

井侯

JINHO

Shokudo & Bar



otsumami



101 | SIMMERED DAIKON
daikon simmered in lightly flavoured dashi broth
\$4.00



102 | EDAMAME
salted soybean
\$5.00



103 | JAPANESE CUCUMBER
fresh cucumbers tossed in house dressing
\$4.00



104 | GYOZA
pan fried chicken & vegetable dumplings (5pcs)
\$7.00



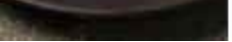
105 | PORK SAUSAGE
pan fried sausages
\$7.00



106 | FRIED MUSHROOM
shimeji mushrooms tossed with japanese 7 spices
\$7.00



107 | BLISTERED SHISOTO
pan fried japanese green chilli peppers
\$8.00



108 | GRILLED PORK SKEWER
house marinated pork skewers with shichimi
\$8.00

109 | MENTAICO PORK SKEWER
house marinated pork skewers with mentaiko
\$10.00

110 | TSUKENE
teriyaki chicken meatballs with onsen egg dip
\$10.00

111 | POTATO DIPPERS
fried potato slices with mentaiko dip
\$10.00

112 | FRIED CHICKEN RIBS
fried chicken ribs
\$10.00

113 | SPICY CHICKEN RIBS
fried spicy chicken ribs
\$10.00

114 | KAWAEBI
deep fried river prawns
\$8.00

115 | AMAEBI KARAGGE
deep fried sweet shrimps
\$10.00

116 | EBI WASABI
fried prawns with wasabi mayo
\$11.00

117 | EBI MENTAICO BUN
deep fried breaded bun stuffed with mentaiko prawns
\$11.00

118 | EHIRE
grilled stingray fin
\$10.00

119 | CHICKEN NANBAN
deep fried chicken thigh, nanban sauce, tartar sauce
\$11.00

120 | SALMON BELLY NANBANZUKE
fried salmon belly with medley vinegared carrots, onions & bell peppers
\$15.00

121 | ASARI BATAYAKI
asari clams with garlic & butter broth
\$11.00

122 | ASARI SAKEMUSHI
asari clams steamed with sake
\$11.00



sashimi

201 | SASHIMI MORIWASE

sake, mekajiki, hamachi, maguro, salmon roe

\$30.00

202 | TRIO SASHIMI

sake, mekajiki, hamachi

\$18.00

203 | SAKE (4pcs)

salmon belly

\$7.80

204 | SAKE TORO (4pcs)

salmon

\$8.80

205 | MEKAJIKI TORO

swordfish belly

\$9.80

206 | HAMACHI (4pcs)

yellowtail

\$9.80

207 | MAGURO (4pcs)

tuna

\$8.80



201



202



203



204

sushi roll

208 | CALIFORNIA ROLL

tobiko topped on sushi roll

\$10.00

209 | ABURI SALMON ROLL

flame torched salmon with mentaiko topped on sushi roll

\$14.00

210 | VIPER ROLL

unagi kabayaki topped on sushi roll

\$18.00



209

210

211 | ABURI BEEF ROLL

flame torched sliced beef topped on sushi roll

\$14.00

212 | FUTOMAKI (veg)

