# JINMI SIGNATURE



# JINMI GAE-JANG

SIGNATURE SOY CRAB BANSANG
SIGNATURE SPICY CRAB BANSANG

58/person 61/person

served with 3 side dishes, rice, seaweed soup, sesame oil and gamtae (upgrade to deshelled crab meat +\$2)

# JINMI TAPAS

SOY MARINATED SALMON

SOY MARINATED SHRIMP					1
SPICY MARINATED SHRIMI	P 🎾				1
KID'S MEAL Rice, seaweed soup, potato pancake, korean style soy braised beef with organic soy marinated egg, grilled marinated salmon, juice(orange or pineapple)					
Add-ons Soy marinated crab(280g)** Spicy marinated crab(380-400g)** Organic soy cured egg yolk	45 48 3	Uni Uni tray Gamtae(6pc)	MP MP 3	Rice Soup Kimchi	2. 3.

\*\*Items only available to add-on when you order Crab Bansang

CHIVE PANCAKE SPICY OCTOPUS MAKGOOKSU 26 Spicy grilled octopus , grilled shrimp, chive, citon mustard alioli Grilled octopus, buckwheat noodle, mixed vegie, house spicy sauce(can be on the side) CRAB HAEMULTANG SOUP 68 Crab, prawn, whole octopus, seasonal seafood, mushroom, onion, zucchini, green onion, napa cabbage, house seafood based soup GYERAN-JJIM 15 Egg, green onion, sesami oil, seafood based soup GAE-JANG MAKGOOKSU 28 Soy marinated crab, buckwheat noodle, perilla oil, white kimchi(non spicy), house soy sauce, roasted seaweed CRAB BEOMBEOG /// 48 Crab, prawn, seasonal seafood, house \*Substitute to daily fresh seafood MP

\*Please let us know if you have any food allergies \*Price subject to change without notice \*Side dishes are non-refillable \*Additional charges may apply for extra sauce or special requests

# LUNCH

(12 - 3 PM / LAST CALL 2:20 PM)





\*The images shown are for presentation purposes only

## JINMI SIGNATURE GAE-JANG

SIGNATURE SOY CRAB BANSANG SIGNATURE SPICY CRAB BANSANG

58/person 61/person

served with 3 side dishes, rice, seaweed soup, sesame oil, gamtae and dessert (upgrade to deshelled crab meat +\$2)



26 SOY MARINATED SALMON TRAY Salmon, onion, sprout, roasted seaweed, organic cured egg yolk, sesame oil



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



SOY MARINATED SHRIMP TRAY Shrimp, onion, sprout, roasted seaweed, organic cured egg yolk, sesame oil

ADD-ONS	
Soy marinated crab(280g)**	45
Spicy marinated crab(380-400g)**	48
Organic soy marinated egg	3
Organic cured egg yolk	2
Uni	MP
Uni tray	MP
Gamtae(6pc)	3
Rice	2.5
Seaweed Soup	3.5
Kimchi	3
**Items only available to add-on when you order Crab Bansang	

\*All tray items served with rice, seaweed soup, 1 side dish and yang-geng

\*items subject to change without notice \*Side dishes are non-refillable \*Please let us know if you have any food allergies

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### BRAISED BEEF BIBIMBAP TRAY

Korean Braised beef, carrot, zucchini, shiitake mushroom, radish, organic soy marinated egg, gochujang on the side



**GARLIC BUTTER SHRIMP TRAY** 

Shrimp, garlic, butter, onion



32

26

23

26

28

ABALONE RICE TRAY

Abalone, abalone intestinal sauce, chive, pine nut



### SPICY OCTOPUS TRAY

Grilled spicy octopus, onion, zucchini, house spicy sauce, chive, onion mayonnaise

**CHIVE PANCAKE** 

Spicy grilled octopus, grilled shrimp, chive, citron mustard alioli

### SPICY OCTOPUS MAKGOOKSU

Grilled octopus, buckwheat noodle, mixed vegie, house spicy sauce(can be on the side)

### **GAE-JANG MAKGOOKSU**

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

\*Substitute to daily fresh seafood MP



### KID'S MEAL

Rice, seaweed soup, potato pancake, korean style soy braised beef with organic soy marinated egg, grilled marinated salmon, juice(orange or pineapple)



### **DESSERT**

1 Ang Butter(Red bean paste with Isigny butter) and 1 Financier(options: candied sweet potato/ black sesame/ mugwort ingeolmi)

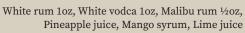
### **COCKTAIL**



### Pink Lychee 17.5

Empress rose gin 2oz, Lychee syrup, Passionfruit syrup, Sparkling soda water

### Cool Lime Brûlée 17.5

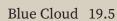






### Lavender Lovestory 19.5

Empress Indigo gin 2oz, Lavender syrup, Lemon juice, Vanilla syrup, Sparkling soda water



Rum 20z, Blue curaco syrup, Lemon juice, Pineapple juice, Cotton candy





### Bouquet Cocktail 19.5

Empress rose gin 1oz, Signature Korean Arrowroot Flower Liquor 1oz, Camellia syrup, Rose syrup, Sparkling soda water





# **MOCKTAIL**



### Hibiscus Peach 9

Peach, Hibiscus, Mint, Peach syrup, Sparkling soda water



#### Lemon Greentea 7

Greentea, Mint, Lemon

# **BEVERAGE**

San Pellegrino Sparkling Water 900ml(with lemon)	9
Coke	3
Zero Coke	3
Canada Dry	3
Bottled Water	3
Orange Juice(kid's size \$2)	۷
Pineapple Juice(kid's size \$2)	4

### 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

glass 4oz/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 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.

### **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**



Original Makgeolli 750ml, 5%

17

Strawberry Makgeolli 750ml, 4%

17

SOJU

Chestnut Makgeolli 750ml, 4%

17

## BEER



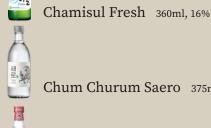
Cass Lager, 500ml, 4.5%

12



Terra Lager, 500ml, 4.6%

11



Chum Churum Saero 375ml, 16%

Hallasan Lychee 375ml, 12%

18

18

18



Sapporo Lager, 5%

Pint 500ml Pitcher 26