



BY LES AMIS GROUP



LUNCH



SERVED WITH SALAD AND SOUP

JINJO

28

TRUFFLE SAKURA EBI,
YAKI GOMA TOFU,
TRUFFLE CHAWANMUSHI,
MOMOTARO

TORI

25

GRILLED CHICKEN,
CHICKEN MEATBALL,
ONSEN EGG,
JAPANESE RICE

GINDARA

35

GRILLED BLACK COD,
KYOTO MISO,
JAPANESE RICE

WAGYU

45

KAGOSHIMA BEEF,
YAKINIKU,
ONSEN EGG,
JAPANESE RICE

ADD-ONS

HOT

YAKI GOMA TOFU

tofu, aichi and kyoto miso

7

CHARCOAL KARAAGE

charcoal-batter fried chicken

10

TAKO KARAAGE

fried octopus

12

TRUFFLE CHAWANMUSHI

steamed egg custard, truffle

12

TONTORO

pork jowl, garlic, fried chilli oil

20

COLD

KIMCHI

fermented long cabbage

7

MOMOTARO

pickled japanese tomato

10

PICKLES

assortment of three

12

JINJO SALAD

greens, sesame oil, vinaigrette

12

SASHIMI

seasonal fish

18

SET LUNCH IS AVAILABLE FROM MONDAY TO FRIDAY
12:00PM TO 2:30PM (LAST ORDER 2:00PM)

Signature dishes are highlighted in red
All prices are subject to prevailing taxes and service charge



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BITES

EDAMAME 6
lightly salted

KIMCHI 7
fermented long cabbage

YAKI GOMA TOFU 7
tofu, aichi and kyoto miso

ASPARAGUS 9
lightly salted

MOMOTARO 10
pickled japanese tomato

CHARCOAL KARAAGE 10
charcoal-batter fried chicken

TAKO KARAAGE 12
fried octopus

KAWAHAGI 12
grilled filefish

EIHI 12
grilled stingray fin

NASU 12
eggplant, bonito

GINNAN 12
japanese ginkgo nut

PICKLES 12
assortment of three

JINJO SALAD 12
greens, sesame oil, vinaigrette

TRUFFLE
CHAWANMUSHI 12
steamed egg custard, truffle

KOTSUZUI 15
bone marrow, wagyu rice

SASHIMI 18
seasonal fish

FOIE GRAS 20
pan-seared duck liver

SUMIYAKI



MOMO
thigh

6

LEBA
chicken liver

6

NEGIMA
thigh and leek

6

HATSU
heart

6

TEBASAKI
wing

6

SUNAZURI
gizzard

6

TSUKUNE
chicken meatball

6

EBI
prawn

7

NANKOTSU
soft bone

6

HOTATE
scallop

8

KAWA
skin

6

SESERI
neck

8

BONJIRI
bishops nose

6

TRUFFLE TEBASAKI
chicken wing, truffle rice

9

VEGETABLES



NEGI
gunma leek

5

ZUKKINI
zucchini

5

OKURA
lady's finger

5

KINOKO
mushroom

5

SHISHITO
kyoto green pepper

5

SATSUMA IMO
chiba sweet potato

5

SHARING PLATES



TONTORO
pork jowl, garlic, fried chilli oil

20

IKA KIMCHI
squid, kimchi

28

BUTABARA
pork belly, kyoto miso

20

GINDARA
miso cod, smoked pickles

30

BUTA KAKUNI
braised pork belly cubes

25

MAGURO KAMA
bluefin tuna chin

seasonal

BUTA KARUBI
baby short rib, yakiniku

28

TODAY'S KAMA
seasonal fish collar

seasonal

WAGYU YAKINIKU
miyazaki

48

DONABE (FOR 2-3 SERVINGS)

JAPANESE RICE POT
35 mins prep time

add shaved truffles (per gram) 7
add foie gras 20

TRUFFLE (5 grams) 50
TRUFFLE SAKURA EBI 58
TRUFFLE WAGYU 68
SPICY BEEF 48
SALMON BELLY 35

DESSERT

JINJO WARABI MOCHI 10
rice cake, kinako, red beans

NOODLES • SOUP

HIMI UDON 12
seasonal dipping sauce

RAMEN 10
chicken broth

TORISHIRU 5
chicken broth, leek

GOHAN 4
japanese rice

ICE CREAM 6
matcha, goma, yuzu sorbet

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