



**JINMI**  
Korean Soul food

## JINMI SIGNATURE

(All crabs are imported from Seosan, South Korea)



### Assorted Marinated Seafood

178 for Two

Served with 1 raw soy marinated crab, seasonal seafood, 2 rice, 2 seaweed soup, 4 side dishes, sesame oil and gamtae

Upgrade to deshelled crab meat +\$2

Change to spicy crab +\$2

Upgrade to uni seaweed soup +\$38/one soup



### Premium Soy Crab Bansang

62/person

Served with 1 raw soy marinated crab, rice, seaweed soup, 4 side dishes, sesame oil and gamtae

Upgrade to deshelled crab meat +\$2

Upgrade to uni seaweed soup +\$38



### Premium Spicy Crab Bansang

63/person

Served with 1 raw spicy marinated crab, rice, seaweed soup, 4 side dishes, sesame oil and gamtae

Upgrade to deshelled crab meat +\$2

Upgrade to uni seaweed soup +\$38

# JINMI SIGNATURE

(From Seosan, Wando, Yeosu - South Korea)

## Marinated Seafood

Soy Marinated Abalone 3pcs <small>(cooked)</small>	43
<small>(Live Wando Abalone, South Korea)</small>	
Soy Marinated Female Prawn 3pcs <small>(raw)</small>	33
<small>(Wild Prawn - Yellow Sea, South Korea. Seasonal menu)</small>	
Soy Marinated Salmon 6pcs <small>(raw)</small>	22
Spicy Marinated Shrimp 7pcs <small>(raw)</small> 	19
Soy Marinated Shrimp 7pcs <small>(raw)</small>	17

## Add-ons

Soy marinated crab (280g-290g)**	48
Spicy marinated crab (280g-290g)**	50
4 Side dishes	11
Gamtae 8pcs	4
Roasted Seaweed 8pcs	3
Seaweed soup	3.5
Rice	3

\*\*Crab add-on is only available with Bansang or Assorted seafood

## LUNCH SPECIAL

(Monday to Friday | 12 pm - 2 pm)

\*Lunch tray is served with seaweed soup and 2 side dishes

<b>Soy Marinated Salmon Tray</b>	26
<b>간장연어장밥</b>	

Salmon, onion, sprout, roasted seaweed flake, organic egg yolk, sesame oil

<b>Spicy Marinated Shrimp Tray </b>	25
<b>양념새우장밥</b>	

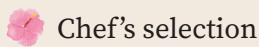
Spicy shrimp, onion, sprout, roasted seaweed flake, organic egg yolk, sesame oil

<b>Soy Marinated Shrimp Tray</b>	24
<b>간장새우장밥</b>	

Shrimp, onion, sprout, roasted seaweed flake, organic egg yolk, sesame oil

## Food Safety Notice

For your safety, we cannot package leftovers containing raw marinated seafood. Because our marinades are low in sodium, the seafood is especially delicate and may spoil quickly once served. If you choose to take leftovers home, please cook them thoroughly before eating.



## GRILLED TAPAS

	<b>Korean Style Grilled Eel</b> 장어구이 (Seasonal menu)	78
	1 Eel, House made soy sauce, ssam(wrap)	
	<b>Prime Angus Beef Steak</b> 블랙 앵거스 갈비 스테이크	73
	6 oz prime short rib, house made galbi sauce, gamtae chimichuri	
	<b>Spicy Grilled Back Rib</b> 립구이	38
	5 pcs grilled pork back rib, house made spicy sauce, grilled sweet corn	
	<b>Pork Jowl Bossam</b> 항정살 보쌈	36
	Aged pork jowl with soybean paste and peanut butter, ssam(wrap)	

**Add-ons**    Ssam(veggie wrap) 4    Seaweed Soup 3.5    Rice 3    4 Side dishes 11

## TAPAS

	<b>Butter Abalone Rice</b> 완도전복버터밥 (Live Wando Abalone, South Korea)	38
	Abalone, abalone intestinal sauce, grilled gamtae, grilled pine nut, La Conviette butter	
	<b>Spicy Octopus Gooksu</b> 통낙지 비빔국수	35
	Grilled whole octopus, rice noodle, cucumber, perilla sauce, house made spicy sauce(can be on the side)	
	<b>Yukhoe (Korean style beef tartare)</b> 육회	32
	Fresh raw beef, soy-based sauce, egg yolk, roasted seaweed, Asian pear, white onion, radish	
	<b>Seafood Chive Pancake</b> 쭈꾸미 새우 부추전	28
	Gilled spicy marinated mini octopus , grilled shrimp, chive, yuzu dipping sauce	
	<b>Bibimbap (tofu or beef tartare)</b> 비빔밥	25/31
	Rice, carrot, zucchini, mushroom, radish, tofu or beef tartare (sauce on the side)	
	<b>Nurungji Chickien Gangjeong</b> 누룽지 닭강정	21
	Deep fried braised chicken, house made soy sauce, crispy rice flake	
	<b>Prawn Bisque Tofu Soup</b> 새우비스크 순두부 찌개	19
	Shrimp bisque, prawn, soft tofu, poached egg, house made spicy paste, shrimp head broth simmered for 10 hours	
	<b>Kid's Meal</b> 키즈밀 (*Only available for children age 9 or under)	18
	Rice, seaweed soup, 3 side dishes, juice	

