

JINMI SIGNATURE



Assorted Marinated Seafood

178 FOR TWO

served with two rice, two seaweed soup,
4 side dishes, sesame oil and gamtae
upgrade to deshelled crab meat +\$2
change to spicy crab +\$2

*Seafood items are subject to change without notice



Premium Bansang

Signature Soy Crab 62/person
Signature Spicy Crab 63/person

served with rice, seaweed soup, 4 side dishes,
sesame oil and gamtae
upgrade to deshelled crab meat +\$2

JINMI MARINATED SEAFOOD

Soy Marinated Abalone 3pcs	(Wando Abalone, South Korea)	35
Soy Marinated Female Prawn 3pcs	(Wild Shrimp - Yellow Sea, South Korea. Seasonal menu)	28
Soy Marinated Salmon 6pcs		22
Spicy Marinated Shrimp 7pcs		19
Soy Marinated Shrimp 7pcs		17

Add-ons

Soy marinated crab(280g)**	48	Gamtae(6pcs)	4
Spicy marinated crab(380-400g)**	50	Seaweed Soup	3.5
4 Side Dishes	11	Roasted Seaweed(6pcs)	3
Rice	3		

Chef's selection

JINMI LUNCH TRAY

*Each tray item MUST be ordered individually per person.
*Each lunch tray is served with rice, seaweed soup, and 2 side dishes.

Chargrilled Salmon	연어구이	32.5
Grilled Spicy Baby Octopus	쭈꾸미구이	28.5
Korean Soy Chicken Galbi	간장닭갈비	22.5
Soy Marinated Salmon Tray	간장연어장밥	26.5
Soy Marinated Shrimp Tray	간장새우장밥	24.5
Spicy Marinated Shrimp Tray	스파이시 새우장밥	25.5

JINMI TAPAS

Gae-Jang Gooksu	*Substitute to daily fresh seafood MP	35
게장 들기름국수	Soy marinated female crab, buckwheat noodle, perilla oil, white kimchi(non-spicy), house made soy sauce, roasted seaweed	
Spicy Octopus Gooksu		32
통낙지 비빔국수	Grilled whole octopus, buckwheat noodle, house made spicy sauce(can be on the side)	
Bibimbap (tofu or beef tartare)		25/31
비빔밥	Rice, carrot, zucchini, mushroom, radish, tofu or beef tartare (sauce on the side)	
Seafood Chive Pancake		28
쭈꾸미 새우 부추전	Grilled spicy marinated mini octopus, grilled shrimp, chive, yuzu dipping sauce	
Kid's Meal	(Only available for children age 9 or under)	18
키즈밀	Rice, soup, chicken gangjeong, grilled marinated salmon, Korean style soy braised beef, juice	
Eunzul-Dang Dessert		17
은율당	1 Ang-Butter(Red bean paste with Isigny butter), 1 Financier(option: candied sweet potato/ black sesame/ mugwort ingeolmi) and yang-geng	



JINMI
Korean Soul food

JINMI SIGNATURE

(All crabs are imported from Seosan, South Korea)



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Signature Spicy Crab  63/person

served with rice, seaweed soup, 4 side dishes, sesame oil and gamtae

upgrade to deshelled crab meat +\$2



Assorted Marinated Seafood


178 FOR TWO

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change to spicy crab +\$2

**Seafood items are subject to change without notice*

 Chef's selection



JINMI
Korean Soul food

JINMI MARINATED SEAFOOD

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Add-ons

Soy marinated crab(280g)**	48	Gamtae(6pcs)	4
Spicy marinated crab(380-400g)**	50	Seaweed Soup	3.5
4 Side Dishes	11	Rice	3
		Roasted Seaweed(6pcs)	3

*Please inform your server of any food allergies *Prices are subject to change without prior notice

*Side dishes are non-refillable *Additional charges may apply for extra sauce or special requests



JINMI
Korean Soul food

JINMI TAPAS

-  **Korean Style Grilled Eel** *(Seasonal menu)* 78
장어구이
Eel, salt, ssam(wrap), ssamjang
-  **Prime Angus Beef Steak** 68
Prime 등급 블랙 앵거스 갈비 스테이크
6 oz Prime short rib, house made galbi sauce, gamtae chimichurri, Korean style pickle
Served with ssam(wrap)
-  **Crab Soup**  68
꽃게탕
Female crab, shrimp, clam, bean paste, mushroom, radish, zucchini, green onion
- Spicy Grilled Back Rib**  35
립구이
5 pc Grilled pork back rib, house made spicy sauce, grilled sweet corn
-  **Pork Jowl Bossam** 33
된장 항정살 보쌈
Pork jowl, soybean paste, gamtae chimichurri, Korean style pickle, peanut butter
-  **Yukhoe (Korean style beef tartare)** 32
육회
Fresh raw beef, soy-based sauce, cured egg yolk, roasted seaweed, Korean pear, green onion, radish
-  **Seafood Chive Pancake** 28
쭈꾸미 새우 부추전
Grilled spicy marinated mini octopus , grilled shrimp, chive, yuzu dipping sauce

