Menu

Kinoya Bistro

5360 Boulevard Henri-Bourassa O, Montreal, NAMER H4R 1V9 | (514) 331-1777

Articles en vedette



Kaisen Don Nami (Raw) — 32,95 $

Rice with salmon, tuna, scallop, cuttlefish, egg, shiso, and nori; salmon sashimi in sesame soy.



Kaisen Don Tairyou (Raw) — 39,95 $

Rice with salmon, tuna, sallop, ikura and cuttlefish; tuna sashimi in sesame sauce



Ika Age — 13,95 $

Fried calamari with ginger tartar sauce.



Cream Udon — 31,95 $

Udon in house cream sauce with garlic butter, jumbo prawns, and nori.



Salmon Tartare — 12,00 $

Salmon, honey soy-wasabi; shiso tempura



Kara Age — 10,95 $

Japanese fried chicken



Maguro Don — 29,00 $

Seasoned rice topped with fresh Tuna, salad, and crispy rice noodle; spicy Yuzu sauce.

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Tofu Atsu-age

6,00 $

Fired tofu with sesame and ginger miso sauce

Appetizers



Kara Age

10,95 $

Japanese fried chicken



Ika Age

13,95 $

Fried calamari with ginger tartar sauce.



Salmon Tartare

12,00 $

Salmon, honey soy-wasabi; shiso tempura



Tofu Atsu-age

6,00 $

Fired tofu with sesame and ginger miso sauce

Tuna Tartare

12,00 $

Tuna, honey soy-wasabi; shiso tempura

Truffle Ponzu Tataki

15,50 $

Fesh Tuna and scallop with truffled Yuzu Ponzu sauce.

Mains



Kaisen Don Nami (Raw)

32,95 $

Rice with salmon, tuna, scallop, cuttlefish, egg, shiso, and nori; salmon sashimi in sesame soy.

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Kaisen Don Tairyou (Raw) — 39,95 $

Rice with salmon, tuna, sallop, ikura and cuttlefish; tuna sashimi in sesame sauce



Cream Udon — 31,95 $

Udon in house cream sauce with garlic butter, jumbo prawns, and nori.



Maguro Don — 29,00 $

Seasoned rice topped with fresh Tuna, salad, and crispy rice noodle; spicy Yuzu sauce.

Aburi Chirashi — 29,00 $

Seasoned rice topped with torched and Saikyo Miso cured fatty salmon belly, cucumber, Shiso leaves, sweet egg; sesame soya sauce

Drink

Coca Cola — 3,00 $

Ginger Ale — 3,00 $

Sprite — 3,00 $