



# KINGIN

MODERN IZAKAYA  
RESTAURANT & BAR

GROUP DINING  
& EVENTS

**WE INVITE YOU TO EXPERIENCE  
A FINER CLASS OF SERVICE.**

Kin Gin offers dynamic settings for your next special occasion or business gathering. From the Bar & Lounge to the Dining Room, we can customize a solution to fit your individual needs.

**KG**



# **WHETHER YOU ARE LOOKING TO CELEBRATE A SPECIAL OCCASION, A POWERHOUSE BUSINESS DINNER, OR JUST A WHIMSICAL GOOD TIME WITH FRIENDS, WE HAVE AN EVENT EXPERIENCE TO MEET YOUR NEEDS.**

## **PERSONAL TOUCH**

Leaving a lasting impression comes from personal relationships and dedication to excellence. Our team is our number one asset, and they work to ensure each experience receives that extra personal care. We can customize a solution to fit your needs. Just inquire and allow us to create your perfect event.

## **FLAWLESS EXECUTION**

Our guests come first. Every decision we make takes into account the guest experience from start to finish. It's all in the details, and we pride ourselves on ensuring your experience is what you are looking for. Methodical design and rigorous training leads to a seamless and memorable experience. From food to drinks, service to ambiance, every element of your event experience has been thought through.

## **FULL SERVICE SOLUTIONS**

We can support you with every aspect of your event from flowers to photography. With our extensive list of resources we can help bring together the right finishing touches to ensure your experience is uniquely designed to fit the needs of your event.

**BENEATH THE NEON GLOW OF TOKYO AND BUSTLING STREETS OF NYC, LIES A SHARED HEARTBEAT UNITING DAY AND NIGHT.** Both cities, alive with an unyielding energy, invite wanderers and dreamers alike to lose themselves in a maze of endless possibilities. It's here, at this intersection of two iconic cities, where Kin Gin, meaning Gold & Silver, embraces this juxtaposition to bring the essence of a modern Izakaya to LES.

Flavorful, bold, and dynamic, Kin Gin is the electric embrace of laughter, music, and the distinct clanging of a bustling restaurant and bar. Featuring small plates, bespoke cocktails, Japanese Sake and Shochu, the menu is perfect for sharing among colleagues, friends, and family. Japanese ingredients and traditional culinary techniques are paired with products from local farms, ranches, and fish markets. There is no beginning or end to the menu, just shared experiences where everyone creates their own dining journey. Designed as an extension of home, the environment is instantly comfortable while the palpable vibe is upbeat and energetic.

**Join Kin Gin and whisper to the world: the day is ours, the night is young, and in it, we are one. Kanpai!**



## The Details

### EXECUTIVE CHEF

Anthony Inn

### GENERAL MANAGER

Benjamin Shiao

### EVENT SALES

Anna Strindberg

[events@kinginnyc.com](mailto:events@kinginnyc.com)

305-606.8707

### HOURS OF OPERATION

Tue & Wed | 5pm–10pm

Thu–Sat | 5pm–11pm

### DINING ROOM

Seated: Up to 42 guests

Reception-Style: Up to 60 guests

### BAR & LOUNGE

Seated: Up to 26 guests

Reception-Style: Up to 40 guests

### RESTAURANT BUYOUT

Seated: Up to 74 guests

Reception-Style: Up to 120 guests

# THE BAR



# THE DINING ROOM





# THE RAW BAR





**MENUS**



# FAMILY STYLE DINNER MENU

95 PER PERSON

## FIRST COURSE

*Host Pre-Selects Three Options*

MISO ZUKE HIJIKI\* ♡

GOMA AE\* ♡

NASU MISO\* ♡

SHINJYUKU GYOZA

5 SPICE KARAAGE

CRISPY MIMIGA

## MAIN COURSE

*Host Pre-Selects Two Options*

SAKA MUSHI

GRILLED WHOLE SABA

ZUKE TONTORO

12OZ WAGYU STRIPLOIN

*\$45 supplement per person*

## SIDES

*Host Pre-Selects Two Options*

IYASARE KAKIAGE

MEKYABETSU

AGEDASHI TOFU

## DESSERT

*Host Pre-Selects Two Options*

KAKIGORI

SOY SAUCE TIRAMISU

CONDENSED MILK PUDDING

♡ - *Vegetarian*

\*CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY,  
SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS

