

now you can get

kinki at home



take out & delivery

41 york street . ottawa
www.kinki.ca



613-667-2342

Maki Rolls:

- Kappa:** cucumber \$7 **Avocado:** avocado \$7
Tekka: tuna \$8 **Sake:** salmon \$8
Negi hamachi: yellowtail with green onions \$8
California Dreaming: kanikama, avocado, cucumber, masago and sesame seeds \$10 ~ 6 pc
El Diablo: smoked salmon, jalapeno filled with cream cheese, avocado, kanikama & green onions \$13 ~ 6 pc
Ring of Fire: spicy mayo, green onions, with the choice of tuna, salmon or yellowtail \$11 ~ 6 pc
Mango Unagi: grilled fresh water eel, cucumber, topped with mango sauce \$12 ~ 6 pc
Hidden Shrimp: tempura shrimp, cucumber, avocado, green onion, tobiko, spicy mayo & sesame seeds \$12 ~ 5 pc
Surf's Up: tempura, soft shell crab, avocado, cucumber, green onions \$12 ~ 5 pc
Sandra's Naughty Tiger: panko breaded shrimp, avocado, salmon, hamachi and spicy mayo \$13 ~ 5 pc
Kinki: tuna, salmon, shrimp, tamago, masago, green onions, sesame seeds flash fried & drizzled with a sweet sauce \$14 ~ 6 pc
Yam Yam: tempura yam, avocado, green onions, topped with fresh salmon \$11 ~ 6 pc
Black Pearl: lightly braised scallop, masago, spicy mayo, avocado and tempura bits \$13 ~ 5 pc
Rainbow: sliced tuna, salmon, red snapper, shrimp, avocado laid on top of a California Roll \$13 ~ 6 pc
Tsunami: tempura, red snapper, cucumber topped with karai tuna and spicy mayo \$12 ~ 6 pc
Sky Hi: spicy tuna, tempura bits, cucumber, avocado and Kanikama with a spicy mayo layered on top \$12 ~ 6 pc
Evil Eye: assorted fish wrapped around carrots, spring onions, tobiko, sesame seeds and rice. Tempura and flash fried served with chef's sauce \$13 ~ 6 pc
Crispy Crunch: spicy hamachi, avocado, cucumber, rolled in tempura flakes and tobiko \$12 ~ 6 pc

Mains:

- Diem Phoquin Gud:** grilled beef tenderloin with prawns in an organic tamari sauce served with shitake risotto \$31
Tibet Halibut: served with pancetta in a red Miso sauce \$29
Chan's Chicken: tempura chicken in a chili sauce with bok choy, bean sprouts and Thai chilies, topped with peanuts \$26
Kontiki Gnocchi: served with shrimp and shredded kanikama on top with a tomato cream sauce \$24
The Three Samourais: tenga tuna, maguro delight and maguro karai. The best of three sashimi tuna in one meal \$30

Kinki's Sweet Endings:

- Cake of the Day** \$7
Sorbet: choice of flavours, ask your server \$7
Boca Negro: almond roche (decadent brownie) \$8
Molten Lava: chocolate cake with chocolate sauce interior \$8
Tempura Ice Cream: flash-fried gelato served on bamboo leaf \$8
Geisha Dessert Platter: chef's choice assortment of desserts for two \$16

Sushi:

- Nigiri** - 2 pieces per order / **Sashimi** - 3 pieces per order
Kanikama: crab \$6 **Saba:** mackerel \$6
Ebi: shrimp \$6 **Ika:** squid \$6
Ikura: salmon roe \$6 **Hotategai:** scallop \$6
Tai: red snapper \$6 **Sake:** salmon \$6
Albacore: white tuna \$6
Hotategai Braised: braised scallop \$7
Tako: octopus \$7 **Maguro:** red tuna \$7
Hamachi: yellowtail tuna \$7
Unagi: grilled fresh water eel \$9
Tobiko or Masago: flying fish roe or capelin roe \$5

Chef's Specialties:

