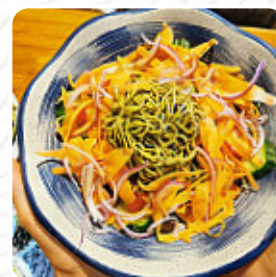




Kinyoubi Izakaya Menu

<https://menulist.menu>
117 Smith Street, Fitzroy, Melbourne 3065., Australia
(+61)383943826



The restaurant from Melbourne offers 154 different *dishes and drinks* on [the menu](#) at an average A\$51. What [Patricia Lebrun](#) likes about Kinyoubi Izakaya: this place is so busy with taking along so that they can get a place in the rule. eating is excellent. good, honest house style Japanese kitchen. many options for vegetarians/vegans/pescatars [read more](#). At Kinyoubi Izakaya from Melbourne, tasty [sushi](#) (e.g., Maki and Te-Maki) is prepared for you, along with numerous other variations, always fresh with ingredients like fish, vegetables and meat, Furthermore, the customers love the inventive combination of different dishes with new and partially experimental products - a nice example of successful [Asian Fusion](#). A lot of fresh vegetables, fish and meat is used in the **easily digestible Japanese cuisine** of Kinyoubi Izakaya, **tasty [vegetarian menus](#)** are also in the menu available.

Kinyoubi Izakaya Menu



Alcoholic Drinks

GUINNESS A\$8

Pasta

MAC CHEESE A\$14

Main courses

CALAMARI A\$11

Burgers

IMPOSSIBLE BURGER A\$27

Salad

CAESAR SALAD A\$20

Extras

IMPOSSIBLE BOLOGNESE A\$38

Sandwiches

CRISPY CHICKEN SANDWICH A\$24

Chicken

CHICKEN WAFFLES A\$32

Tacos

CRISPY BAJA FISH A\$26

Vegetarian dishes

HUMMUS FALAFEL A\$27

Specialties

BRAISED SHORT RIB POUTINE A\$27

Grilled specialities

CARNE ASADA A\$24

House specialties

BRUNCH BURGER A\$27

Bowls

FARM TO TABLE A\$30

Wrap

GRILLED CHICKEN HUMMUS WRAP A\$24

Risotto

SHORT RIB RISOTTO A\$30

Amerikanisch

CHICKEN TENDER A\$14

Kids' Menu

KIDS CHEESEBURGER WITH FRIES A\$18

Antojitos

CRISPY PORK BELLY A\$17

Kid meals

KIDS BURGER WITH FRIES A\$17

Bubbles

RUINART, BLANC DE BLANC, FRANCE

Kinyoubi Izakaya Menu



Specialty Cocktails

SPICY PALOMA A\$11

Greens

CRISPY BUFFALO CHICKEN SALAD A\$29

Third Course

ROASTED AIRLINE CHICKEN BREAST A\$29

Course 1

ROASTED BUTTERNUT SQUASH BISQUE A\$15

Draft Beers

MP HOUSE LAGER A\$6

Craft Cocktails

WHITE COSMO A\$12

Sparklers

PAMPLEMOUSSE A\$17

Between Bread and House Favorites

BISTRO STEAK FRITES A\$42

Sparkling & Champagnes

DOM PERIGNON, MOET CHANDON, FRANCE A\$364

Boards

CHARCUTERIE ARTISANAL CHEESE A\$33

To Accompany

TRUFFLE FRIES A\$8

Full Throttle

BUTTERNUT SQUASH RAVIOLI A\$27

Eyeopeners From the Bar

CLASSIC SCREWDRIVER A\$8

Red-United States

CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY 2015 A\$182

Market Bowls

VEGGIE HAYSTACK A\$29

Glamburgers

KOBE BURGER A\$26

Appetizers (3Pd)