Nurungji Chicken Gangjeong 21

누룽지 닭강정

Deep fried braised chicken, house made soy sauce, crispy rice flakes

Prawn Bisque Tofu Soup 19

새우비스크 순두부 찌개

Shrimp bisque, prawn, soft tofu, poached egg, house made spicy paste, shrimp head broth simmered for 10 hours

Gyeran-Jjim 18

달걀찜

Egg, green onion, sesame oil, seafood broth

Gae-Jang Gooksu 35

게장 들기름국수

Soy marinated female meat, buckwheat noodle, perilla oil, white kimchi(non-spicy), house made soy sauce, roasted seaweed

Spicy Octopus Gooksu 32

통낙지 비빔국수

Grilled whole octopus, buckwheat noodle, house made spicy sauce(can be on the side)

Butter Abalone Rice 33

완도전복버터밥

Abalone, abalone intestinal sauce, grilled gamtae, grilled pine nut

Bibimbap (tofu or beef tartare) 25/31

비빔밥

Rice, carrot, zucchini, mushroom, radish, tofu or beef tartare (sauce on the side)

Kid's Meal 18

키즈밀


Rice, soup, chicken gangjeong, grilled marinated salmon, Korean style soy braised beef, juice

Eunyul-Dang Dessert 17

은율당

1 Ang-Butter(Red bean paste with Isigny butter), 1 Financier(option: candied sweet potato/black sesame/ mugwort ingeolmi) and yang-geng

DRINK

 Chef's selection

WINE



glass 4oz/bottle

Italo Cescon Pinot Noir 15/58


Red | Veneto, Italy, 2021
Fine and elegant bouquet, with small red berries aroma, roses and citrus scents, spicy and a bit herbaceous.



 glass 4oz/bottle

Italo Cescon Pinot Grigio 16/61


White | Veneto, Italy, 2021
Intense and elegant, fruity with peach and citrus aromas, spicy with nutmeg scent. Dry and fresh sensation enhances elegant fruity flavors.




glass 4oz/bottle

Plano Malagousia 11/ 48


White | Drama, Greece, 2021
Fragrant nose of melons, green apples, guava, lemons and almond blossom. Fresh and floral with a mineral stony twist, too. Medium body and lovely sleek texture.



glass 4oz/bottle

 **Cornarea Roero Arneis** 19/72

White | Piemonte, Italy, 2020
It has an original and intense aroma of white flowers and fruits such as pear, peach, pineapple and passion fruit.





glass 4oz/bottle

Miolo Lote 43 15/69

Red | Vale dos Vinhedos, Brazil, 2022
A full-bodied Brazilian wine with intense aromas and flavours of plum, tobacco, truffles, cocoa, and complex savory notes.

PREMIUM KOREAN LIQUOR



 **SolSongJu** 375ml, 13% 35


Solsongju is a premium pine rice wine produced with a treasured 500 year old family recipe from Hadong Clan of the Jeong Family. A sip of Solsongju liquor will instantly transport you to a cool pine grove with its minty and refreshing mouthfeel.




 **LeeGangJu** 375ml, 25% 70

LeeGangJu is a traditional Korean spirit recognized as an official cultural heritage in South Korea due to its rich history and the precise craftsmanship. It is distilled from a unique blend of rice, barley, and Nuruk culture carefully cultivated by the highly celebrated Master Cho Jung-Hyung. This distillate is then aged with Korean pear, ginger, turmeric, cinnamon, and honey for 18 months.


MAKGEOLLI



 **Ji-Pyeong Draft Makgeolli** 18.5


750ml, 5.5% Add-on Honeycomb 3.5

COCKTAIL




Edelweiss 25

Elderflower 1oz, Midori 1oz, Elderflower syrup, Sparkling soda water




Golden Ginger Bloom 22

Whisky 1oz, Golden rum 1oz, Egg white, Honeycomb, Lemon juice, Ginger puree




Vigne Verte 21

Grape tequila 1oz, Grape juice, Midori 1oz, Green grape liquor 1oz



Lavender Lovestory 19.5

Empress Indigo gin 2oz, Lavender syrup, Lemon juice, Vanilla syrup, Sparkling soda water



Pink Lychee 17.5

Empress rose gin 2oz, Lychee syrup, Passionfruit syrup, Sparkling soda water

BEER

Cass	Lager, 500ml, 4.5%	17
Terra	Lager, 500ml, 4.6%	17
Sapporo	Lager, 5%	pint 9.5/pitcher 28.5
Non-Alcohol Beer		6.5

SOJU

Chamisul Fresh	360ml, 16%	18.5
Chum Churum Saero	375ml, 16%	18.5
Saero Lychee		18.5
Saero Apricot		18.5
Add-on	Fresh squeezed whole lemon	3

MOCKTAIL

Hibiscus Peach	11
Peach, Hibiscus, Mint, Peach syrup, Sparkling soda water	
Blooming Rose	12
Rose tea, Rosemary, Rose syrup, Lemon, Sparkling soda water	

BEVERAGE

San Pellegrino Sparkling Water	900ml	11
Coke		3.5
Coke Zero		3.5
Sprite		3.5