

# SUSHI JIN

# ALA CARTE



### MAINS

Served with Appetiser, Miso Soup and Dessert

COLD

<b>Sake Tororo Don</b> Salmon   Ikura   Grated Mountain Yam	22
Bara Chirashi Don Assorted Seasonal Ingredients	24
<mark>Kaisen Don</mark> Uni   Chutoro   Hotate   Ikura   Assorted Sashimi	32
<b>Snow Crab Ikura Don</b> Hokkaido Snow Crab   Ikura	32
<b>Hokkaido Don</b> Hokkaido Scallop   Hokkaido Ikura   Seasonal Uni	45
<b>Tekka Don</b> Blue-fin Tuna Akami	38
<b>Tokusen Maguro Don</b> Blue-fin Tuna Akami   Chutoro   Ootoro	50
<b>Sushi Moriawase</b> Assortment of 7 Seasonal Sushi	56
JIN Aburi Sushi Moriawase Assortment of 6 Torched Seasonal Sushi	62
<b>Truffle Uni Pasta</b> Seasonal Uni   Shaved Truffle   Caviar	48



### MAINS

Served with Appetiser, Miso Soup and Dessert

#### HOT

<b>Sake Teriyaki Don</b> Salmon   Teriyaki Glaze	22
<b>Sake Mentai Don</b> Salmon   Shiitake   Bell Pepper   Aburi Mentaiko	24
<b>Buta Kakuni Don</b> Braised Japanese Pork Belly   Onsen Egg	28
Foie Gras Don Seared Foie Gras   Assorted Mushroom	32
<b>Yakiniku Don</b> A4 Miyazaki Wagyu   Simmered Onion	36
<b>JIN Wagyu Don</b> A4 Miyazaki Wagyu   Truffle   Asparagus   Onsen Egg	45



## SIGNATURE NIGIRI

Single Piece

<b>Harasu Ikura</b> Torched Salmon Belly   Salmon Roe	15
<b>Aburi Amaebi</b> Torched Sweet Shrimp   Crab Miso	15
<b>Uni Engawa</b> Uni   Torched Flounder Fin	20
<b>Truffle Ootoro</b> Torched Fatty Tuna   Truffle   Caviar	22
Hotate Foie Gras Scallop   Seared Foie Gras	22



# NIGIRI

Single Piece (Min Order of 2 Pieces)

Tamago Sweet Egg	3
<b>Sake</b> Salmon	3
<b>lka</b> Squid	6
<b>Tai</b> Seabream	6
<b>Kanpachi</b> Amberjack	6
Shima-Aji Striped Jack Mackerel	6
Hirame Flounder	6



## NIGIRI

Single Piece (Min Order of 2 Pieces)

Akaebi Red Shrimp	8
<b>Amaebi</b> Sweet Shrimp	8
<b>Anago</b> Sea Eel	8
Hotate Scallop	8
<b>Akami</b> Blue-fin Tuna	8
<b>Chutoro</b> Medium Fatty Tuna	12
<b>Ootoro</b> Fatty Tuna	16
Uni Sea Urchin	Seasonal



5 Slices

<b>Sake</b> Salmon	15
Amaebi Sweet Shrimp	20
<b>Tai</b> Seabream	30
<b>Kanpachi</b> Amberjack	30
Shima-Aji Striped Jack Mackerel	30
Hirame Flounder	35
Hotate (4 slices) Scallop	35
<b>Akami</b> Blue-fin Tuna	40
<b>Chutoro</b> Medium Fatty Tuna	60
Ootoro Fatty Tuna	80
<b>Uni</b> Sea Urchin	Seasonal



# ROLLS

<b>JIN</b> Hokkaido Snow Crab   Anago   Ebi Tempura	18
<b>Sake Mango</b> Salmon   Mango   Black & Red Tobiko	18
<b>Sake Mentai</b> Hokkaido Snow Crab   Salmon   Aburi Cod Roe Mayo	20
<b>California</b> Hokkaido Snow Crab   Ikura   Avocado	20
<b>Dragon</b> Ebi Tempura   Hokkaido Snow Crab   Avocado	22
<b>Anago</b> Sea Eel   Shiitake	22
<b>Negitoro</b> Minced Blue-fin Tuna Belly   Leek   Pickle	22
<b>Fried Maguro Maki</b> Marinated Blue-fin Tuna   Wasabi Mayo	22