PEI MUSSELS A\$11

Country Fresh Eggs Platters

BISTRO STEAK EGGS A\$36

Meatless Menu

IMPOSSIBLE NACHOS A\$27

Kinyoubi Izakaya Menu



Plant Based - Vegan

VEGGIE HAYSTACK BOWL A\$29

Merlot - Syrah - Zinfandels - Blends

RED BLEND, THE PRISONER 2019 A\$150

LUNCH PUNCHES

CLASSIC MIMOSA A\$8

These types of dishes are being served

STEAK A\$18

Uncategorized

MUSSELS POT A\$24

Drinks

CIDER A\$9

HOUSE MOJITO A\$11

Cocktails

PEAR BELLINI A\$15

APPLE CIDER MIMOSA A\$12

Kids Menu

KIDS PASTA A\$14

KIDS NY STRIP WITH FRIES A\$21

Meat & Poultry

4-HOUR WINE BRAISED SHORT RIB A\$45

12OZ ALLEN BROTHERS NY STRIP A\$55

Soup & Salads

SHAVED BRUSSELS BROCCOLI SALAD A\$23

THAI CHOP SALAD A\$23

Hand Held

SHORT RIB FOCACCIA A\$27

MP FILET MIGNON CHEESESTEAK SANDWICH A\$29

Pastas & Entrées

SKILLET ROASTED ATLANTIC SALMON A\$33

MARKET PLACE FISH FRY A\$27

Brunch Specials

BACON, EGG, CHEESE CHOPPED SALAD A\$36

STANDARD EGG BENEDICT A\$27

California-Washington State-Oregon

SAUVIGNON BLANC, EMMOLO, NAPA 2019 A\$89

CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY 2018 A\$109

Old World Reds: France-Italy-Spain

AMARONE DELLA VALPOLICELLA, TEDESCHI 2014 A\$196

CHATEAUNEUF-DU-PAPE, DOMAINE DE BEAURENARD 2017 A\$135

Kinyoubi Izakaya Menu



Germany - New Zealand - Spain- Austria

RIESLING, SUM, GERMANY 2018	A\$48
SAUVIGNON BLANC, CLOUDY BAY, NEW ZEALAND 2019	A\$99

Salads

FARMHOUSE SALAD	A\$21
SESAME CRUSTED AHI TUNA	A\$35
TOGARASHI SPICED AHI TUNA	A\$26

To Share

AHI TUNA-AVOCADO SUSHI ROLL	A\$27
MARKET PLACE BLACKENED CHICKEN NACHOS	A\$24
SKILLET ROASTED FILET MIGNON TOAST	A\$26

Brunch

BREAKFAST SCRAMBLE	A\$29
BRUNCH BOWL	A\$32
COLD SMOKED SALMON TOAST	A\$29

Popular Items

HOUSE HICKORY SMOKED CHICKEN WINGS	A\$23
MARKET PLACE BURGER	A\$23
GRILLED CHICKEN WITH VEGGIES	A\$14

New World Reds

MALBEC, ALTA VISTA, ARGENTINA 2019	A\$52
MALBEC, LUCA, ARGENTINA 2015	A\$99
SHIRAZ, '19 CRIMES ', AUSTRALIA 2018	A\$58

USA - Pinot Noir

PINOT NOIR, MEIOMI 2018	A\$83
PINOT NOIR, HARTFORD COURT, RUSSIAN RIVER VALLEY 2019	A\$129
PINOT NOIR, ELOUN, OREGON 2018	A\$74

California - Washington State - Oregon

RIESLING, 'RAVINES ' FINGER LAKES 2015	A\$64
CHARDONNAY, PAUL HOBBS 'CROSSBARN ' 2016	A\$99
WHITE BLEND, CONUNDRUM 2015	A\$70

Dishes are prepared with

CHICKEN	A\$11
SALMON	A\$18
SHRIMP	A\$18

Starters

ROASTED WINTER SQUASH	A\$17
CRISPY BRUSSELS SPROUTS	A\$23
SKILLET ROASTED HALIBUT	A\$48
MARKET PLACE RIGATONI BOLOGNESE	A\$29

Rose

ROSE, MUGA, SPAIN 2015	A\$58
ROSE, MIRABEAU BELLE ANNEE, FRANCE 2020	A\$58
ROSE, AU CONTRAIRE, CALIFORNIA 2019	A\$82
ROSE, AIX, FRANCE 2020	A\$85

Kinyoubi Izakaya Menu



Featured Cocktails

MP SIGNATURE SANGRIA {RED OR WHITE}	A\$9
PROSECCO MULES	A\$17
MP SIGNATURE SANGRIA	A\$8
MP BLOODY MARY	A\$8

Wine Specials

PINOT GRIGIO, CECCATO, ITALY	A\$9
CHARDONNAY, CASTLE ROCK WINERY, CALIFORNIA	A\$9
CABERNET SAUVIGNON, CARSON SCOTT, CALIFORNIA	A\$9
PINOT NOIR, MON FRERE WINERY, CALIFORNIA	A\$9

