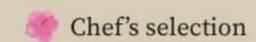


## JINMI SIGNATURE

(All crabs are imported from Seosan, South Korea)





#### **Assorted Marinated Seafood**

178 FOR TWO

served with two rice, two seaweed soup, 9 side dishes, sesame oil and gamtae upgrade to deshelled crab meat +\$2 change to spicy crab +\$2



## Premium Bansang 🦛

Signature Soy Crab 68/person
Signature Spicy Crab 99/person

served with rice, seaweed soup, 9 side dishes, sesame oil and gamtae upgrade to deshelled crab meat +\$2

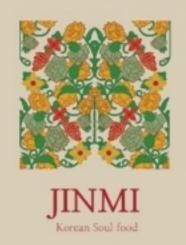


## Hansang

Signature Soy Crab 58/person
Signature Spicy Crab 59/person

served with rice, seaweed soup, sesame oil and gamtae

upgrade to deshelled crab meat +\$2



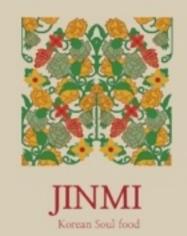
# JINMI MARINATED SEAFOOD

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

9 Side Dishes 19 Rice 4 Side Dishes 11 Roasted Seaweed(6pcs)

<sup>\*</sup>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 TAPAS

*	Female Crab Soup / 꽃게탕	68
	Female crab, shrimp, clam, bean paste, mushroom, radish, zucchini, green onion	
	Truffle Japchae 트러플잡채	31
	Glass noodle, muchroon, beef, truffle sauce, sesame, asparagus, egg garnish	
*	Yukhoe (Korean style beef tartare) <sup>৭</sup> ই	28
	Fresh raw beef, soy-based sauce, cured egg yolk, roasted seaweed, Korean pear, green onion, radi	sh
<b>39</b>	Seafood Chive Pancake 쭈꾸미 새우 부추전	28
	Grilled spicy marinated mini octopus ૐ, grilled shrimp, chive, yuzu dipping sauce	
	Grilled Green Onion Butter Cream 대파버터구이	22
	Green onion, basil cream, butter, grilled baguette Add-on Bauguett 3	
	Nurungji Chicken Gangjeong 누룽지 닭강정	19
	Deep fried braised chicken, house made soy sauce, crispy rice flakes	
	Prawn Bisque Tofu Soup 🀠 새우비스크 순두부 찌개	19
	Shrimp bisque, prawn, soft tofu, poached egg, house made spicy paste, shrimp head broth simmered for 10 hours	
	Gyeran-Jjim 달걀찜	18

Egg, green onion, sesame oil, seafood broth

8	Gae-Jang Gooksu *Substitute to daily fresh seafood MP 게장 들기름국수	35
	Soy marinated female meat, buckwheat noodle, perilla oil, white kimchi(non-spicy), house made soy sauce, roasted seaweed	
	Spicy Octopus Gooksu 🌽 통낙지 비빔국수	32
	Grilled whole octopus, buckwheat noodle, house made spicy sauce(can be on the side)	
8	Butter Abalone Rice 전복버터밥(완도산)	33
	Abalone, abalone intestinal sauce, grilled gamtae, grilled pine nut	
	Bibimbap (tofu or beef tartare) 비빔밥	25/31
	Rice, carrot, zucchini, mushroom, radish, tofu or beef tartare (sauce on the side)	
	Kid's Meal (Only available for children age 9 or under) 키즈밀	18
	Rice, soup, chicken gangjeong, grilled marinated salmon, Korean style soy braised beef, j	uice
	JINMI BBQ TAPAS	
49	Korean style Grilled Eel (Seasonal menu) 장어구이	78
	Eel, salt, 3 sauces, ssam	
89	Prime Angus Beef Steak Prime 등급 블랙 앵거스 갈비 스테이크	68
	6 oz Prime short rib, house made galbi sauce, gamtae chimichurri, Korean style pickle Served with ssam(wrap)	
	Spicy Grilled Back Rib 🌽 립구이	32
	5 pc Grilled port back rib, house made spicy sauce, grilled sweet corn	
8	Pork Jowl Bossam 된장 항정살 보쌈	32
	Pork jowl, soybean paste, gamtae chimichurri, Korean style pickle, peanut butter	
	Grilled Mushroom 양송이구이	16
	6 pc Brown mushroom, maldon salt	
	Add-ons Seem/waggie wren) 2.5 Seewaad Soup 2.5 Piece 2 Dielele 2	of's salaction

