

JINMI SIGNATURE



JINMI GAE-JANG

SIGNATURE SOY CRAB BANSANG 58/person
 SIGNATURE SPICY CRAB BANSANG 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 19
 SOY MARINATED SHRIMP 15
 SPICY MARINATED SHRIMP 17

KID'S MEAL 18

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)**	45	Uni	MP	Rice	2.5
Spicy marinated crab(380-400g)**	48	Uni tray	MP	Soup	3.5
Organic soy cured egg yolk	3	Gamtae(6pc)	3	Kimchi	3

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



SPICY OCTOPUS MAKGOOKSU 26

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

CHIVE PANCAKE 23

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

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, sesame oil, seafood based soup

CRAB BEOMBEOG 48

Crab, prawn, seasonal seafood, house spicy sauce

GAE-JANG MAKGOOKSU 28

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

*Substitute to daily fresh seafood MP

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

58/person

SIGNATURE SPICY CRAB BANSANG 🌶️

61/person

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



SOY MARINATED SALMON TRAY 26

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



SOY MARINATED SHRIMP TRAY 24

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



SPICY MARINATED SHRIMP TRAY 🌶️ 25

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



BRAISED BEEF BIBIMBAP TRAY 28

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



ABALONE RICE TRAY 32

Abalone, abalone intestinal sauce, chive, pine nut



GARLIC BUTTER SHRIMP TRAY 24

Shrimp, garlic, butter, onion



SPICY OCTOPUS TRAY 🌶️ 26

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

CHIVE PANCAKE

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

23

SPICY OCTOPUS MAKGOOKSU

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

26

GAE-JANG MAKGOOKSU

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

28

*Substitute to daily fresh seafood MP



KID'S MEAL 18

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



DESSERT 13

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

White rum 1oz, White vodka 1oz, Malibu rum ½oz,
Pineapple juice, Mango syrup, Lime juice



Lavender Lovestory 19.5

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

Blue Cloud 19.5

Rum 2oz, 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



JINMI
Korean Soul food

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)	4
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.



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.



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.



Cornarea Roero Arneis

glass 4oz/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.

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



Chestnut Makgeolli 750ml, 4%

17

BEER



Cass Lager, 500ml, 4.5%

12



Terra Lager, 500ml, 4.6%

11



Sapporo Lager, 5%

Pint 500ml

8

Pitcher

26

SOJU



Chamisul Fresh 360ml, 16%

18



Chum Churum Saero 375ml, 16%

18



Hallasan Lychee 375ml, 12%

18



Chum Churum Yogurt 360ml, 12%

18