

# CINKŌ

ASIAN LATINO GRILL

---

## KOSHER BREAKFAST & LUNCH MENU

AVAILABLE AT CAFÉ MADELEINE & IN-ROOM DINING

### BREAKFAST

BAGEL, SMOKED SALMON, TOMATOES, ONIONS & CUCUMBERS 22

BAGEL WITH CREAM CHEESE 16

EGG SANDWICH, BAGEL 18

FRUIT SALAD 14

### LUNCH

PASTRAMI SANDWICH, LETTUCE, TOMATO & PICKLES 21

CHICKEN SCHNITZEL SANDWICH, ASIAN SLAW, PICKLES 20

SEARED TUNA SALAD, TOMATO, CUCUMBER, ONIONS, LEMON DRESSING 24

TURKEY WRAP, LETTUCE, AND TOMATO 21

GRILLED CHICKEN SALAD, LETTUCE, TOMATOES, CARROTS, AND SWEET ONION DRESSING 22

HUMMUS & TORTILLA CHIPS 18

*NOTE: BAGEL AND BAGEL WITH SMOKED SALMON IS SERVED WITH CHOLOV YISROEL ON THE SIDE*

### CAFÉ MADELEINE RETAIL ITEMS

ALMOND SILK YOGURT  
ALL MILKS :  
(ALMOND (D), OAT, WHOLE, 2% SOY & COCONUT  
MILK)  
ASSORTED CEREALS  
ASSORTED CHIPS  
PRETZELS  
NON-ALCOHOLIC BEVERAGES

CRACKERS  
ASSORTED BAGELS  
PHILIDELPHIA CREAM CHEESE  
HONEY  
WHOLE FRUITS  
BANANAS, RED APPLES, GREEN APPLES,  
PINEAPPLES & ORANGES  
CAGE-FREE EGGS

# CINKŌ

ASIAN LATINO GRILL

## PIQUEŌS / SMALL BITES

<b>GUACAMAME</b> smashed avocado, edamame, cilantro, seasonal vegetables	20
<b>TOGARASHI YUCA</b> wasabi aioli, sweet soy, togarashi aioli, nori, green onions	18
<b>GRILLED SHISHITO PEPPERS</b> sweet soy, ponzu, togarashi	16
<b>TACO DE PATO</b> roasted duck, flour tortilla, chinese five spice, plum sauce pickled daikon cucumber, aji amarillo	26
<b>KOREAN BBQ TACO</b> beef bulgogi, bibb lettuce, kimchi slaw	28
<b>COLIFLOR FRITA</b> cauliflower, aji panca macha sauce, peanuts, sesame cauliflower hummus, green onion	18

## CEVICHE / CRUDŌS

<b>CEVICHE CLASSICO</b> fish of the day, leche de tigre, red onion, cilantro, choclo sweet potato, cancha	24
<b>TIRADITO NIPON</b> hamachi, rocoto-miso, leche de tigre, cancha, choclo red onions, togarashi	26
<b>TIRADITO AMAZONICO</b> salmon, passion fruit-aji amarillo leche de tigre charred avocado, chia seeds, sweet drop peppers, red onions, crispy quinoa	26
<b>CEVICHE NIKKEI</b> big eye tuna, ponzu, rocoto, cucumber, avocado, red onion crispy quinoa	28

## ARROZ / RICE

<b>CHAUFA</b> fried rice, seasonal vegetables, pickled daikon, salsa criolla crispy quinoa, soy sauce, shiitakes eggs  add: beef 16   chicken 12   duck 16	32
<b>BIBIMBAP</b> beef bulgogi, steamed rice, mushrooms, kimchi, carrots cucumbers, rocoto-gochujang sauce, salsa criolla, fried egg	38
<b>DONBURI</b> grilled chicken, aji panca-teriyaki sauce, pickled daikon green onions, avocado, salsa criolla, fried egg, mushrooms	36

## SOFA Y ENSALADA / SOUP & SALAD

<b>SOPA DE TORTILLA</b> guajillo chile, choclo, cancha, avocado crispy tortilla chips chicken	21
<b>ROASTED BEET SALAD</b> aji panca-miso vinaigrette, pistachio, pickled shallots chile fresnos, mint	18
<b>QUINOA SALAD</b> quinoa, avocado	18
<b>ROMAINE SALAD</b> peanut-chipotle vinaigrette, pineapple, sweet drop peppers, avocado, corn, crispy quinoa	20