- Nigiri Maki Moriawase:** chef's choice of our best maki and nigiri \$28 ~ 16 pc
Chef's Moriawase: chef's creation of nigiri, sashimi and one specialty maki \$44 ~ 24 pc
Sushi Pizza: sushi rice crust, topped with chef's choice of tuna or salmon with crabstick and avocado toppings \$12
Chirashi Zushi: assorted sashimi served over a bowl of seasoned rice \$14
Maguro Karai: tuna loin rolled in oak smoked paprika, tograshi, pan seared and sliced with a sake vinaigrette \$16
Maguro Delight: oriental crusted herb tea tuna, seared and sliced, served with sweet sake vinaigrette \$16

Veggie Maki Rolls:

- Tattoo Roll:** asparagus, baby bok choy, cucumber and sweet red pepper \$11 ~ 6 pc
Yoga: tempura asparagus, avocado, cucumber and ancho sauce \$10 ~ 6 pc
Veggie Kinki: asparagus, white radish, bok choy, carrots, spinach, sesame seeds, green onions and flash fried and drizzled with sweet sauce \$13 ~ 6 pc

Salads:

- Mixed Asian Greens:** with a sweet miso dressing in a crispy bowl \$7 add tofu \$9
Wakame Salad: sesame dressed seaweed served over a bed of greens \$9 add soft shell crab \$14

Soups:

- Miso Soup:** enoki mushrooms, green onions, dried wakame, tofu and ramen noodles \$8
Hot and Sour Duck Soup: crispy duck, bamboo shoots, vegetables and ramen noodles \$9
Thai Me Up Soup: Thai coconut curry, vegetables and ramen noodles \$9

Starters:

- Edamame:** lime, sea salt, black & white sesame seeds with Japanese chili oil \$8
Agi Dashi Tofu: crispy tofu served in a zen dashi broth \$8
Seiza Gyoza: choice of vegetable or pork and shrimp dumpling with garlic-chili soya sauce \$11
Imperial Spring Rolls: 3 spring rolls served with sweet & tangy dipping sauce \$8
Duck Spring Rolls: 2 spring rolls served with an apricot sauce \$8
Shrimp Spring Rolls: 3 spring rolls served with a tangy dipping sauce \$9

Sumo tempura:

- Mixed:** vegetables, shrimp, scallop & white fish \$15
Assorted Vegetables & Sweet Pickles \$13
Chicken \$14 **Shrimp** \$16
Kara Age: battered flash-fried chicken morsels served with spicy mayonnaise \$13

Delivery restricted to the Ottawa Core • \$10 Delivery fee on orders under \$40 • Need 30 minute notice for take-out, and 1 hour notice for delivery.

Please advise us of any allergies you may have when placing order • Items and prices subject to change without notice • Inquire about our Full Office Catering Services

get mambo on the move!

Mambo

RESTAURANTE NUEVO LATINO



take out & delivery

77 clarence street . ottawa
www.mambonuevolatino.com

613-667-3432

Lunch

Lunches served with a choice of mixed greens or sweet potato fries

- Hamburguesa Argentina:** grade A beef patty grilled to order with swiss cheese and accompaniments \$13
- Romeo Pulled Pork Sandwich:** with melted asiago and pickles \$14
- Monte Cristal Sandwich:** open faced with ham, melted swiss cheese and chipotle mayonnaise \$13
- Rio's Pizza:** choice of vegetarian or grilled chorizo pizza with melted cheese \$13
- Jo-sexy Wrap:** with grilled chicken, bacon, parmesan, sweet pesto drizzle and chipotle mayonnaise \$13
- Fajita Quesadillas:** choice of fajita marinated beef, chicken or vegetables served in a flour tortilla with mozzarella cheese, grilled onion, peppers, topped with guacamole, sour cream and pico de gallo \$14

Dinner

Dinners served with Herbed Seasonal Vegetables and choice of Latin Rice or Mash

- Salmon Luna:** Salmon Filet with Sweet Pesto Drizzle topped with Crushed Plantain \$22
- Savory Tilapia:** Pan Seared with Tropical Salsa \$23
- Camarones Al Ajillo:** Sautéed Tiger Shrimp, Garlic, Chilies, Capers and Olives \$23
- Arroz Pablito:** Latin fried rice with Garlic, Onions, Peppers, Chorizo and Mixed Seafood (Vegetarian Option) \$24
- Lomito Primavera:** 6 oz. Grilled Flatloin Steak with Tomatillo Sauce \$26
- Pollo Aphrodisiac:** Smoked Jalapeno Chicken Breast with Shrimp and a Roasted Red Pepper Coconut Sauce \$24
- New Zealand Lamb Rack:** served with Chickpea curry \$26
- Chef's Surf & Turf:** 6oz. Grilled Flatloin Steak served with Catch of the Day \$27
- Matador Filet Mignon:** "Au Poivre" \$28