**Add-ons**    Seaweed Soup 3.5    Rice 3    4 Side dishes 11    Roasted seaweed 8pcs 3

## Gae-Jang Gooksu 계장 들기름국수 38

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



## Crab Soup 꽃게탕 68

1 Female crab, 3 seasonal seafood, crown daisy, mushroom, radish, zucchini, onion



## Oyster Pancake 굴전 42

Seasonal oyster, egg, watercress or water parsley



## JINMI Birthday Bapsang starts at 48 JINMI 생일 밥상

Seasonal uni seaweed soup, seasonal vegetable rice, white onion, 3 side dishes, grilled seasonal seafood

In Korea, it is customary to enjoy seaweed soup on birthdays. To celebrate this special day, Chef Jay has prepared a table filled with seasonal ingredients. We wish you a delicious meal and good health.

\*Prices are subject to change depending on ingredients.

\*Available by reservation only. (at least 3 days in advance)

\*Images are for illustrative purposes only. Actual dishes may vary.



# DRINK

## PREMIUM KOREAN LIQUOR

LeeGangJu | 이강주 | 375ml, 25% 

70



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

Won Mae | 원매 | 375ml, 13%

38



A premium Korean plum wine crafted from the highest quality golden maesil(golden plum), harvested at their peak for rich, natural flavour. Infused with honey using traditional methods, it offers a delicately sweet, smooth taste with a fragrant finish.

## KOREAN RICE WINE

Local Rice Wine Brewery - Hae Chang 

Dongdongju | 해창 동동주 | 250ml, 12%

22

An authentic Iyangju crafted from glutinous rice, non-glutinous rice, and white koji. After 30 days of aging, it is carefully clarified into a pure, refined sake-like liquor. Made solely from rice and fermentation starters, with no additives.

Makgeolli | 해창 막걸리 | 400ml, 9%

24

A traditional Iyangju brewed with glutinous rice, non-glutinous rice, and nuruk. Aged for 15 days, it carries a deep yet smooth flavour. Naturally fermented with no added sugar or artificial sweeteners.

Ji-Pyeong Original | 지평 막걸리 | 750ml, 5.5%

19

Jipyeong Makgeolli is a No.1 popular brand, a traditional Korean rice wine, known for its smooth, subtly sweet taste and is made with domestically sourced rice and clean water.

Ji-Pyeong Chestnut | 지평 밤막걸리 | 750ml, 5%

19

Subtly sweet Korean rice wine known for its creamy texture and nutty chestnut flavour, offering a cozy autumn vibe, often enjoyed chilled with Korean food.

## KOREAN SOJU



Chamisul Fresh 18.5  
360ml, 16%



Chum Churum 18.5  
Saero  
375ml, 16%



Saero Lychee 18.5  
375ml, 12%



Saero Apricot 18.5  
375ml, 12%

 Chef's selection



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## JINMI SIGNATURE COCKTAIL

### Obangsaek: The Five Elements

Cocktails inspired by Korea's five traditional colours.



#### ■ 靑 - Blue | Yeon | 청 연

32

White Vodka 2 oz, ginger syrup, egg white, lemon juice, dried ginseng, dried pear, dried lotus leaf, honey comb, sparkling soda water



#### ■ 赤 - Red | Bun-Hong | 적 분홍

19

Empress Rose Gin 1 oz, lychee syrup, passion fruit syrup, lemon juice, lychee, dried lime, sparkling soda water



#### ■ 黃 - Yellow | Omija Whiskey | 오미자위스키

27

Bourbon Whiskey 2 oz, housemade omija slush, dried orange, herb

\*Omija is "five-flavour berry" for its distinct tastes of sweet, sour, salty, bitter, and pungent.



#### ■ 百 - White | Lo | 백로

21

Korean green grape Soju 2 oz, Midori 1 oz, green grape juice, green grape syrup, lemon juice, cocktail cherry, sparkling soda water



#### ■ 黑 - Black | Hwa | 흑화

28

Elderflower Gin 1 oz, Martini Bianco 1 oz, Empress Indigo Gin 1 oz, egg white, charcoal, black currant juice, dried flower, gold flake

## MOCKTAIL

### Omija | 오미자

18

Handmade omija extract, dried orange, herb, sparkling soda water

### Maesil | 매실

17

Green plum extract, lemon juice, mint, dried lime, sparkling soda water

 Chef's selection



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## WINE



### Cornarea Roero Arneis



glass 4 oz/bottle

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.



### Italo Cescon Pinot Grigio



glass 4 oz/bottle

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 flavours.



### 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.



### Plano Malagousia

glass 4 oz/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.

## BEER

Cass	Lager, 640ml, 4.5%	18
Terra	Lager, 500ml, 4.6%	17
Asahi	Lager, 5% 300ml 7.5/ 500ml 9.5/ pitcher 28.5	28.5
Non-Alcohol Beer		6.5

## BEVERAGE

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

Chef's selection

# D E S S E R T

## KOREAN STYLE BUTTER CAKE (1pc)

Black Sesame 6.5  
Mugwort 6



## YANG-GENG (1pc) 4.5

Green tea  
Black sesame  
Purple yam  
Kabocha



## BUTTER & RED BEAN SANDO (1pc) 9



## TIRAMISU Chestnut 12 Black Sesame 11



\*Please inform your server if you have  
a dairy or nut allergy.