add: beef 16 | chicken 12 | salmon 18

## CARNES Y PESCADŌS / MEATS & FISH

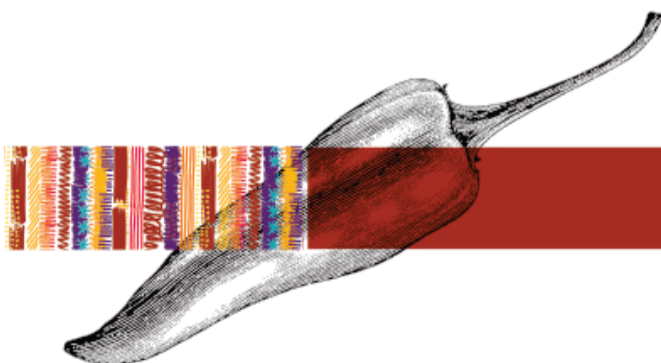
<b>LOMO SALTADO</b> dry aged ribeye, aji amarillo, soy sauce, tomatoes onions, potatoes, cilantro	60
<b>SECO DE CORDERO</b> braised lamb shank, stewed beans, cilantro, aji amarillo salsa criolla	62
<b>POLLO A LA BRASA</b> peruvian rotisserie style smoked chicken house made fries, house salad, chimichurri, salsas	52
<b>NITSUKE CRIOLLO</b> halibut, soy sauce, aji amarillo, mirin, shiitakes, bok choy salsa criolla	58
<b>SUDADO THAI</b> red snapper, aji amarillo, aji panca, lemongrass coconut milk, onion, tomatoes, cilantro yuca	56

## PARRILLADA

great option for 2  
190

## GRILLED MEAT PLATTER

**BEEF CHORIZO, LAMB CHOPS, RIBEYE STEAK  
GRILLED CHICKEN "POLLADA"**  
served with house made fries, seasonal vegetables and salsas



\*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.

 CHABAD BAHAMAS  
KOSHER



# CINKŌ

ASIAN LATINO GRILL

	<b>CINKŌ SIGNATURE SUSHI</b>	SM   LG
	<b>TUNA TATAKI MAKI</b>	26
	seared tuna, yellowtail, avocado, jalapeño tempura	
	<b>TROPICAL CRUNCH</b>	26
	salmon, imitation crab, avocado, pineapple, mango tempura nori	
	<b>CINKO FUTOMAKI</b>	17 / 29
	spicy tuna, salmon, cucumber, crispy yam strings	
	<b>SALMON FUTOMAKI</b>	17 / 29
	spicy salmon, smoked salmon, imitation crab	
	<b>YELLOWTAIL &amp; SCALLION ROLL</b>	14 / 24
	spicy yellowtail, scallion, avocado	
	<b>CRISPY GRILLED SALMON ROLL</b>	23
	cooked salmon, cucumber, tempura crunch	
	<b>HAMACHI ABURI SUSHI</b>	28
	spicy salmon, avocado, sesame seeds, yuzu	
	<b>SPICY TUNA ABURI SUSHI</b>	28
	spicy tuna, avocado, cucumber	

	<b>NIGIRI/SASHIMI</b>	
	2 pieces	
	<b>SASHIMI PLATTER</b>	75
	chef's choice, 12 pieces	
	<b>TORO</b> blue fin tuna belly	32
	nigiri 2 pieces / sashimi 3 pieces	
	<b>HAMACHI</b> yellowtail	18
	<b>AKAMI</b> ahi tuna	16
	<b>SAKE</b> salmon	16
	<b>KANPACHI</b> amberjack	16



<b>KIDS MENU</b>	
(kids 12 and under)	
served with fries	
<b>HOT DOG</b>	15
<b>KID'S BURGER</b>	15
<b>CHICKEN NUGGETS</b>	15
<b>CUCUMBER SUSHI</b> *no fries	12

<b>DESSERT MENU</b>	
<b>CHURROS</b>	
caramel	12
<b>COCONUT FLAN</b>	
coconut tuile	12
<b>CHOCOLATE AND BLUEBERRY TART</b>	
chocolate cream, medjool dates	
blueberries, peanut butter	14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
 \*All prices displayed are subject to VAT and a 15% Service Charge.

## 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 CINKO 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	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
PACIFICA, EVANS COLLECTION, RIESLING, WASHINGTON, USA	95
HERZOG SPECIAL RESERVE, ALBARINO, CALIFORNIA, USA	130
J. DE VILLEBOIS, SAUVIGNON BLANC, POULLY - FUME, FRANCE	135
CHATEAU DE SANTENAY MERCUREY BLANC, BURGUNDY, FRANCE T	150
COVENANT, THE TRIBE, CHARDONNAY, CALIFORNIA, USA	110
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, PLIOCENE, COTES DU RHONE, FRANCE T	110
CHATEAU FONTENIL, FRONSAC, BOURDEAUX, FRANCE T	170
CHATEAU DE PARSAC ST EMILION, BORDEAUX, FRANCE	110
COVENANT THE TRIBE RED, CABERNET SAUVIGNON, SONOMA, USA	130
SHILOH SECRET RESERVE, CABERNET SAUVIGNON, ISRAEL	155
GRAND PUY DUCASSE CHATEAU GRAND CRU, BOURDEAUX, FRANCE T	295

T NON MEVUSHAL

\*\*Corkage fee of \$50 is applied for all outside bottles of wines (Maximum of two (2) bottles).  
\*\*Outside liquor is not prohibited in the restaurant.



CINKO  
ASIAN LATINO GRILL