veg salad maki sushi

\$7.00



211

212

nigiri sushi

213 | ABURI SALMON BELLY MENTAI

flame torched salmon belly topped with mentaiko

\$6.50

214 | ABURI SALMON MENTAI

flame torched salmon topped with mentaiko

\$5.00

215 | ABURI HAMACHI

flame torched yellowtail

\$6.00



213

215

216 | ABURI MEKAJIKI TORO

flame torched swordfish belly

\$6.00

217 | MAGURO

tuna

\$5.00

218 | ABURI BEEF

sliced beef

\$9.00



216

217

218



yakimono

401 | TEPPAN CHICKEN SHIOYAKI

grilled chicken thigh served with sautee' onions
\$13.00



402 | GRILLED GYU STEAK

slow cooked beef served with sautee' onions and ponzu sauce
\$20.00



403 | BUTA KASHIRA

iberico pork jowl chashu
\$13.00



404 | KAMO SMOKED

smoked duck breast with japanese mustard
\$10.00



406 | HAMACHI KABUTO

salt grilled yellowtail head with kizami wasabi
\$22.00

405 | IKA SURUME

salt grilled japanese flying squid
\$22.00

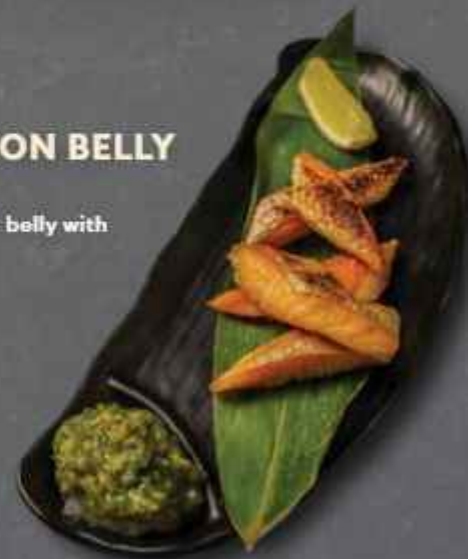


407 | HAMACHI KAMA

salt grilled yellowtail collar with kizami wasabi
\$17.00

408 | SALMON BELLY SHIOYAKI

salt grilled salmon belly with kizami wasabi
\$17.00



409 | SAIKORO STEAK

pan fried beef cubes with garlic & bell pepper
\$20.00

agemono

501 | TEMPURA MORIAWASE

prawns & assorted vegetables tempura

\$14.00

502 | YASAI TEMPURA

assorted vegetables

\$8.00

503 | EBI TEMPURA

prawns (5pcs)

\$14.00

504 | SOFT SHELL CRAB TEMPURA

soft shell crab

\$10.00

505 | AJI FURAI

deep fried breaded horse mackerel

\$12.00



noodles

317 | BUTA YAKI-UDON

stir fried udon with pork belly & mixed vegetables

\$12.00

318 | IBERICO PORK JOWL INANIWA UDON - soup

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

\$12.80

319 | JAPANESE BEEF STEW INANIWA UDON

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

\$14.00

320 | JAPANESE SPARERIB STEW INANIWA UDON

simmered sparerib with daikon & carrot, akita prefecture thin udon

\$12.80

321 | TEMPURA MORI & INANIWA UDON - soup

prawns, assorted vegetables & akita prefecture thin udon

\$15.00

322 | SPICY IBERICO PORK JOWL INANIWA UDON - dry

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

\$12.80



fried rice

323 | GARLIC FRIED RICE

fresh garlic, green onion & egg

\$8.00

324 | UNAGI KABAYAKI GARLIC FRIED RICE

unagi kabayaki topped on garlic fried rice

\$16.00

325 | CHICKEN KATSU GARLIC FRIED RICE

deep fried breaded chicken thigh topped on garlic fried rice

\$14.00

donburi



◀ 301 | **CHIRASHI DON**
assorted sashimi, tamago, cucumber,
nori topped on sushi rice
\$18.00

302 | **SALMON** ▶▶
IKURA DON
salmon sashimi & salmon roe,
tamago, nori topped on
sushi rice
\$18.00



303 | **HAMACHI DON**
hamachi sashimi, nori, cucumber
topped on sushi rice
\$18.00



◀ 304 | **GYU STEAK DON**
slow cooked beef, onsen egg,
broccoli, tomato, nori
\$14.50

305 | **UNAGI** ▶▶
KABAYAKI DON
unagi kabayaki, tamago,
nori
\$16.00



307 | **IBERICO PORK**
JOWL DON
pork jowl chashu, onsen egg, broccoli,
tomato, nori
\$14.00



◀ 306 | **TSUKENE DON**
teriyaki glazed chicken meatballs,
onsen egg, broccoli, tomato, nori
\$12.00

308 | **SALMON CHAZUKE**
salmon flakes, green onions, nori
with japanese rice & dashi broth
\$12.00

309 | **VEGETARIAN DON**
mixed vegetable salad, shimeji mushroom,
onsen egg
\$9.00

310 | **GYU STEAK &** ▶▶
UNAGI COMBO DON
slow cooked beef, unagi kabayaki,
onsen egg, broccoli, tomato, nori
\$19.80



311 | **GYU STEAK & IBERICO**
PORK JOWL COMBO DON
slow cooked beef, pork jowl chashu, onsen egg,
broccoli, tomato, nori
\$15.80

312 | **GYU STEAK & TSUKENE**
COMBO DON
slow cooked beef, teriyaki chicken meatball,
onsen egg, broccoli, tomato, nori
\$15.80

313 | **UNAGI & IBERICO PORK**
JOWL COMBO DON
unagi kabayaki, pork jowl chashu, onsen egg,
broccoli, tomato, nori
\$18.80

314 | **UNAGI & TSUKENE**
COMBO DON
unagi kabayaki, teriyaki chicken meatball,
onsen egg, broccoli, tomato, nori
\$18.80

315 | **IBERICO PORK JOWL**
& TSUKENE COMBO DON
pork jowl chashu, teriyaki chicken meatball,
onsen egg, broccoli, tomato, nori
\$14.80

