



丹侯

JINHO

Shokudo & Bar



nabemono

NB1 | BEEF SHABU SHABU

sliced beef hot pot with dashi broth
served with assorted vegetables : rice : egg

\$18.80



NB2

PORK BELLY SHABU SHABU

sliced pork belly hot pot with dashi broth
served with assorted vegetables : rice : egg

\$14.80



NB3

JAPANESE BEEF STEW

simmered beef cubes with daikon & carrot
served with chawanmushi, miso soup, side, rice

\$16.80



NB4

JAPANESE SPARERIB STEW

simmered spareribs with daikon & carrot
served with chawanmushi, miso soup, side, rice

\$14.80



NB5

ODEN

simmered assorted fish cakes with shirataki,
daikon, konnyaku, egg, chicken cubes
served with side, rice

\$13.80

ADD-ONS

NB6 SLICED BEEF \$13.00
NB7 SLICED PORK BELLY \$8.00

NB8 ASSORTED VEGETABLES \$4.00
NB9 INANIWA UDON \$3.00

set lunch

SS1 | SALMON TERIYAKI & SASHIMI SET

teriyaki glazed salmon
served with sashimi, chawanmushi, miso soup, side, rice
\$18.50



SS2 | SALMON MENTAIYAKI & SASHIMI SET

grilled salmon fillet topped with mentaiko
served with sashimi, chawanmushi, miso soup, side, rice
\$18.50



SS3 | SALMON BELLY TERIYAKI SET

teriyaki glazed salmon belly
served with chawanmushi, miso soup, side, rice
\$19.50



SS4 | SALMON BELLY SHIOYAKI SET

salt-grilled salmon belly
served with chawanmushi, miso soup, side, rice
\$19.50



SS5 | IBERICO PORK JOWL & SASHIMI SET

grilled iberico pork jowl chashu
served with sashimi, chawanmushi, miso soup, side, rice
\$16.50



SS6 | UNAGI & SASHIMI SET

unagi kabayaki
served with sashimi, chawanmushi, miso soup, side, japanese rice
\$19.50



SS7 | SALMON CHAZUKE & SASHIMI SET

salmon flakes with japanese rice & dashi broth
served with sashimi, chawanmushi, side
\$17.50



SS8 | CHICKEN KATSU & SASHIMI SET

deep fried breaded chicken thigh topped on shredded cabbage
served with sashimi, chawanmushi, miso soup, rice
\$16.00



SS9 | PORK KATSU & SASHIMI SET

deep fried breaded pork loin topped on shredded cabbage
served with sashimi, chawanmushi, miso soup, rice
\$16.00



SS10 | AJI FURAI & SASHIMI SET

deep fried breaded horse mackerel topped on shredded cabbage
served with sashimi, chawanmushi, miso soup, rice
\$15.00

— donburi

DB1 | CHIRASHI DON

assorted sashimi, tamago, cucumber, nori topped on sushi rice

\$18.00



DB2 | SALMON IKURA DON

salmon sashimi & salmon roe, tamago, nori topped on sushi rice

\$18.00



DB3 | HAMACHI DON

hamachi sashimi, nori, cucumber topped on sushi rice

\$18.00



DB4 | GYU STEAK DON

slow cooked beef, onsen egg, broccoli, tomato, nori

\$14.50

DB5 | UNAGI KABAYAKI DON

unagi kabayaki, tamago, nori

\$16.00



DB6 | TSUKENE DON

teriyaki glazed chicken meatballs, onsen egg, broccoli, tomato, nori

\$12.00



DB7 | SALMON CHAZUKE

salmon flakes, green onions, nori with japanese rice & dashi broth

\$12.00



DB8 | VEGETARIAN DON

mixed vegetable salad, shimeji mushroom, onsen egg

\$9.00



DB1



DB2



DB4

DB9 | GYU STEAK & UNAGI COMBO DON

slow cooked beef, unagi kabayaki, onsen egg, broccoli, tomato, nori

\$19.80



DB10 | GYU STEAK & IBERICO PORK JOWL COMBO DON

slow cooked beef, pork jowl chashu, onsen egg, broccoli, tomato, nori

\$15.80



DB11 | GYU STEAK & TSUKENE COMBO DON

slow cooked beef, teriyaki chicken meatball, onsen egg, broccoli, tomato, nori

\$15.80

DB12 | UNAGI & IBERICO PORK JOWL COMBO DON

unagi kabayaki, pork jowl chashu, onsen egg, broccoli, tomato, nori

\$18.80



DB13 | UNAGI & TSUKENE COMBO DON

unagi kabayaki, teriyaki chicken meatball, onsen egg, broccoli, tomato, nori

\$18.80



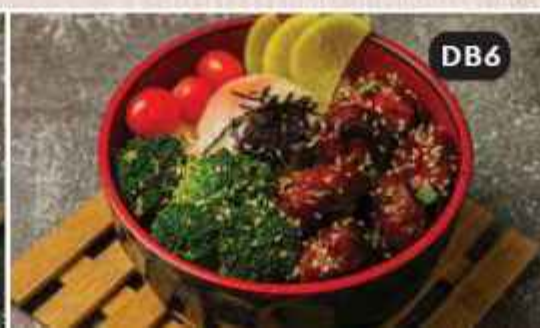
DB14 | IBERICO PORK JOWL & TSUKENE COMBO DON

