

JINMI SIGNATURE BANSANG

(All crabs are imported from Seosan, South Korea)

*Please note that crab prices may vary depending on market conditions.

*Limited availability daily



Modum Jang Bansang

178 for Two (MP)

Served with one soy-marinated raw crab, a selection of seasonal seafood, two bowls of rice, two bowls of seaweed soup, four side dishes, sesame oil, and premium gamtae seaweed.

Upgrade to pre-shelled crab(meat only) +\$2
(with sesame, egg yolk, seaweed flake, scallion)

Upgrade to uni seaweed soup +\$38/soup

Change to spicy crab +\$2 🌶️

Add-ons: Soy marinated crab (280g-290g) +\$48

Spicy marinated crab (280g-290g) +\$50 🌶️

Local BC uni +\$M.P



Ganjang Gejang Bansang

62 per person (MP)

Served with one soy-marinated raw crab, one bowl of rice, one bowl of seaweed soup, four side dishes, sesame oil, and premium gamtae seaweed.

Upgrade to pre-shelled crab(meat only) +\$2
(with sesame, egg yolk, seaweed flake, scallion)

Upgrade to uni seaweed soup +\$38/soup

Add-ons: Soy marinated crab (280g-290g) +\$48

Spicy marinated crab (280g-290g) +\$50 🌶️

Local BC uni +\$M.P



Yangnyeom Gejang Bansang 🌶️

64 per person (MP)

Served with one spicy marinated raw crab, one bowl of rice, one bowl of seaweed soup, four side dishes, sesame oil, and premium gamtae seaweed.

Upgrade to pre-shelled crab(meat only) +\$2
(with sesame, egg yolk, seaweed flake, scallion)

Upgrade to uni seaweed soup +\$38/soup

Add-ons: Soy marinated crab (280g-290g) +\$48

Spicy marinated crab (280g-290g) +\$50 🌶️

Local BC uni +\$M.P

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

*Please inform your server of any food allergies *Images are for reference only

JINMI SIGNATURE

Marinated Seafood

Soy Marinated Abalone 3pcs <i>(cooked)</i> <i>(Live Wando Abalone, South Korea)</i>	43
Soy Marinated Spot Prawn 5pcs <i>(raw)</i> <i>(Local BC Spot prawn)</i>	38
Soy Marinated Salmon 6-7pcs <i>(raw)</i> <i>(Local BC Salmon)</i>	22
Spicy Marinated Shrimp 6-7pcs <i>(raw)</i> 🌶️	19

Add-ons

4 Side dishes	11
Gamtae 8pcs	4
Roasted Seaweed 8pcs	3
Seaweed soup	3.5
Rice	3

LUNCH SPECIAL

Monday to Friday | 12 pm - 2 pm (Excluding Holidays)

*Lunch special is served with one bowl of rice, one bowl of seaweed soup and two side dishes.

Ganjang Yeoneo Jang Bap (Soy marinated salmon tray) 26

Soy marinated salmon, onion, sprout, roasted seaweed flake, organic egg yolk, sesame oil

Yangnyeom Saeu Jang Bap (Spicy marinated shrimp tray) 🌶️ 25

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

Ganjang Saeu Jang Bap (Soy marinated shrimp tray) 24

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

Before enjoying our Ganjang Gejang (soy-marinated crab)

We do not recommend consuming persimmons or acidic fruits such as oranges, grapefruits, or mandarins together with soy-marinated crab, as these fruits may react with the crab's proteins and could cause stomach discomfort or diarrhea.

Additionally, please avoid drinking excessive amounts of cold water or consuming ice cream during your meal, as this may also lead to digestive discomfort.

Thank you for your understanding, and we hope you enjoy your dining experience.

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.

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

GRILLED TAPAS



Kkotge Gui (Grilled crab) (450-480g) 68

Grilled Korean blue crab brushed with rich, savory butter infused with slow-simmered crab broth. (Male blue crab from Seosan, South Korea)

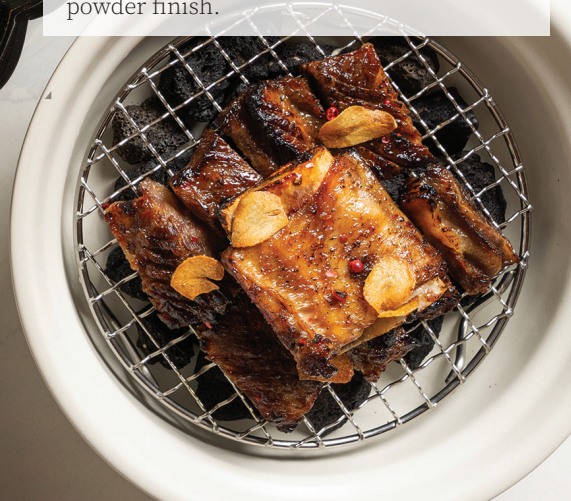


Galbi Gui (300g) 63

Korean-style beef short ribs marinated for 24 hours in our house-made kelp soy sauce, with a delicate charcoal infusion and jujube powder finish.

Dakgalbi Gui (Spicy grilled chicken) 36

Tender chicken marinated in our house-made gochujang (Korean chili paste) sauce, finished with a delicate charcoal infusion, and topped with perilla oil crumbles.