316 | **IKURA ONSEN**
TAMAGO MINI DON
salmon roe, onsen egg & tenkasu
\$8.80

nabemono

HP2 | PORK BELLY SHABU SHABU

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

\$14.80



HP1 | BEEF SHABU SHABU

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

\$18.80

HP3 | JAPANESE BEEF STEW

simmered beef cubes with daikon & carrot served with rice

\$15.00

HP4 | JAPANESE SPARERIB STEW

simmered spareribs with daikon & carrot served with rice

\$13.00

HP5 | ODEN

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

\$13.00

ADD-ONS

NB6 SLICED BEEF \$13.00

NB7 SLICED PORK BELLY \$8.00

NB8 ASSORTED VEGETABLES \$4.00

NB9 INANIWA UDON \$3.00

draught beer —

	PINT	TOWER
621 YEBISU PREMIUM DRAUGHT	\$8.90	-
622 SAPPORO PREMIUM DRAUGHT	\$8.90	\$49.00
623 KRONENBOURG BLANC	\$9.50	\$52.00
	PER BTL	PER BUCKET
624 HEINEKEN	\$8.00	\$36.00
	PER CAN	
625 GUINNESS DRAUGHT (440ml can)	\$9.50	

wine - red —

701 BURONGA CABERNET SAUVIGNON	\$45.00
702 DOMAINE BUSQUET RESERVA MALBEC	\$65.00
703 CARE GARNACHA NATIVA OLD VINE	\$78.00

wine - white —

704 BURONGA SAUVIGNON BLANC	\$45.00
705 DOMAINE BOUSQUET CHARDONNAY	\$55.00
706 BOTTEGA PINOT GRIGIO NGT	\$55.00

sake —

601	GEKKEIKAN HORIN JUNMAI DAIGINJYO - 180cl	\$188.00
	ABV - 16.6% / SMV 1 / SEIMAIBUAI 50%	
602	YUME NO NAKAMA JUNMAI DAIGINJYO	\$98.00
	ABV - 15% / SMV -1 / SEIMAIBUAI 50%	
603	YACHIYO JUNMAI GINJO+A38 - 72cl	\$98.00
	ABV - 15% / SMV 1 / SEIMAIBUAI 60%	
604	GEIKEIKAN DAIGINJYO - 72cl	\$78.00
	ABV - 15.5% / SMV 4 / SEIMAIBUAI 50%	
605	GEKKEIKAN HORIN JUNMAI DAIGINJYO - 30cl	\$33.00
	ABV - 16.6% / SMV 1 / SEIMAIBUAI 50%	
606	GEIKEIKAN NAMASAKE - 28cl	\$23.00
	ABV - 16.6% / SMV 1 / SEIMAIBUAI 50%	
607	GEIKEIKAN NAMASAKE JUNMAI DAIGINJYO - 28cl	\$33.00
	ABV - 15% / SMV 1 / SEIMAIBUAI 50%	

dassai —

608	DASSAI 45 - 180cl	\$158.00
609	DASSAI 45 - 72cl	\$85.00
610	DASSAI 39 - 72cl	\$115.00
611	DASSAI 23 - 72cl	\$188.00

japanese whisky —

	PER BTL	TWIN BTL	
807	MATSUI SAN-IN - 70cl	\$148.00	\$265.00
808	NIKKA FROM THE BARREL - 50cl	\$138.00	\$245.00
809	NIKKA BLACK - 70cl	\$148.00	\$265.00
810	NIKKA RICH BLEND - 70cl	\$138.00	\$245.00

whisky —

	PER BTL	TWIN BTL
801 GLENFIDDICH 12 YRS	\$158.00	\$285.00
802 GLENFIDDICH 15 YRS	\$218.00	\$395.00
803 BALVENIE 12 YRS	\$198.00	\$360.00
804 MONKEY SHOULDER	\$128.00	\$235.00
805 CHIVAS REGAL 18 YRS	\$178.00	
806 SPEYMHOR SINGLE MALT non-aged	\$118.00	\$208.00
816 JOHNNY WALKER BLUE LABEL	\$308.00	
817 SINGLETON 15 YRS	\$168.00	
818 TOMATIN 14 YRS	\$228.00	

cognac —

	PER BTL
811 MARTELL VSOP	\$168.00
812 MARTELL CORDON BLEU	\$368.00

gin / vodka —

	PER BTL	TWIN BTL
813 HENDRICKS GIN	\$138.00	\$245.00
814 ROKU GIN	\$138.00	\$245.00
815 ABSOLUT VODKA	\$138.00	

highball —

	PER GLS
901 WHISKY SODA	\$11.00
901A WHISKY SODA DBL	\$16.00
902 GIN TONIC	\$11.00
902A GIN TONIC DBL	\$16.00
903 VODKA SODA	\$11.00
903A VODKA SODA DBL	\$16.00

housepour —

	PER GLS
904 RED / WHITE WINE	\$9.00
905 WHISKY	\$9.00
906 GIN	\$9.00
907 VODKA	\$9.00
908 TEQUILA - per shot	\$9.00

carbonated drinks —

910 COKE / SPRITE / SODA / GINGER ALE / TONIC	\$4.00
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juices —

911 ORANGE / LIME / GUAVA	\$5.50
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SAPPORO
PREMIUM BEER

**ALL DAY
HAPPY HOUR!**



PINT
\$8.90



TOWER
\$49



*ALL PRICES ARE SUBJECTED TO SERVICE CHARGE & GST.