pork jowl chashu, teriyaki chicken meatball, onsen egg, broccoli, tomato, nori

\$14.80



DB5



DB6



DB9

japanese curry

JC1 | CHICKEN KATSU CURRY RICE / INANIWA UDON

deep fried breaded chicken thigh, broccoli, tamago on rice or akita prefecture thin udon

RICE \$12.50 | UDON \$13.00



JC2 | PORK KATSU CURRY RICE / INANIWA UDON

deep fried breaded pork loin, broccoli, tamago on rice or akita prefecture thin udon

RICE \$12.50 | UDON \$13.00



JC3 | AJI FURAI CURRY RICE / INANIWA UDON

deep fried breaded horse mackerel, broccoli, tamago on rice or akita prefecture thin udon

RICE \$11.50 | UDON \$12.00



JC4 | IBERICO PORK JOWL CURRY RICE / INANIWA UDON

pork jowl chashu, broccoli, tamago on rice or akita prefecture thin udon

RICE \$13.00 | UDON \$13.50



ADD-ONS

JC5 | CURRY \$2.00



JC1



JC3



NO2



NO3



NO4

noodles

NO1 | IBERICO PORK JOWL INANIWA UDON - soup

pork jowl chashu, bak choy, leek, onsen egg, akita prefecture thin udon on dashi broth

\$12.80



NO2 | SPICY IBERICO PORK JOWL INANIWA UDON - dry

pork jowl chashu, broccoli, onsen egg, house spicy sauce, akita prefecture thin udon

\$12.80



NO3 | JAPANESE BEEF STEW INANIWA UDON

simmered beef cubes with daikon & carrot, akita prefecture thin udon

\$14.00



NO4 | JAPANESE SPARE RIB STEW INANIWA UDON

simmered sparerib with daikon & carrot, akita prefecture thin udon

\$12.80

— sashimi & sushi rolls



SA1 | SASHIMI MORIWASE

sake, mekajiki, hamachi, maguro

\$24.00



SA2 | TRIO SASHIMI

sake, mekajiki, hamachi

\$18.00



SA3 | SAKE TORO (4pcs)

salmon belly

\$8.80

SA4 | SAKE (4pcs)

salmon

\$7.80

SA5 | MEKAJIKI TORO (4pcs)

swordfish belly

\$9.80

SA6 | HAMACHI

yellowtail

\$9.80

SA7 | MAGURO (4pcs)

tuna

\$8.80

SA8 | CALIFORNIA ROLL

tabiko topped on sushi roll

\$10.00



SA9 | ABURI SALMON ROLL

flame torched salmon with mentaiko topped on sushi roll

\$14.00



SA10 | FUTOMAKI (veg)

veg salad maki sushi

\$7.00



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for sharing

FS1 | FRIED MUSHROOMS

shimeji mushroom with japanese 7 spice

\$7.00



FS2 | CHICKEN NANBAN

deep fried chicken thigh, nanban sauce, tartar sauce

\$11.00



FS3 | FRIED CHICKEN RIBS

chicken ribs

\$10.00



FS4 | KAWAEBI

deep fried sweet river shrimp

\$8.00



FS5 | FRIED GYOZA

chicken dumpling

\$4.00



FS6 | JAPANESE CUCUMBER

fresh cucumber, sesame, house dressing

\$4.00



FS7 | PORK SAUSAGE

pork sausage, japanese mustard

\$4.00



FS8 | EDAMAME

salted soy bean

\$5.00



FS9 | SIMMERED DAIKON

daikon

\$4.00



FS10 | CHAWANMUSHI

japanese egg custard

\$4.00



FS11 | ASARI BATAYAKI

asari clams, garlic, chilli, dashi, parsley

\$11.00



beverages

BE1 | SAPPORO PREMIUM BEER (pint) \$8.90

BE2 | YEBISU PREMIUM BEER (pint) \$8.90

BE3 | KRONENBOURG BLANC (pint) \$9.50

BE4 | GUINNESS DRAUGHT (440ml can) \$9.50

BE5 | COKE \$2.00

BE6 | SPRITE \$2.00

BE7 | GREEN TEA (HOT/COLD) \$1.80
-refillable

BE8 | WATER (HOT/COLD) \$1.00
-refillable





SAPPORO
PREMIUM BEER

**ALL DAY
HAPPY HOUR!**



PINT
\$8.90



TOWER
\$49



*ALL PRICES ARE SUBJECTED TO SERVICE CHARGE & GST.