# FAMILY STYLE DINNER MENU

135 PER PERSON

## FIRST COURSE

*Host Pre-Selects Three Options*

HOTATE

HAMACHI

KAKI

TARAGABANI\*

*\$45 supplement per person*

TRIO OF EGGS\*

*\$65 supplement per person*

## SECOND COURSE

*Host Pre-Selects Three Options*

MISO ZUKE HIJIKI\* ♪

GOMA AE\* ♪

NASU MISO\* ♪

SHINJYUKU GYOZA

5 SPICE KARAAGE

CRISPY MIMIGA

## MAIN COURSE

*Host Pre-Selects Two Options*

SAKA MUSHI

GRILLED WHOLE SABA

ZUKE TONTORO

12OZ WAGYU STRIPLOIN

*\$45 supplement per person*

## SIDES

*Host Pre-Selects Two Options*

IYASARE KAKIAGE

MEKYABETSU

AGEDASHI TOFU

## DESSERT

*Host Pre-Selects Two Options*

KAKIGORI

SOY SAUCE TIRAMISU

CONDENSED MILK PUDDING

♪ - *Vegetarian*

\*CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS

# DINNER PRIX FIXE MENU

165 PER PERSON

## COLD

*Guest Selects One*

OTSUKURI SASHIMI

SCALLOP CEVICHE

CHILLED SOBA NOODLES\* ♡

## HOT

*Guest Selects One*

BAKED UNI ON HALF SHELL, CAVIAR, TRUFFLES

BRAISED BEEF SHANK WITH TENDON CHIPS

CHAWANMUSHI\* ♡

## OCEAN

*Guest Selects One*

STEAM GOBY FISH

BRAISED ABALONE

KONBU WRAPPED TOFU\* ♡

## RANCH

*Guest Selects One*

8 OZ WAGYU STRIPLOIN

ZUKE QUAIL

TRUFFLE TOBANYAKI\* ♡

## DESSERT

KAKIGORI

♡ - *Vegetarian*

\*CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS

# RECEPTION STYLE MENU

## 45 PER PERSON

*Selection of 4 for One hour event*

## 55 PER PERSON

*Selection of 6 for One hour event*

*Selection of 8 for Two-hour event*

### COLD

YELLOWTAIL 'PASTRAMI', TOGARSHI, CRÈME FRAICHE

TUNA SENBEI

ASSORTMENT OF NIGIRI & MAKI

SEASONAL SASHIMI OTSUKURI

TSUKEMONO BITES

COLD SMOKED OCTOPUS

OYSTERS BY THE PIECE\*

*\$4 supplement per person*

UNI CUPS BY THE PIECE

*\$8 supplement per person*

LIVE SCALLOP BY THE PIECE

*\$12 supplement per person*

### HOT

WAGYU SKEWERS, MISO EMULSION

SALT & PEPPER DUCK CONFIT WINGS

MINI CHAWANMUSHI

MIMIGA LOTUS BUNS

SAWAGANI CRACKERS

KAKUNI 5 SPICE SLIDERS

POPCORN CRABS, AIOLI, CILANTRO

SEASONAL GYOZAS, BUTTER PONZU

### SWEET

## 35 PER PERSON

*Selection of 2 for 30 minute event*

AZUKI PANNA COTTA

PB KASUTERA BITES

MINI MISO MONKEY BREAD

HOJICHA PURIN

CHOCO BABAROA TRUFFLES

GOMA YOKAN

*v - Vegetarian*

\*CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS

## HORS D'OEUVRES & STATIONS

### PASS HORS D'OEUVRES CHAFING STATIONS

**55 PER PERSON**

*Host Pre-Selects Six Options*

YELLOWTAIL 'PASTRAMI', TOGARSHI, CRÈME FRAICHE

TUNA SENBEI

RAW BAR OYSTERS, ASSORTED SAUCE

ASSORTMENT OF NIGIRI & MAKI

SEASONAL SASHIMI OTSUKURI

TSUKEMONO BITES

COLD SMOKED OCTOPUS

WAGYU SKEWERS, MISO EMULSION

SALT & PEPPER DUCK CONFIT WINGS

MINI CHAWANMUSHI

MIMIGA LOTUS BUNS

SAWAGANI CRACKERS

KAKUNI 5 SPICE SLIDERS

POPCORN CRABS, AIOLI, CILANTRO

SEASONAL GYOZAS, BUTTER PONZU

### STATIONS

*Per Guest/Per Hour*

STEAK CARVING STATION \$95

*Includes 1 Starch, 1 Vegetable, 2 Sauces*

STEAM FISH STATION \$95

*Includes 1 Starch, 1 Vegetable, 2 Sauces*

CRUDITE PLATTER STATION \$65

RAW BAR \$100

*Includes Shrimp, Oysters, Crab*

ADD LOBSTER

*\$45 per guest/hour*

ADD CAVIAR

*\$65 per guest/hour*

### PASSED DESSERTS

A TASTING SELECTION OF 4 ITEMS

FROM OUR PASTRY CHEF

*v - Vegetarian*

\*CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY,  
SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS





