

CINKŌ

ASIAN LATINO GRILL

PIQUEŌS | TO SHARE

GUACAMAME	22
avocado, edamame, cilantro, seasonal vegetables tortilla chips, smoked chili salt	
TOGARASHI YUCA	18
wasabi aioli, sweet soy, togarashi aioli, nori, green onions	
CHICHARRON DE COLIFLOR	22
acevichado espuma, chalaquita, togarashi	
SHISHITOS	16
sweet soy, huacatay, togarashi	
KOREAN TACO	32
skirt steak, bibb lettuce, kimchi	
CARNITAS DE POLLO	28
charsi chicken, tortilla, chinese five spices, plum sauce pickled daikon	

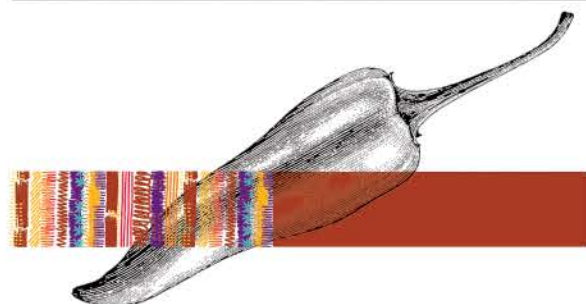
ANTICUCHŌS | KUSHIYAKI

anticuchos are peruvian, kushiyaki is japanese, honoring these two cuisines our grilled skewers marry the best flavors of both countries

BEEF	32
ribeye, rocoto carreterillero sauce, anticucho-tare green onions	
SHIITAKE	26
aji panca, chinese five spice, plum sauce, pickled daikon chalaquita	
YAKITORI	28
chicken, aji panca-miso tare, amarillo chimichurri quinoa furikake	

CEVICHEs | CRUDŌS

CEVICHE CLASICO	26
catch of the day, leche de tigre, red onion, cilantro, choclo sweet potato, cancha	
CEVICHE NIKKEI	30
big eye tuna, ponzu, rocoto, cucumber, avocado, red onion crispy quinoa, sesame	
TIRADITO NIPON	28
hamachi, rocoto-miso, leche de tigre, cancha, choclo red onions, togarashi	
TIRADITO APASIONADO	26
salmon, passion fruit-aji amarillo leche de tigre red onions, ponzu, avocado	
TIRADITO ATRUFADO	30
seabass, truffle-yuzu leche de tigre, chalaquita, cucumber miso salt	



SŌPA Y VEGETALES | SOUP & VEGETABLES

SOPA DE TORTILLA	21
chicken, guajillo chili, choclo, cancha, avocado crispy tortilla chips	
CAUSA VERDE	18
salmon, potato causa, wasabi, dill, avocado, ikura lime, togarashi aioli	
BEEF & PANCA SALAD	18
salt roasted beets, aji panca-miso, vinaigrette, shallots fresno chili, huacatay	
QUINOA SALAD	18
choclo, shiitakes, mint, kimichi, green onions, cilantro	
ASIAN MARKET SALAD	20
asian greens, aji amarillo-miso vinaigrette, soy cured egg avocado, cucumber, aonori,	
salad add-ons: beef 16 chicken 12 salmon 18	

CARNES Y PESCADŌS | MEATS & FISH

LOMO SALTADO	60
dry aged ribeye, aji amarillo, soy sauce, tomatoes onions, potatoes, cilantro	
SECO DE RES	62
short ribs, lima beans, cilantro, salsa criolla	
POLLO A LA BRASA	56
peruvian rotisserie style smoked chicken, house made fries house salad, chimichurri, salsas	
PESCADO AL SILLAO	58
striped bass, soy sauce, wild mushrooms, asian greens ginger, hot sesame oil	
SUDADO THAI	58
red snapper, aji amarillo, aji panca, lemongrass, kaffir lime coconut milk, onion, tomatoes, yuca	

PARRILLADA

great option for 2

190

GRILLED MEAT PLATTER

**BEEF CHORIZO, LAMB CHOPS, RIBEYE
ROASTED CHICKEN "POLLADA"**

served with house made fries, seasonal vegetables and salsas

ARRŌZ Y TALLARIN | RICE & NOODLES

CHAUFA	34
fried rice, seasonal vegetables, pickled daikon, salsa criolla crispy quinoa, soy sauce, eggs add-ons: beef 16 chicken 12	
BIBIMBAP	36
ground beef, steamed rice, mushrooms, kimchi, carrots cucumbers, rocoto-gochujang sauce, salsa criolla, fried egg	
TALLARIN SALTADO	38
udon noodles, aji amarillo, soy sauce, shishitos, scallions shiitakes, tomato, red onion add-ons: beef 16 chicken 12	
KIMCHI FRIED RICE	34
chorizo, aji panca chili, gochujang, scallions, choclo soy sauce, salsa criolla, fried egg	
HAKKA AEROPUERTO (for two)	80
charsiu chicken, rice, shiitakes, bok choy, chorizo, egg pickled daikon, soy sauce, aji panca	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*All prices displayed are subject to VAT and a 15% Service Charge.