Champagnes & Sparkling Wines

BRUT CHAMPAGNE, VEUVE CLICQUOT, FRANCE	A\$135
SPARKLING ROSE, BELAIRE, FRANCE	A\$105
CHAMPAGNE, AR LENOBLE, FRANCE	A\$167
BLANC DE BLANC, CONUNDRUM	A\$82

Merlot - Zinfandel - Blends

MERLOT, BONTERRA ORGANIC, 2018	A\$85
ZINFANDEL, CLINE ANCIENT VINES 2018	A\$68
RED BLEND, ORIN SWIFT 'ABSTRACT', CALIFORNIA 2016	A\$114
ZINFANDEL, ORIN SWIFT '8 YEARS IN THE DESERT' 2017	A\$135

Appetizers

BUTTERMILK FRIED PICKLES	A\$14
CRISPY POINT JUDITH CALAMARI	A\$23
AHI TUNA POKE	A\$38
FRIED PICKLES	A\$11
HICKORY SMOKED CHICKEN WINGS	A\$11

Small Plates

TRUFFE FRITES	A\$12
CAULIFLOWER GRATIN	A\$14
SWEET SPICY CRISPY CHICKEN	A\$33
CRISPY DYNAMITE SHRIMP	A\$36
BLACKENED FREE BIRD CHICKEN NACHOS	A\$11

Cabernet Sauvignon

CABERNET SAUVIGNON, J LOHR 'HILLTOP', PASO ROBLES 2018	A\$95
CABERNET SAUVIGNON, FREAKSHOW, LODI 2018	A\$89
CABERNET SAUVIGNON, SEQUOIA GROVE, NAPA 2016	A\$139
CABERNET SAUVIGNON, SIMI, ALEXANDER VALLEY 2018	A\$83
CABERNET BLEND, ORIN SWIFT 'PAPILLON' 2018	A\$196
CABERNET SAUVIGNON, SEBASTIANI, ALEXANDER VALLEY 2018	A\$103
CABERNET SAUVIGNON, JOEL GOTT, CALIFORNIA 2018	A\$74

Old World Reds

CHIANTI CLASSICO, ROCCA DELLE MARIE 2018	A\$64
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Kinyoubi Izakaya Menu



BAROLO, VIETTI ' CASTIGLIONE ' 2015 A\$165

BRUNELLO DI MONTALCINO, CASISANO, 2015 A\$135

COTES DU RHONE, SAMORENS 2019 A\$58

PINOT NOIR, LOUIS JADOT 2018 A\$61

MONASTRELL, JAUN GIL, SPAIN 2018 A\$59

RIOJA, MUGA RESERVA, SPAIN 2016 A\$99

Old World Whites

ARNEIS, VIETTI 2017 A\$74

POULLY FUME, LA CRAIE 2019 A\$61

CHABLIS, JEAN GROSSOT 2015 A\$70

CHARDONNAY, LOUIS MAX, FRANCE 2018 A\$58

BURGUNDY, MEURSAULT CHEVALIERE, DOMAINE MATROT, FRANCE 2018 A\$174

PINOT GRIGIO, MARCO FELLUGA 2018 A\$68

SANCERRE, PASCAL JOLIVET, FRANCE 2019 A\$91

Half Bottles

SAUVIGNON BLANC, HONIG, CALIFORNIA 2019

CHARDONNAY, ALEXANDER VALLEY VINEYARDS, CALIFORNIA 2017

ROSE, MIRAVAL, FRANCE 2020

FUME BLANC, GRGICH HILL ESTATE, CALIFORNIA 2018

PINOT NOIR, BANSHEE, CALIFORNIA 2018

MALBEC, ANTIGAL UNO, ARGENTINA 2015

CABERNET SAUVIGNON, ST FRANCIS, CALIFORNIA 2018

KRUG, GRAN CUVEE, FRANCE

Kinyoubi Izakaya Menu



Kinyoubi Izakaya

117 Smith Street, Fitzroy,
Melbourne 3065., Australia

Opening Hours:
Monday 17:00-22:00
Tuesday 17:00-22:00
Wednesday 17:00-22:00
Thursday 17:00-22:00
Friday 17:00-22:00
Saturday 12:00-22:00
Sunday 12:00-22:00

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