

Recommendation

From Sushi Bar

- King Fish chilli & coriander (14)
- Snapper white soy (14)
- Salmon Wasabi Salsa (16)
- Sashimi Tacos (2P) (12)
- King Fish Miso Ceviche (14)

From Charcoal Grill

- Scallop Miso Butter (2P) (12)
- Miso Marinade Black cod Lettuce wrap (2P) (12)
- Dry Aged Salmon Tail skewers (8)
- pork Belly skewers Samjang Miso (5.5)
- Yakitori Bao (2P) (12)

From Hot Kitchen

- Crispy Tofu Mushroom Ankake (12)
- prawn Shu-Mai (4P) (12)
- Five spice calamari (12)
- Fish wing karaage chilli Amazu (6)
- Spicy chicken Ramen (MON-Thursday) (15)
- Taro chips (6)

Sushi & Sashimi

- Assorted Today's Sashimi 9pcs 5+ings (26)
Assorted omakase nigiri Sushi 7pcs (25)
Grilled salmon Nigiri Teri Mayo 6pcs (16)

A la Carte

	nigiri 2pcs	sashimi 4pcs
Salmon	(5.5)	(12)
Tuna	(8)	(16)
king Fish	(6)	(13)
Cuttle Fish	(7)	(12)
Eel	(11)	(25 (grilled))
Salmon Roe	(11)	(20)
pickled Blue Mackerel	(5)	(12 (Half fillet))
Prawn	(7)	(N/A)
Soy Marinade salmon Belly	(7.5)	(N/A)
Soy Marinade Tuna	(8.5)	(N/A)
Egg	(5)	(8)

Sushi Roll

	cut roll (8pcs)	Hand roll
Salmon & Avocado	8	6
Cooked Tuna & Avocado	8	6
Teriyaki chicken & Avocado	8	6
Chicken katsu & Avocado	8	6
Fresh Tuna & Cucumber	9	7
Dynamite Roll	9	7
Salad Roll	9	7
Eel & Cucumber	11	9
Tempura prawn & Avocado Roll	11	9
Soft shell Crab & Cucumber	4.50	14.50

Baby Roll (6pcs)

Cucumber	3
Avocado	3
Egg	3
Cooked Tuna	3.5
Teriyaki chicken	3.5
Salmon	3.5
Fresh Tuna	5

Salad

Green Salad	5
Mix Green with seaweed	8
Mix Green with Tofu	8

[SOFT DRINKS]

- Coca cola 4
- Coke zero 4
- Sprite 4
- Sparkling water 375mm (S) 5.80
- Sparkling water 800mm (L) 8.70
- Orange juice 5
- Apple juice 5
- Ginger beer 6
- Calpis water 4.5
- Japanese green tea (Hot or Cold) 4.5

[BEER]

- ★ Asahi Super Dry (Tap beer 400ml) 9.5

[SAKE COCTAIL]

- Samurai Rock (Sake with Lime juice 45ml) 11

[SYOCHU]

- ii chiko (Wheat, Oita 60ml) 8
Alc.20%
- Satsuma Hozan (Sweet potato, Kagoshima 60ml) 9.5
Alc.25%
- Tantaka tan (Shiso, Hokkaido 60ml) 9.5
Alc.20%

[UME-SYU] * We can serve ume-syu on the Rock, Soda or Hot water.

- ★ Ajiwai umesyu (made from Syochu) 60ml 8.5
Alc.10%
- ★ {New} Ippin Mito umesyu (made from Sake) 60ml 9.5
Alc.11%

[SPARKLING SAKE]

- ★ Hana Fuga (Yuzu flavor, 250ml chilled bottle) 16
Alc.5%

※ Menu photos are available on [f](#) @101yakitorijin or [@](#) @yakitorijin

[JAPANESE SAKE LIST]

*Please, choose chilled, Normal temp or Hot

JUNMAI

- Junmai Ozeki (Hyogo) 150ml 12
Alc.13.5%
SMV.+5 / ACID. 1.5 300ml 22
- [New] Ma no zuru (Niigata) 150ml 16
Alc.14.8%
SMV.+15 / ACID.1.2 300ml 31
- Takashimizu kimoto junmai (Akita) 150ml 14
Alc.15.5%
SMV.+4 / ACID.1.6 300ml 26
- [New] Ippin Junmai (Ibaraki) 150ml 13
Alc.15.5%
SMV.+4 / ACID.1.9 300ml 24

JUNMAI GINJYO

- [New] Naruto tai (Tokushima) 150ml 16
Alc.15%
SMV.+4 / ACID.1.3 300ml 31
- Ura kasumi (Niigata) 150ml 14
Alc.15.3%
SMV.+1 / ACID.1.4 300ml 26
- Jozen-mizunogotoshi (Niigata) 150ml 15
Alc.14.9%
SMV.+5 / ACID.1.5 300ml 28

JUNMAI DAIGINJYO

- Kubota Hekijyu (Niigata) 150ml 21
Alc.15%
SMV.+5 / ACID.1.5 300ml 40
- Dassai 50 (Yamaguchi) 150ml 16
Alc.16.5%
SMV.+3 / ACID.1.5 300ml 31
- [New] Ippin Junmai daiginjyo (Ibaraki) 150ml 23
Alc.16%
SMV.+4 / ACID.1.5 300ml 45
- Dassai 23 (Yamaguchi) 150ml 45
Alc.16%
SMV.+6 / ACID.1.1 300ml 88

[JAPANESE WHISKY]

* We can serve whisky on the Rock, Soda or Hot water.

