



JINJO

BY LES AMIS GROUP



HIRUGOHAN



EACH SET IS SERVED WITH SALAD, PICKLES, SOUP

GYU SET

45

100GRAMS KAGOSHIMA
YAKINIKU BEEF,
ONSEN EGG,
JAPANESE RICE

TORI SET

29

GRILLED CHICKEN,
CHICKEN MEATBALL,
ONSEN EGG,
JAPANESE RICE

UNAGI SET

39

GRILLED UNAGI,
JAPANESE RICE

BITES

HOT

YAKI GOMA TOFU 7.5
tofu, aichi and
kyoto miso

CHAWANMUSHI 12
steamed egg custard, truffle

HARUMAKI 10
fritters

UMAKI 13
unagi omelette

COLD

TOMATO 10
momotaro tomato,
pickled compote

HIGAWARI SASHIMI 18
raw sliced fish

TAKO YUZU 18
octopus, yuzu

UZAKU 12
unagi, pickled vegetable,
wakame

SEASONAL SAKE

FLIGHT OF 4 48



LUNCH SETS ARE AVAILABLE FROM MONDAY TO FRIDAY,
12:00PM TO 2:30PM (LAST ORDER 2:00PM)

• all prices are subject to prevailing government taxes & service charge •




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BITES

HOT

seasonal, enquire availability

ANKIMO 12
warm spicy monkfish liver

 **KOTSUZUI** 15
bone marrow, jinjo tare, rice

 **YAKI GOMA TOFU** 7.5
tofu, aichi and kyoto miso

 **CHAWANMUSHI** 12
steamed egg custard, truffle


HARUMAKI 10
fritters

NASU 12
eggplant, bonito

UMAKI 12
unagi omelette

GOLD


UZAKU 12
unagi, pickled vegetable,
wakame

 **TOMATO** 10
momotaro tomato, pickled
compote

HIGAWARI SASHIMI 18
raw sliced fish

TAKO YUZU 18
octopus, yuzu

JINJO SARADA 9
greens, sesame oil, vinegar

 **WAGYU YUBA** 13
wagyu beef, beancurd skin
monaka

CHARCOAL GRILLED

FROM THE SEA

MAGURO KAMA bluefin tuna chin	please enquire
IKA KIMUCHI squid, kimchi	28
UNAGI unagi, tare	17
GINDARA cod, miso	35
HOTATE hokkaido scallop	14


FROM THE LAND

TRUFFLE TEBASAKI chicken wing, truffle rice	9.5
TONTORO pork jowl, garlic chilli oil	18
BUTABARA pork belly, kyoto miso	18
FOIE GRAS duck liver, aichi red miso	18
WAGYU YAKINIKU 	48

KUSHIYAKI

MOMO thigh	5	NANKOTSU soft bone	5
KAWA 	5	LEBA chicken liver	5
TEBASAKI wing	6	HATSU heart	5
TSUKUNE 	5	SUNAZURI gizzard	5
NEGIMA chicken and leek	6	BONJIRI bishops nose	5
		WAGYU kagoshima sirloin	24

VEGETABLES

ZUKKINI zucchini	5	SHISHITO kyoto green pepper	5
SATSUMA-IMO chiba sweet potato seasonal, enquire availability	8	TOMOROKOSHI corn	8
NINNIKU 	14	KINOKO mushroom	5
NEGI gunma leek, vinegar miso	4	TAMANEGI aichi onion	7
		AKANASU tomato	4


DONABE

allow 35 mins prep time

japanese rice pot
add truffle at 7 dollars/gram

truffle (5g)	55
unagi	38
spicy beef	48

DESSERT

YUZU SORBET	6
BLACK SESAME ICE CREAM	6
MATCHA ICE CREAM	6
JINJO WARABIMOCCHI 	10
rice cake, kinako	

NOODLES. SOUP

RAMEN 	10
chicken broth	
HIMI UDON seasonal dipping sauce	12
TORISHIRU chicken broth, leek	5
GOHAN rice	4