**BEER + WINES**  
35/PP 1ST HOUR | 25/PP EACH ADDITIONAL HOUR

**BEER**

*Host Pre-Selects Two Options*

ASAHI LAGER  
LUCKY CAT WHITE ALE  
SUNTORY PURE MALT PILSNER

**SPARKLING WINE**

*Host Pre-Selects One Option*

LUCA PARETTI PROSECCO  
ALEXANDRE MONMOUSSEAU AMMONITE BRUT ROSE  
LALLIER 'R.108' CHAMPAGNE  
*\$15 supplement per person/per hour*

**WHITE WINE**

*Host Pre-Selects Two Options*

BIRICHINO MALVASIA  
BIRD IN HAND SAUVIGNON BLANC  
MESA 'GIUNCO' VERMENTINO

**RED WINE**

*Host Pre-Selects Two Options*

PAS DE PROBLEME PINOT NOIR  
AVIVO 'RIVERS EDGE' SANGIOVESE  
ARGIOLAS CARDANERA CARIGNAN

**FULL BAR**  
35/PP 1ST HOUR | 25/PP EACH ADDITIONAL HOUR

**SPIRITS**

MEILI VODKA  
FORD'S GIN  
SAILOR JERRY SPICED RUM  
ARETTE TEQUILA  
BUFFALO TRACE BOURBON

**BEER**

*Host Pre-Selects Two Options*  
ASAHI LAGER  
LUCKY CAT WHITE ALE  
SUNTORY PURE MALT PILSNER

**SPARKLING WINE**

*Host Pre-Selects One Option*  
LUCA PARETTI PROSECCO  
ALEXANDRE MONMOUSSEAU AMMONITE BRUT ROSE  
LALLIER 'R.108' CHAMPAGNE  
*\$15 supplement per person/per hour*

**WHITE WINE**

*Host Pre-Selects Two Options*  
BIRICHINO MALVASIA  
BIRD IN HAND SAUVIGNON BLANC  
MESA 'GIUNCO' VERMENTINO

**RED WINE**

*Host Pre-Selects Two Options*  
PAS DE PROBLEME PINOT NOIR  
AVIVO 'RIVERS EDGE' SANGIOVESE  
ARGIOLAS CARDANERA CARIGNAN

**NON - ALCOHOLIC**

SODAS  
*Coke, Diet Coke, Sprite*  
JUICES  
*Orange, Grapefruit, Pineapple*  
ICED TEA

**COCKTAILS**

*Charged On Consumption*  
WABI-SABI 18  
GOLDEN SEAMS 20  
THE FOREST OF JOBOJI 18  
ICHI-GO ICHI-E 20

**PREMIUM BAR**  
50/PP 1ST HOUR | 40/PP EACH ADDITIONAL HOUR

**SPIRITS**

SUNTORY HAKU VODKA  
SUNTORY ROKU GIN  
PLANTATION 3 STAR  
LALO TEQUILA  
SIETE MISTERIOS MEZCAL  
MICHTER'S US-1 SMALL BATCH BOURBON

**BEER**

*Host Pre-Selects Two Options*

ASAHI LAGER                      TALEA HAZY IPA  
LUCKY CAT WHITE ALE              EBBS IPA  
SUNTORY PURE MALT PILSNER

**SPARKLING WINE**

*Host Pre-Selects One Option*

LUCA PARETTI PROSECCO  
ALEXANDRE MONMOUSSEAU AMMONITE BRUT ROSE  
LALLIER 'R.108' CHAMPAGNE  
*\$15 supplement per person/per hour*

**WHITE WINE**

*Host Pre-Selects Two Options*

SANDHI  
CHARDONNAY  
HERMANN J WIEMER  
'FLOWER DAY' RIESLING  
BIRD IN HAND  
SAUVIGNON BLANC  
MESA 'GIUNCO'  
VERMENTINO

**RED WINE**

*Host Pre-Selects Two Options*

ARCHITECT  
CABERNET SAUVIGNON  
RAUL PEREZ 'ULTREIA  
SAINT JACQUES' MENCIA  
PAS DE PROBLEME  
PINOT NOIR  
ARGIOLAS CARDANERA  
CARIGNAN

**NON - ALCOHOLIC**

SODAS

*Coke, Diet Coke, Sprite*

JUICES

*Orange, Grapefruit, Pineapple*

ICED TEA

**COCKTAILS**

*Charged On Consumption*

WABI-SABI 18  
GOLDEN SEAMS 20  
THE FOREST OF JOBOJI 18  
ICHI-GO ICHI-E 20  
PRECIOUS SCARS 20  
BAKOHAN 18



# KIN GIN

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