



SUSHI JIN

ALA CARTE



SUSHI JIN

## MAINS

*Served with Appetiser, Miso Soup and Dessert*

### COLD

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

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### HOT

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

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## SIGNATURE NIGIRI

*Single Piece*

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

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## NIGIRI

*Single Piece (Min Order of 2 Pieces)*

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

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## NIGIRI

*Single Piece (Min Order of 2 Pieces)*

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

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## SASHIMI

*5 Slices*

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

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## ROLLS

<b>JIN</b>	18
<i>Hokkaido Snow Crab   Anago   Ebi Tempura   Avocado</i>	
<b>Sake Mentai</b>	20
<i>Hokkaido Snow Crab   Salmon   Aburi Cod Roe Mayo</i>	
<b>California</b>	20
<i>Snow Crab   Salmon   Salmon Roe   Tamago   Chive   Avocado</i>	
<b>Dragon</b>	22
<i>Ebi Tempura   Avocado   Salmon Roe</i>	
<b>Negitoro</b>	22
<i>Minced Blue-fin Tuna Belly   Leek   Pickle</i>	
<b>Fried Maguro Maki</b>	22
<i>Marinated Blue-fin Tuna   Avocado   Leek   Wasabi Mayo</i>	
<b>Rainbow</b>	24
<i>Blue-fin Tuna   Amberjack   Salmon   Hokkaido Snow Crab   Pickle   Wasabi Mayo</i>	
<b>Wagyu Foie Gras</b>	38
<i>A4 Miyazaki Wagyu   Seared Foie Gras   Asparagus   Mushroom   Red Wine Sauce</i>	
<b>Wagyu Uni Foie Gras</b>	58
<i>A4 Miyazaki Wagyu   Sea Urchin   Seared Foie Gras   Asparagus   Mushroom   Red Wine Sauce</i>	

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## SPECIALS

### COLD

<b>Japanese Tomato</b>	14
<i>Japanese Sea Salt</i>	
<b>Kani Tofu Goma Salad</b>	18
<i>Hokkaido Snow Crab   Freshly Made Tofu   Sesame</i>	
<b>Uni Negitoro Monaka</b>	35
<i>Sea Urchin   Minced Tuna Belly   Shiso Tempura</i>	
<b>Tai Truffle Carpaccio</b>	58
<i>Seabream   Shaved Truffle   Caviar   Chive</i>	

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## SPECIALS

### HOT

<b>Ginnan</b>	12
<i>Japanese Gingko Nut</i>	
<b>Kawahagi</b>	12
<i>Grilled Filefish</i>	
<b>Kanpachi Kama Shio</b>	20
<i>Sea Salt Grilled Amberjack Collar</i>	
<b>Saikyo Miso Gindara</b>	20
<i>Grilled Cod   Saikyo Miso</i>	
<b>Truffle Chawanmushi</b>	22
<i>Silky Egg   Shaved Truffle   Caviar   Shio Kombu</i>	
<b>Hamaguri</b>	24
<i>Grilled Oriental Clam</i>	
<b>Chef's Tofu</b>	28
<i>Uni   Maitake   Gingko Nut   Foie Gras Emulsion</i>	
<b>Mushi Awabi</b>	28
<i>Abalone   Kimo Sauce</i>	
<b>Grilled Wagyu Steak</b>	28
<i>A4 Miyazaki Wagyu</i>	
<b>Toro Kama Shio (serves 2)</b>	55
<i>Sea Salt Grilled Blue-fin Tuna Collar</i>	

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## DESSERTS

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

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## SUSHI JIN COLLECTION

	300ml	720ml	
<b>JINJO, Junmai Daiginjo</b> <i>Yamagata, Dewasansan   SMV: NA</i>	68	138	
	90ml	180ml	1.8L
<b>Tatenokawa Seiryu Junmai Daiginjo</b> <i>Yamagata   SMV: +0</i>	25	45	250
	90ml	180ml	720ml
<b>Ryujin Tokubetsu Junmai</b> <i>Gunma   Mildly Dry   SMV: +1</i>	30	55	138
<b>Yamawa Junmai Ginjo Miyamanishiki</b> <i>Miyagi   Slightly Dry   SMV: +2</i>	30	58	158
<b>Toyo Bijin Junmai Ginjo Okarakuchi</b> <i>Yamaguchi   Dry   SMV: +15</i>			148
<b>Kamonishiki Nifudasake Junmai Daiginjo Geppaku</b> <i>Niigata   Dry   SMV: +6</i>			158

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	720ml
<b>Yuji</b> <i>Gunma   Semi-Dry   SMV: +3</i>	168
<b>Shosetsu Bizen Omachi Junmai Daiginjo</b> <i>Shizuoka   Semi-Dry   SMV: +5.9</i>	178
<b>Shimeharitsuru Kin Daiginjo</b> <i>Niigata   Medium Dry   SMV: +5</i>	258
<b>Raifuku Junmai Daiginjo Betsuatsurae</b> <i>Ibaraki   Slightly Sweet   SMV: +0</i>	288
<b>Narai Kinmon by Suginomori</b> <i>Nagano   Semi-Sweet   SMV: +0</i>	288
<b>Matsu No Tsukasa Junmai Daiginjo Azolla 35</b> <i>Shiga   Slightly Dry   SMV: +2</i>	378

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## PRIVATE COLLECTION

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

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## ALCOHOLIC

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

## NON-ALCOHOLIC

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

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