Los Chico's "tapas"

- Siesta Nachos:** piled high with roasted tomato and garlic salsa, mixed cheese, corn, beans, cilantro and topped with guacamole sour cream \$11 add chicken, beef, shrimp +\$4
- Mambo Guacamole & Chips:** fresh ripe avocados, jalapeno, red onion, garlic and a touch of lime juice \$9
- Elotos:** two corn on the cob with mayonnaise, cheese and hot peppers \$8
- Peruvian Empanades:** choice of **Meat:** ground beef, egg, olive, onion, seasoning **Vegetarian:** olive, peppers, onion, tofu, raisins \$10
- Tamales:** choice of **Chicken:** ground corn baked with tasty chicken, egg, olives and herbs wrapped in a banana leaf served with tomato salsa **Vegetarian:** ground corn baked with chick peas, cilantro and cheese wrapped in a banana leaf served with tomato salsa \$11
- Chorizo Tostado:** spicy sausage with red wine, capers, onions, olives and roasted red pepper served with herbed naan bread \$10
- Camarones De Costa:** sautéed shrimp with an herbed garlic cream sauce \$13
- Rollos de Pollo:** shredded chicken and Spanish seasonings served in a crisp flour tortilla with pice de gallo and sour cream \$12
- Marinated Carne Asada:** Soft Shell Tacos served with tomatillo sauce \$12
- Mare-Calamari:** dusted in seasoned flour, served with tamarind and mango-aji dipping sauces \$11

Soups

- Sopa del dia ~ Soup of the day \$8**
- Chili Soup** spiced tomato broth with diced tomatoes, corn, green chili peppers, red kidney beans and onions, topped with tortilla chips, sour cream and mixed cheeses \$9

Ensalada "featured salads"

- Lolita Salad:** mixed greens, poached pears, blue cheese \$9
- Mambo Cuban Cobb Salad:** ham, egg, olives, beans, corn, bacon, mixed cheese & tomato \$12
- Ensalada Verde:** house green salad with fresh greens, parmesan, tomatoes, aged balsamic vinaigrette \$8
- Add Chicken, Beef or Shrimp +\$4

Sides - all for \$4

- Mixed Greens Salad
- Guacamole
- Grilled Naan
- Potato Mash
- Soup of the Day
- Corn on the Cob
- Latin Fried Rice
- Mambo Salsa
- Mixed Seasonal Vegetables
- Sweet Potato Fries
- Mambo Chile

Amores Dulces ~ Sweet Endings

- Dessert of the Day \$8**
- Cheesecake of the Day \$8**
- Vanilla Bean Ice Cream & grappa infused fruit \$7**
- Amored Dulces Platter:** for 2, chef's assortment \$14

Brunch Sun 10am - 4pm

- Plato Caribena for 2:** an assortment of fresh fruit, cheese, marmalades and bread \$16
- Plato Macho for 2:** an assortment of meats (chorizo, ham and bacon) cheeses, marmalades and bread \$18
- Huevos Rancheros:** two fried eggs, ham and gouda cheese served with pico de gallo, beans and bread \$12
- Waffles Tropica:** with fresh assorted fruit, crème anglaise and maple syrup \$13
- French Toast Sticks:** served with berry compote and crème anglaise \$13
- Huevos al Fidel:** poached eggs on bread with salmon and roasted red pepper sauce served with fruit and sweet potato fries \$13
- Sierra Wrap:** roasted red pepper, scrambled eggs, sweet pesto drizzle and parmesan salad with mixed greens \$13
- Hamburguesa Argentina:** grade A beef patty grilled to order with swiss cheese and accompaniments \$13
- Fajita Quesadillas:** choice of fajita marinated beef, chicken or vegetables served in a flour tortilla with mozzarella cheese, grilled onion, peppers, topped with guacamole, sour cream and pico de gallo \$14