



JINMI
Korean Soul food

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.



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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.



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JINMI GAE-JANG

Soy crab Bansang



Spicy 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.



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JINMI TAPAS

MARINATED SEAFOOD

Marinated with house special soy sauce or spicy sauce curated by Chef J

SOY MARINATED SALMON	18
SOY MARINATED SHRIMP	13
SPICY MARINATED SHRIMP 🌶️	15
SOY MARINATED FEMALE PRAWN	29



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JINMI TAPAS

KOREAN ABURI BEEF TARTAR 37

육회

Black angus beef, Truffled shitake mushroom, Grilled baguette,
Marinated cherry tomato, Gamtae, Garlic chip

UNI BUTTER SCALLOP 28

우니 버터관자

Seared scallop, Dolgim(Korean seaweed) pesto, Uni butter aioli, Charred green onion,
Marinated cherry tomato

GEJANG-MAKGOOKSU 28

게장 들기름 막국수

Soy marinated crab, Buckwheat noodle, Perilla oil, White kimchi(non spicy), House soy sauce

GRILLED SPICY OCTOPUS MAKGOOKSU 🌶️🌶️🌶️ 26

통낙지 비빔 막국수

Grilled octopus, Buckwheat noodle, Cabbage, Cucumber, House spicy sauce

SALMON MOOCHIM 18

연어 젓갈 무침

Chopped salmon sashimi, Cured herring roe, Dolgim(Korean seaweed) pesto,
Romaine, Feta, Burdock chip

SEAFOOD PANCAKE 23

전

Grilled octopus, Grilled shrimp, Chive, Citron mustard aioli

*Extra grilled baguette slices 3.5



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SIGNATURE COCKTAIL

ARROWROOT FLOWER COCKTAIL 17.5

취꽃 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



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COCKTAIL

COOL LIME BRÛLÉE

Rum 1oz, White Vodka 1oz, Pineapple juice, Lime

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

BLUE CLOUD

Rum 2oz, Lemon juice, Pineapple juice, Cotton candy

19.5

PINK LYCHEE

Empress rose gin 2oz, Lychee, Sparkling soda water

19.5



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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

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



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SOJU 소주

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 슬송주 (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	15
KOOKSOONDANG: PEACH, CHESTNUT, GREEN GRAPE	



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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