Jangeo Gui (Grilled eel) 78

Grilled eel, repeatedly basted with an emulsified soy glaze and infused with charcoal aroma, resulting in a sweet and umami-rich finish.



Hangjeongsal Gui (Grilled pork jowl) 38

Juicy pork jowl marinated in a unique blend of house-made doenjang (soybean paste) and fermented rice wine solids, delicately infused with charcoal aroma and finished with fermented shrimp powder.





Haemul Buchujeon (Seafood chive pancake) 23

Gilled spicy marinated mini octopus 🌶️, grilled shrimp, chive, yuzu dipping mustard sauce



Bulgogi Uni Jeon 35

Bulgogi(marinated beef), scallion, shiitake mushroom, onion, uni gelee, gamtae



Guljeon(Oyster pancake) 32

Oyster, watercress or water parsley
*Served with two sauces



Kkotge Tang 🌶️ 68

Whole female crab, seasonal seafood, crown daisy, radish, zucchini, onion



Tangpyeongchae (Traditional Korean salad) *Vegetarian option available 21

Mung bean jelly, mung bean sprout, cucumber, beef, shiitake mushroom, julienned egg, soy vinegar dressing with pickled mustard green

Yukhoe (Korean style beef tartare) 32

Raw beef, soy-based sauce, egg yolk, roasted seaweed, Asian pear, scallion white, smoked sesame oil

Dakgangjeong (Boneless Korean fried chicken) 26

Chicken thigh, toasted rice powder, choice of house-made soy sauce or sweet and spicy sauce 🌶️, nut

Saeu Sundubu Jjigae (Prawn bisque tofu soup) 🌶️ 19

Prawn, soft tofu, poached egg, house-made spicy paste, 10 hours simmered crab and shrimp head broth

*Rice is not included



BIRTHDAY BAPSANG

JINMI Birthday Bapsang

Seasonal Pricing 55-62

Served with one bowl of uni seaweed soup, one bowl of rice and seven side dishes.

In Korea, it is customary to enjoy seaweed soup on birthdays.

To celebrate this special day, Chef Jay has prepared a table filled with carefully selected ingredients.

We wish you a delicious meal and good health.

***Advance reservation required (3 days prior)**

***Limited availability**

SOLO BOWL

Gejang Guksu

38

Soy marinated female crab meat, buckwheat noodle, perilla oil, white kimchi, roasted seaweed, house-made soy sauce infused with crab broth

Nakji Bibim Guksu (Spicy octopus noodle)

35

Grilled octopus, rice noodle, pickled radish, smoked sesame oil, seaweed flake, gochujang vinaigrette

Wando Jeonbok Butter Bap (Butter abalone rice)

39

Abalone, abalone tomalley, grilled gamtae, grilled pine nut, butter
*Served with one bowl of seaweed soup and kimchi

Jinmi Jang Bap

43

Uni, charred soy marinated assorted seafood, seasonal seaweed, diced vegetable
*Served with one bowl of seaweed soup and kimchi

Chaesik Bansang (Vegetarian Bansang)

39

One bowl of rice, one bowl of seaweed soup, four vegetarian banchan(side dishes)


Kid's Bansang **(*Only available for children age 9 or under)**

22

One bowl of rice, one bowl of seaweed soup, three side dishes, juice

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 - Wolha 月下 

Wolha Dongdongju | 월하 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.

Wolha Makgeolli | 월하 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.

Imported from Korea

Ji-Pyeong Original | 지평 막걸리 | 750ml, 5.5% 19

Ji-Pyeong 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

360ml, 16%

18.5



Chum Churum Saero

375ml, 16%

18.5



Saero Lychee

375ml, 12%

18.5



Saero Apricot

375ml, 12%

18.5

JINMI SIGNATURE COCKTAIL

Obangsaek: The Five Elements

Cocktails inspired by Korea's five traditional colours.



■ 靑 - Blue | Yeon | 청연 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 | 적분홍 19

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



■ 黃 - Yellow | 오미자 위스키 Omija Whiskey 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.



■ 白 - 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

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

Non-Alcohol Beer 6.5

BEVERAGE

San Pellegrino Sparkling Water 900ml 11

Coke 3.5

Coke Zero 3.5

Sprite 3.5



JINMI
Korean Soul food

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

glass 4 oz/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.



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.

CHAMPAGNE



Moët & Chandon Brut Imperial

200ml/750ml

48/150

12.5% | Champagne, France

A vibrant and elegant Champagne with crisp green apple, citrus, and subtle brioche notes, balanced by a smooth, refreshing finish.



Ruinart Blanc de Blancs 750ml

250

12.5% | Champagne, France

A refined Chardonnay-based Champagne with fresh citrus and white floral notes, complemented by a silky texture and a crisp, elegant.



Dom Pérignon Brut 750ml

480

12.5% | Champagne, France

A prestigious vintage Champagne known for its elegance, fine bubbles, and complex notes of citrus, brioche, and toasted almonds.

D E S S E R T

ARTISAN RICE GANGJEONG (1pc) 5.5

Traditional Korean sweet brown rice crisps with house-dried fruits and gamtae seaweed.



TIRAMISU

Chestnut 12

Black Sesame 11



BUTTER & RED BEAN SANDO (1pc) 9



KOREAN STYLE BUTTER CAKE (1pc)

Double chocolate 7

Fig & Cream cheese 6.8

Black sesame 6.5



CHESTNUT YANG-GENG (1pc) 4.8



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