SUSHI JIN

### SPECIALS

#### COLD

<b>Live Oyster</b> Momiji Oroshi   Ponzu	12
<b>Ginnan</b> Japanese Ginko Nut	12
<b>Japanese Tomato</b> Japanese Sea Salt	14
<b>Kani Tofu Goma Salad</b> Hokkaido Snow Crab   Freshly Made Tofu   Sesame	18
<b>Ankimo</b> Monkfish Liver   Ponzu	25
<b>Tai Truffle Carpaccio</b> Seabream   Shaved Truffle   Caviar	58

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### SPECIALS

#### HOT

Kanpachi Arani Braised Amberjack	18
Kanpachi Kama Shio Sea Salt Grilled Amberjack Collar	20
<b>Saikyo Miso Gindara</b> Grilled Cod   Saikyo Miso	20
<b>Truffle Chawanmushi</b> Silky Egg   Shaved Truffle   Caviar   Shio Kombu	22
<b>Chef's Tofu</b> Uni   Maitake   Ginko   Foie Gras Emulsion	28
Mushi Awabi Abalone   Kimo Puree	28
Grilled Wagyu Steak A4 Miyazaki Wagyu	28
<b>Toro Kama Shio</b> (serves 2) Sea Salt Grilled Blue-fin Tuna Collar	55



### DESSERTS

Wasanbon Japanese Wasanbon Sugar   Egg Pudding	9
<b>Umeshu Jelly</b> (contains alcohol) Japanese Plum Wine	9
<b>Hojicha Crema Catalana</b> (served frozen) Roasted Green Tea   Spanish Custard   Caramelised Crust	9
<b>Yuzu Mochi</b> Japanese Mochi   Yuzu Sorbet   Kinako	9
<b>Ice Cream</b> Goma   Matcha   Yuzu Sorbet	6



# SUSHI JIN COLLECTION

	90ml	180ml	720ml
<b>JINJO, Junmai Daiginjo</b> Yamagata, Dewasansan   SMV: NA	25	45	138
<b>Tanaka Rokujugo Junmai Shu</b> Fukuoka   Slightly Dry   SMV: NA	28	52	158
Miyasaka Miyamanishiki Junmai Ginjo	28	52	158
Nagano   Slightly Dry   SMV: -1.5			
<b>Sohomare Kimoto Junmai Daiginjo</b> Tochigi   Medium Dry   SMV: +3	32	60	218
<b>Yamagata Masamune Inazo</b> Yamagata   Slightly Sweet   SMV: NA			118
Yoemon Muroka Tokubetsu Junmai Iwate   Medium Dry   SMV: +5			128
Classic Senkin Muku Yamadanishiki Junmai Daiginjo Tochigi   Slightly Dry   SMV: NA			148



# SUSHI JIN COLLECTION

	720ml
Matsunotsukasa Jonetsu Nishide Junmai Daiginjo Shiga   Clean   Semi-Dry   SMV: +2	168
<b>Urakasumi Zen Junmai Ginjo</b> Miyagi   Classic Taste, Umami   SMV: +1	168
<b>Shosetsu Bizen Omachi Junmai Daiginjo</b> Shizuoka   Fruity & Unique   SMV: +2	178
Masuizumi Jonetsu Junmai Daiginjo Toyama   Semi-Medium   SMV: NA	198
<b>Wakanami Junmai Daiginjo</b> Fukuoka   Medium Light   SMV: -2	208
<b>Tensei Uka Junmai Daiginjo</b> Kanagawa   Slightly Dry   SMV: +2.5	218
<b>Kikuyoi Junmai Ginjo</b> Shizuoka   Fruity Notes, Sharp   SMV: +6.5	228



# PRIVATE COLLECTION

	720ml
Kikuhime Kurogin Daiginjo	638
Okuyokawa Kimoto YK35 Junmai Daiginjo	658
Juyondai Nakadori Junmai Gensen	688
Isojiman Junmai Daiginjo Largo	888
Kokuryu Junmai Daiginjo	888
Kaiun Junmai Daiginjo Shohomuga	1088



# ALCOHOLIC

<b>Cocktail of the Day</b> One order per customer	5
Gin and Tonic	14
Suntory Premium Malt's	14
Suntory Kakubin Highball	14
Akai Umeshu Glass Bottle	12 95
Kodakara Umeshu Glass Bottle	12 100

### NON-ALCOHOLIC

Ocha Iced/Hot	4
Apple Juice	6
<b>Soft Drink</b> Coca-Cola   Coca-Cola Zero   Sprite   Soda	6
Acqua Panna	8
San Pellegrino	8

All prices are subject to prevailing taxes and service charge.