

### **OUR STORY**

Welcome to JINMI.

JINMI combines authentic South Korean soul food with a touch of Pacific Northwest cuisine to create a truly wonderful dining experience.

JINMI is the result of Chef J's journey introducing the delicate flavours of Marinated Soy Crab and Seafood from his hometown in Namwon, South Korea to Vancouver. Having been embraced by the local community that has enjoyed our Marinated Soy Crab and Seafood since 2020, we are thrilled to announce our grand opening of the very first Marinated Soy Crab and Seafood restaurant in BC!

### IT'S ALL ABOUT SOY SAUCE

In South Korea, an authentic soy sauce comes from your grandmother's stove, not a store.

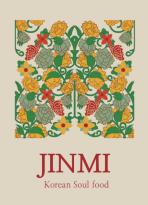
Chef J has curated our beautiful soy sauce from family recipes and brings you an opportunity to taste and feel authentic Korean soul food.

### **GATHER AROUND LIKE KOREANS DO**

Sharing good meals is the core of Korean life. It's an experience we want to share with you at JINMI.

Gather around and enjoy the company of your family and friends with JINMI tapas.

Whether you indulge in our beautifully Marinated Soy Crab and Galbi with our house special soy sauce or explore our unique understanding of contemporary Korean cuisine with our Perilla cream pasta and Gochujang tomato stew, you will experience the central spirit of Korean soul food at JINMI.



### \*ATTENTION\*

Before confirming Soy Fermented Crab

It is not recommended to eat Soy Fermented Crab with

Persimmons and Acidic fruits such as Oranges,

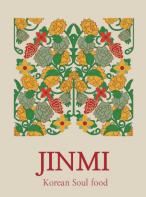
Grapefruits and Mandarins together.

**Persimmons** contain tannins, which can react with proteins in crab meat to form a coagulum in the stomach, leading to side effects such as diarrhea and stomachache.

Acidic fruits, which are high in vitamin C, may cause side effects such as diarrhea and stomachache as well.

We recommend not drinking too much cold water or eating ice cream when eating Soy Fermented Crab.

It may cause diarrhea and stomachache.



## JINMI GAE-JANG

Soy crab Bansang





#### SIGNATURE SOY CRAB BANSANG

1 Female crab marinated with house special soy sauce, Grilled fish, Side dishes, Rice and Soup

58/person

#### SIGNATURE SPICY CRAB BANSANG))

Spicy marinated crab(380-400g), Grilled fish, Side dishes, Rice and Soup

55/person

#### Add-ons

\*Soy marinated crab (280-300g) 45 \*Spicy marinated crab (380-400g) 40 Uni (2pc) 12 Kimchi 3 Seaweed soup 3.5 Rice 2.5 Gamtae 3 La Conveitte Butter 2.5 Jomi Gim(Korean seaweed paper) 2.5 \*Items only available to add-on when you order Crab Bansang

\*Please let us know if you have any food allergies.

\*Price subject to change without notice.

\*Additional charges may apply for extra sauce and special requests.

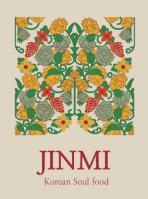


# JINMI TAPAS

### MARINATED SEAFOOD

Marinated with house special soy sauce or spicy sauce curated by  $\operatorname{Chef} J$ 

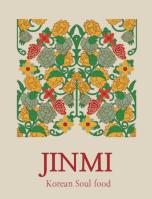
SOY MARINATED SALMON	18	8
SOY MARINATED SHRIMP	13	3
SPICY MARINATED SHRIMP))	1:	5
SOY MARINATED FEMALE PRAWN	29	9



# JINMI TAPAS

KOREAN ABURI BEEF TARTAR 육회	37
Black angus beef, Truffled shitake mushroom, Grilled baguette, Marinated cherry tomato, Gamtae, Garlic chip	
UNI BUTTER SCALLOP 우니버터관자	28
Seared scallop, Dolgim(Korean seaweed) pesto, Uni butter aioli, Charred green onion, Marinated cherry tomato	
GEJANG-MAKGOOKSU 게장 들기름 막국수	28
Soy marinated crab, Buckwheat noodle, Perilla oil, White kimchi(non spicy), House soy sauce	
GRILLED SPICY OCTOPUS MAKGOOKSU ))) 통낙지 비빔 막국수	26
Grilled octopus, Buckwheat noodle, Cabbage, Cucumber, House spicy sauce	
SALMON MOOCHIM 연어 젓갈 무침	18
Chopped salmon sashimi, Cured herring roe, Dolgim(Korean seaweed) pesto, Romaine, Feta, Burdock chip	
SEAFOOD PANCAKE ₹	23.
Grilled octopus, Grilled shrimp, Chive, Citron mustard aioli	