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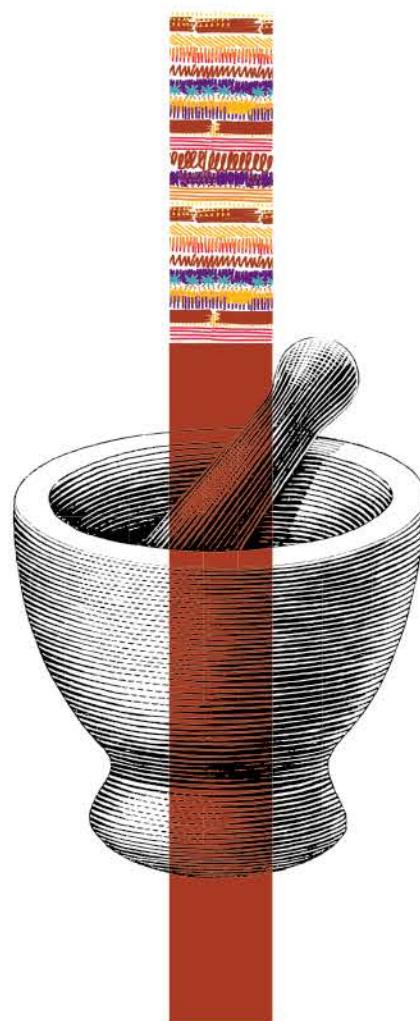
CINKŌ SIGNATURE SUSHI

TUNA TATAKI MAKI	28
seared tuna, yellowtail, avocado, jalapeño tempura	
TROPICAL CRUNCH	28
salmon, imitation crab, avocado, pineapple, mango tempura nori	
ARROZ CROCANTE	28
crispy rice, chili cured hamachi, rocoto-miso leche de tigre avocado	
CRISPY GRILLED SALMON ROLL	26
cooked salmon, cucumber, tempura crunch	
CINKO FUTOMAKI	29
spicy tuna, salmon, cucumber, crispy yam strings	
SALMON CRIOLLO ROLL	28
salmon skin chicharron, avocado, cucumber, sesame aji amarillo, ikura	
MAKI ACEVICHADO	30
flake crispy fish skin chicharron, acevichado sauce, ikura	
SPICY TUNA ABURI SUSHI	30
spicy tuna, avocado, cucumber	

NIGIRI/SASHIMI

2 pieces

SASHIMI PLATTER	75
chef's choice, 12 pieces	
HAMACHI yellowtail	18
AKAMI ahi tuna	18
SAKE salmon	16
KANPACHI amberjack	16
BARRAMUNDI	16



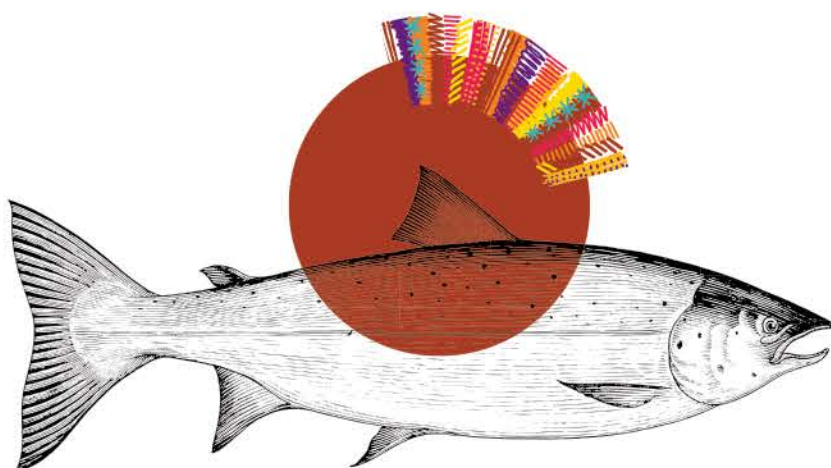
DESSERT MENU

COCONUT FLAN
coconut tuile

14

CHURROS
caramel

12



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COCKTAILS

EDICION LIMITADA 20

tequila blanco, sake, yuzu, passion fruit

LA COLORADA 21

tequila reposado, ancho reyes, fresh lime juice, fresh grapefruit juice, agave syrup

