



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 Shiau

EVENT SALES

Anna Strindberg

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

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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

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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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KinGinNYC.com