\*Extra grilled baguette slices 3.5



### SIGNATURE COCKTAIL

### ARROWROOT FLOWER COCKTAIL 17.5

칡꽃 칵테일

Signature Korean Arrowroot Flower Liquor 1oz, Empress Indigo Gin 1oz, Sparkling Soda Water

### KOREAN ROSEBAY COCKTAIL 20

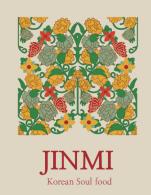
진달래 칵테일

Signature Korean Rosebay Liquor 1oz, Empress Rose Gin 1oz, Sparkling Soda Water

### KOREAN PINE NEEDLE COCKTAIL 21

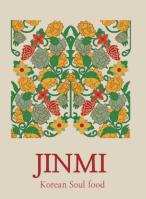
솔잎 칵테일

Signature Korean Pine Needle Liquor 1oz, Empress Gin 1oz, Sparkling Soda Water



# COCKTAIL

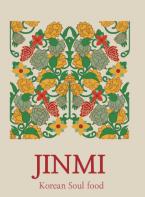
	COOL LIME BRÛLÉE Rum 1oz, White Vodka 1oz, Pineapple juice, Lime	6	17.5
	CUCUMBER BLUE Empress Indigo Gin 2oz, Soda water, Cucumber		18.5
	LAVENDER LOVE STORY  Empress Indigo Gin 2oz, Lemon juice, Sparkling soda water, Hibiscus		19.5
0	BLUE CLOUD  Rum 2oz, Lemon juice, Pineapple juice, Cotton candy		19.5
	PINK LYCHEE  Empress rose gin 2oz, Lychee, Sparkling soda water		19.5



## DRAUGHT BEER

SAPPORO PINT (500ml)	8
SAPPORO PITCHER	26
BOTTLED BEER	
CASS (KOREAN 1ST FRESH LAGER)	12
TERRA	11
WINE	
Barbanera Toscana Inbianco (White)	40
Barbanera Puglia Nero di Troia (Red)	40
GLASS (6oz)	8
	a)dd <sub>ea</sub>
SHOT	

MAKER'S MARK - KENTUCKY BOURBON	9
JACK DANIEL'S (1oz)	10
JOHNNIE WALKER BLACK (1oz)	12
HWAYO RICE WHISKEY (1oz)	14
MACALLAN 12 years (1oz)	16
HENNESY vsop (1oz)	29

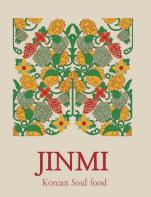


## SOJU ユラ

CHEOUM-CHEORUM 처음처럼(16.5%)	17
SAERO 새로 (16%)	17
HALLASAN 한라산(21%)	17
STARLIGHT CHUNGHA 별빛청하(7%)	17
LEEGANGJU 이강주 (25%, 325ml) Fine mix of freshness of pears, hot ginger, turmeric that pairs well with seafood	70
HWAYO 53° 화요 (53%, 500ml)	120
SOLSONGJU 솔송주 (13%, 325ml) Premium pine rice wine that refreshes mouthfeel with hint of sweetness	35
FRUIT SOJU 과일 소주	
SOONHARI: PEACH, YOGURT, MANGO	17
HALLASAN: LYCHEE	17
SEOLJOONGMAE 설중매	30
BOKBUNJA-UM 복분자음	19
	*

MAKGEOLLI 막걸리

100 BILLION PREBIOTICS: ORIGINAL, STRAWBERRY **\*\*** KOOKSOONDANG: PEACH, CHESTNUT, GREEN GRAPE



# **BEVERAGE**

SANPELLEGRINO:	
ORANGE, LEMON, BLOOD ORANGE (330ml)	4
SANPELLEGRINO SPARKLING WATER (750ml)	9
BOTTLED WATER	3
COKE, COKE ZERO, CANADA DRY	3
JUICE: ORANGE, PINEAPPLE	4
KIDS BEVERAGE (only for kids)	
JUICE: ORANGE, PINEAPPLE	2
SIDE	
MALDON SALT 1 tea spoon	2
LEMON SLICE (half size-choose one slice or squeeze)	2.5
DESSERT	
YANG-GANG & ISIGNY BUTTER MONAKA	13
GOODS	
JINMI SPECIAL T-SHIRT	38