources) (500 yen)

3 fermented sources: Home-made Kinzanji Miso,
Nohei sauce, Hatcho Miso source,

56 Balsamic Vinegar Marinade for mushroom

(Hasegawa mushroom), bitter melon (Goya), and chicken breast (500 yen)

Marinade with green garlicks. Firmly robust taste.

57 Cheese (2 types) (650 yen)

Sakura marble cheese & Whisky raisin nuts blue cheese,
served with Kin Pain (Kinya original home-made bread)

58 Kinya's pickles (480 yen)

Cherry tomato of Izunokuni city and various vegetables of Mishima



59 Narezushi (Old-fashioned Sushi) (750 yen)

Narezushi (an old-fashioned Sushi ,Carps from lake Biwa,
fermented with rice and salt) from Uotomo Shoten at Nagahama, Lake Biwa

60 Tofuyou of Okinawa (480 yen)

Okinawa-original fermented food made from Tofu, red malt, and Awamori
(distilled alcoholic beverage).

61 Liver Pate of Free-range Chicken (750 yen)

Liver Pate of Free-range Chicken with Shuto from Dougashima, served with Kin Pain.

62 Shuto (330 yen)

Shuto is a piece of fermented internal organs of a skipjack tuna.

This particular brand is an organic, made only from skipjack tuna and salt.

Enjoy its salty taste!!

For your admirable companion!

*Kinya Kin Pain

63 Toast

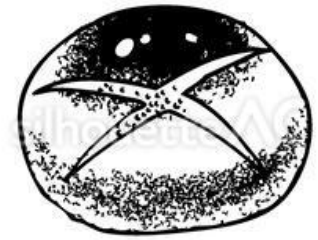
(...250 yen/slice) (2 slices and more: 200 yen/slice)

64 Toast with Garlic & Butter

(...350 yen/slice) (2 slices and more: 300 yen/slice)

65 Toast with Olive oil & herbs & Pecorino chee

(...350 yen/slice)(2 slices and more: 300 yen/slice)



What is Kinya Kin Pain?

☆ Home-made yeast...

leavened with home-made yeast and the yeasts inhabit in Kinya.

☆ Made-in-Japan.....

using 100% made-in-Japan flour. A very robust, hand-made whole wheat bread.

☆ Simple.....

made using only flour, water, salt, and yeast. No additive, butter, milk, or sugar are used whatsoever.

Food (hot)

66 Shizuoka beef stomach stew with rice malt & tomato (550 yen)

67 Kinya bacon from Shizuoka pork (650 yen)

68 Home-made corned beef from Shizuoka beef (leg/neck) (950 yen)

69 Mini- Gratin using Mishima Hasegawa mushroom and vegetable of the season (750 yen)

70 Couscous served with seafood broth, Shuto from Douqashima, and Seaweed of Numazu (650 yen)

71 Curry of beet& fermented **Selection→** (Rice and Five Grains / Kinya Kin Pain) (980 yen) Curry made by using only vegetarian ingredients: spices (Cardamom, etc.,) vegetables, coconut milk, and fermented.

Sweets

72 Chocolate plate: Chocolate of Artemisia and Sake product & Spicy chocolate (480 yen)