Ssam(veggie wrap) 3.5 Seaweed Soup 3.5 Rice 3 Pickle 3

Chef's selection

## DRINK

#### Chef's selection

#### WINE

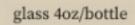


#### Italo Cescon Pinot Noir

glass 4oz/bottle 15/58

Red | Veneto, Italy, 2021

Fine and elegant bouquet, with small red berries aroma, roses and citrus scents, spicy and a bit herbaceous.





#### 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.

#### Plano Malagousia

glass 4oz/bottle

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.



#### Miolo Lote 43

glass 4oz/bottle

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

Add-on Honeycomb 3.5 750ml, 5.5%

#### 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



11



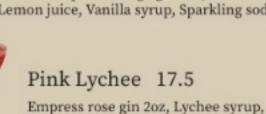
#### Vigne Verte 21

Grape tequila1oz, 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

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

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

#### BEVERAGE

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

#### JINMI SIGNATURE



#### Assorted Marinated Seafood

178 FOR TWO

served with two rice, two seaweed soup, 9 side dishes, sesame oil and gamtae upgrade to deshelled crab meat +\$2 change to spicy crab +\$2



#### Premium Bansang 🦣

Signature Soy Crab 68/person
Signature Spicy Crab 69/person

served with rice, seaweed soup, 9 side dishes, sesame oil and gamtae upgrade to deshelled crab meat +\$2



#### Hansang

Signature Soy Crab 58/person
Signature Spicy Crab 59/person

served with rice, seaweed soup, 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
	Chef's selection

#### JINMI LUNCH TRAY

Lunch tray comes with Rice, 3 side dishes, choice of BBQ item \*Each tray item MUST be ordered individually per person

Choice of BBQ	
Black Angus Chop Steak 블랙 앵거스 참스테이크	38.5
Chargrilled Salmon 연어구이	32.5
Grilled Spicy Baby Octopus 쭈꾸미구이	28.5
Korean Red Chilli BBQ Pork 고추장 삼겹살	27.5
Korean Soy Chicken Galbi 간장닭갈비	25.5

Choice of Soup	otional)
Bulgogi Stew 뚝배기불고기	6.5
Kimchi Stew 김치찌개	5
Soy Bean Paste Stew 된창찌개	4.5
Seaweed Soup 미역국	3.5

#### JINMI TAPAS

《 Gae-Jang Gooksu *Substitute to dai 게장 들기름국수 Soy marinated female crab, buckwheat nood house made soy sauce, roasted seaweed			35
Spicy Octopus Gooksu <i>켓</i> 통낙지 비빔국수 Grilled whole octopus, buckwheat noodle, ho	ouse made spicy	sauce(can be on the side)	32
Bibimbap (tofu or beef tartare 비빔밥 Rice, carrot, zucchini, mushroom, radish, to		e (sauce on the side)	25/31
Seafood Chive Pancake 쭈꾸미 새우 부추전 Grilled spicy marinated mini octopus ✓, grille	ed shrimp, chive	, yuzu dipping sauce	28
Add-ons			
Soy marinated crab(280g)**	48	Gamtae(6pcs)	4
Spicy marinated crab(380-400g)**	50	Seaweed Soup	3.5
9 Side Dishes	19	Rice	3
4 Side Dishes	11	Roasted Seaweed(6pcs)	3





LUNCH

MONDAY - FRIDAY 11:30 AM - 2:30 PM