WABI/SABI (侘寂) 18

vodka, cointreau, wasabi syrup, lemon, cucumber

LA MAYA 19

ancho reyes, makers mark, agave syrup, coconut water, bitters

TOKIO DRIFT 18

tequila blanco, cointreau, nori syrup, lime

EL CINCO DE MUERTE 20

dark rum, lychee juice, almond syrup, lime, bitters

JAPINHA 18

sake, vodka, kiwi, lime



DRAFT BEER

SANDS LIGHT	8
SANDS	8
CHASKI PALE ALE	9

WINES

SPARKLING & CHAMPAGNE

	BTG BTL
BATERNURA PROSECCO, VENETO, ITALY	18 / 85
KOENING CREMANT DE ALSACE, RIESLING, FRANCE	85
BARON ROTHSCHILD BRUT CHAMPAGNE, FRANCE	290
BARON ROTHSCHILD ROSE CHAMPAGNE, FRANCE T	310

ROSE/ SAKE

CHATEAU ROUBINE ROSE, OTES DE PROVENCE, FRANCE	95
HERZOG LINEAGE ROSE, CLARKSBURG, USA	17 / 80
SENSAI, JAPAN	17 / 85

WHITE WINE

BARON HERZOG CHENIN BLANC, CALIFORNIA, USA	17 / 60
KOEING, RIESLING, ALSACIA, FRANCE	18 / 80
BARON HERZOG, CHARDONNAY, CALIFORNIA, USA	17 / 60
GOOSE BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	20 / 95
PACIFICA, EVANS COLLECTION, RIESLING, WASHINGTON, USA	95
COVENANT ISRAEL, BLUE C, VIOGNER, GALILEE, ISRAEL T	110
J. DE VILLEBOIS, SAUVIGNON BLANC, POULLY - FUME, FRANCE	135
CHATEAU DE SANTENAY MERCUREY BLANC, BURGUNDY, FRANCE T	150
GUSH ETZION BLESSED VALLEY CHARDONNAY, JUDEAN HILLS, ISRAEL T	120
DOMAINE DES MARRONNIERS, CHABLIS, FRANCE	135

RED WINE

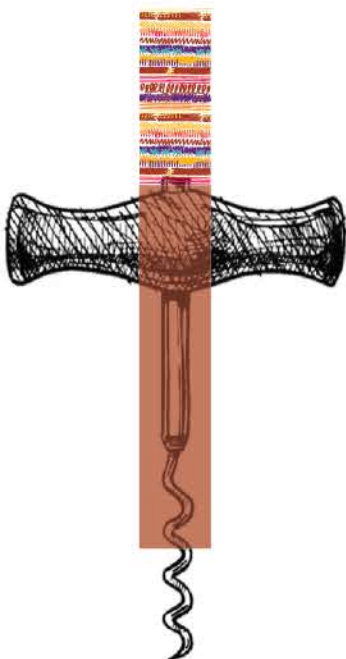
BARKAN CLASSIC PINOT NOIR, NORTH ISRAEL, ISRAEL	18 / 65
RAMON CORDOVA TEMPRANILLO, RIOJA, SPAIN	19 / 75
SFORNO MALBEC-SYRAH, MENDOZA, ARGENTINA	19 / 75
TEAL LAKE RESERVE, SHIRAZ, AUSTRALIA	19 / 75
BARKAN CLASSIC CABERNET SAUVIGNON, NORTH ISRAEL, ISRAEL	18 / 65
BINYAMINA RESERVE, CABERNET SAUVIGNON, NORTH ISRAEL, ISREAL	21 / 95
TERRA DI SETA, CHIANTI CLASSICO, ITALY T	180
PACIFICA, EVANS COLLECTION, PINOT NOIR, OREGON, USA T	90
BARON ROTHSCHILD, FLECHAS DE LOS ANDES, GRAN MALBEC, MENDOZA, ARGENTINA T	110
CHATEAU SIGNAC, PIOCENE, COTES DU RHONE, FRANCE T	110
CARMEL SIGNATURE, 4 VATS RED, ISRAEL T	110
CHATEAU FONTENIL, FRONSAC, BOURDEAUX, FRANCE T	170
CHATEAU DE PARSAC ST EMILION, BORDEAUX, FRANCE	110
LES ROCHES DE ON FIGEAC, SAINT EMILION, BORDEAUX, FRANCE T	150
COVENANT THE TRIBE RED, CABERNET SAUVIGNON, SONOMA, USA	130
SHILOH SECRET RESERVE, CABERNET SAUVIGNON, ISRAEL	155
FLAM RESERVE, CARBERNET SAUVIGNON, GALILLE, ISRAEL T	190
GRAND PUY DUCASSE CHATEAU GRAND CRU, BOURDEAUX, FRANCE T	295

T NON MEVUSHAL

**Corkage fee of \$50 is applied for all kosher bottles of wines (Maximum of two (2) bottles).

**Outside liquor is prohibited in the restaurant.

CINKO
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KIDS MENU

(kids 12 and under)

served with fries

KID'S BURGER	16
CHICKEN TENDERS	16
CUCUMBER SUSHI *no fries	16
HOTDOG	16

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