- Kaku
(Crispy and dry goes well with salty Yakitori)
Alc.40% single 13 double 26
- Yamazaki 12yr
(Representative whisky of Japan has mild and smooth flavor)
Alc.43% single 15 double 30
- Hakusyu 12yr
(Refreshing & sharpness in taste while slightly smoky finish)
Alc.43% single 14 double 28

[WINE LIST]

*B.Y.O wine corkage / per 750ml bottle 12

WHITE

- Te Mānia Sauvignon Blanc (Nelson NZ) 125ml 9 / 43
Alc.12.5%
- Soumah Pinot Grigio "16 (Yalla valley VIC) 43
Alc.12.5%
- Grace Gris de Koshu "15 (Yamanashi JPN) 57
Alc.12%

RED

- Silent way Vineyard Pinot Noir "16 (Lancefield VIC)
Alc.13% 125ml 10 / 45
- Head "Red" Shiraz "15 (Barossa valley SA) 46
Alc.13%
- Grace Kayagatake Rouge "15 (Yamanashi JPN) 61
Alc.12.5%

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Yakitori **JIN**

[IPPIN]

◆ Smoky Edamame 8

◆ Fresh Cabbage 8
(Marinated with Salt sesame sauce)

◆ Tsukemono 8
(Tomato, Chinese cabbage, Cucumber)

■ Chicken Karaage 13
(Fried chicken w/ Radish ponzu sauce)

■ Dashimaki Tamago 14
(Fluffy Japanese egg omlet)

■ 9pc Salmon Tataki 27
(w/ Foie gras, Truffle oil, fresh wasabi)

★ Chicken yaki Gyoza 14
(5pc Sizzling chicken dumplings)

■ (NEW) Chicken Nanban 13
(Battered Fried chicken w/ Tartar sauce)

★ Ebi-chilli-mayo 21
(King prawn tempura w/ Sweet chilli & Mayo)

[SALAD]

■ Pork shabu shabu salad 14
(Choose your dressing - Ponzu radish, Sesami, Wasabi)

[YAKITORI]

Charcoal grilled chicken skewers

*Please, choose Tare (Yakitori sauce) or Shio(Salt)

■ Thigh (Momo) 5

■ Breast (Mune) 5

■ Wing (Tebasaki) 5

■ Skin (Kawa) 5

■ Breast tenderloin (Sasami) 5

★ Negima 6
(Thigh and Breast with Leek)

★ Meat ball (Tsukune) w/ Mild boiled egg 7
w/ Cheese 7

★ Momo negi shio 6
(Thigh w/ salted garlic sauce, shallot)

★ Mune mentai mayo 6
(Breast w/ spicy cod roe mayo sauce)

★ Sasami ume mayo 6
(Breast tenderloin w/ Japanese plum sauce and mayo)

[INNARDS]

■ Gizzard (Sunazuri) 4

■ Liver (Kimo) 4

★ Heart (Kokoro) 4

* Some rare parts of Yakitori are limited in stock.
(Tail, Neck, Artery and Outside skirt and so on) Please, ask our staff !

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Yakitori JIN

[KUSHI-YAKI]

- ★ (9+) Wagyu Beef 10
- ★ King prawn 6
- Enoki mushroom - Pork 5
- Asparagas- Pork 5
- Shiitake mushroom with a chicken filling 5
- ★ Perino Tomato w/ Camembert cheese 5
- 4pc Quail eggs (Uzura) 5

[VEGETABLES]

- ◆ Asparagas 4
- ◆ Okura 4
- ◆ Grilled Rice cake (Mochi)
w/ Yakitori tare, Seaweed 5
w/ Spicy cod roe, Seaweed 5
- ◆ Jalapeno 4
- ◆ Zucchini 4
- ◆ Egg plant 4

[KIDS MENU]

- ★ Yakitori Don 6.50
(A bowl of rice topped w/ Yakitori tare or salt)

[DESSERT]

- ★ Home-made Mizu yokan 11
(Home-made Red bean ager jelly w/ Matcha ice cream)

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[Recommendation]

★Omakase (6pc Chef's selection) 24

★6pc Omakase Premium 37

(9+wagyu, Perino tomato w/ camembert cheese, King prawn, Momo negishio, Mune mentai mayo, Negima misoyaki)

■(New) Teriyaki Chicken Steak 23

(Grilled Thigh 200g with Yakitori sauce w/ Green salad)

★9+ Wagyu ChuckTail Steak 31

(Grilled Wagyu beef 150g served w/ Green salad)

[RICE & NOODLES]

★ Jin soup (Rich chicken soup with Meat balls) 5

◆ Steamed rice 3

★ Yakitori soboro Don 16

(A bowl of rice w/ Yakitori tare, Minced chicken, Mild boiled egg)

■ Yakitori Oyako Don 16

(A bowl of rice topped w/ Yakitori shio, Eggs, Vegetables)

★ Kani Tenshin Han 25

(Thicken chicken soup w/ Alaskan king crab meat on the bowl of rice)

■ A Grilled rice ball w/ Jin soup (Yaki onigiri) 10

※ Additional rice ball 5

★ Kama-Meshi 22

(Rice, Chicken & Vege cooked together in a Japanese pot)

●It takes about 30mins. Please, order at the first.

★ Tori Soba 15

(Thin Udon Noodle chicken soup w/ Yakitori shio & vegetables)

◆ Yasai Soba 14

(Thin Udon Noodle soup w/ Vegetables & tofu)

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Yakitori JIN