

Chef Ray Phun – Since coming to Singapore in 2000, Chef Ray Phun has developed an understanding of the importance of quality and details in Japanese cuisine.

Mentored by Chef Joseph Loke, who worked in the reputable Tsukiji Sushi Iwa in Japan, Chef Ray Phun started his culinary journey in Sushi Jyo. In 2004, together with his mentor, he joined Suntory F&B International where he was stationed at Japanese Dining SUN at Chijmes. There, he further developed his culinary skills and keen sense of details and was quickly promoted to Sous Chef.

In 2010, Chef Ray Phun left Suntory F&B International to help set up AjinoMori at Holland Village where he was Head Chef. This experience allowed him to have excellent control inside the kitchen and to churn out quality food in an efficient and process-oriented manner.

Over the past 16 years, Chef Ray Phun has accumulated a variety of expertise, especially in cooking all aspects of Japanese cuisine and planning individualized and unique multi-course Japanese lunch and dinner.

Here at Jin Fine Dining, he is committed to balance the traditional and modern flavours of Japan and to continue to offer each customer an enjoyable dining experience.



Premium Set

プレミアムセット

PREMIUM SETS INCLUDES SASHIMI, EBI TOFU, RICE & MISO SOUP

近江牛ステーキ

Ohmi Steak

\$60

JAPAN SHIGA BEEF
TERIYAKI SAUCE
(TEPPAN STYLE)



タラバガニ青海苔かけ

Tarabagani Aonori Ankake

STEAM KING CRAB IN
SPECIAL SEAWEED SAUCE \$60



のどぐる塩焼き

Nodoguro Shioyaki

GRILLED ROXY SEABASS WITH
SEA SALT \$60



車海老天ふら

Kuruma Ebi Tempura

JAPANESE TIGER PRAWN TEMPURA \$60

寿司盛り合わせ
Sushi Moriawase

\$60 ASSORTED SUSHI



メカジキ柚子焼き
Mekajiki Yuzuyaki

\$60 GRILLED SWORDFISH WITH
CITRON HONEY SAUCE



近江牛サイコロステーキ
Ohmi Saikoro Steak

\$60 JAPAN SHIGA BEEF CUBES WITH
BLACK PEPPER



日替わり焼き魚
Higawari Yaki Sakana

\$60 GRILLED SEASONAL FISH WITH
SEA SALT





**SPECIAL
LUNCH
EDITION
2020**

SPECIAL LUNCH SETS



Gindara Mentai \$33.80++



Gyuniku / Pork Tamago \$21.80++



Wagyu Steak \$45.80++



Tori Saikyo Yaki \$19.80++



Gyuniku / Pork Shiogayaki \$21.80++



Kama Shioyaki \$33.80++



**COMES WITH RICE,
MISO SOUP, SALAD,
FRUITS**

SPECIAL LUNCH SETS



Pork Hock Black Vinegar \$29.80++



Wagyu Burger with Foie Gras \$33.80++



Mapo Tofu \$16.80++



Salmon Uni Cream \$23.80++



Oden \$16.80++



Sabo Shio \$21.80++

CHOOSE 1 SIDE



Jin Tori Karage



Salmon Harumaki
Carpaccio



Sakura ebi
kakiage

BENTO SETS @ \$ 68++



Wagyu Steak 和牛



Ton Toro



Yaki Sakana



Sushi Maki



Bento Vegetarian \$48++

FEAST YOUR SENSES!



KAMAMESHI @ \$22.80++



Unagi 鰻魚



Yakiniku 焼き肉



Buta Kakuni 豚の角煮



Tori Sumiyaki



Kaisen 海鮮

FEAST YOUR SENSES!



Buta Don 豚丼



Tori Teriyaki Don 鳥照り焼き丼



Katsu Don カツ丼



Ten Don 天丼



Ebi Fry (Fried Shrimp) エビフライ

HEARTY MEAL AT
GREAT VALUE

Chirashi

ちらし



A CLASSIC DISH OF SASHIMI PIECES
OVER A BED OF VINEGAR RICE.

Chirashi

ちらし

プレミアムちらし

Premium Chirashi

\$48 TUNA BELLY,
SALMON BELLY,
AMBERJACK,
SNAPPER,
SALMON ROE,
BOTAN SHRIMP



かんぱちトリュフちらし

Kanpachi Truffles Chirashi

\$38
AMBERJACK &
TRUFFLES SAUCE



ネギトロちらし

Negitoro Chirashi

\$38
MINCED TUNA BELLY &
SPRING ONIONS



色々ちらし

Iro - Iro Chirashi

\$38
SALMON, YELLOW TAIL,
TUNA, SALMON ROE &
WHITE TUNA, SWEET PRAWN
SEA URCHIN



炙りちらし

Aburi Chirashi

\$30
SEMI-GRILLED ASSORTED FISH CUBE &
AVOCADO AND CUCUMBER

サーモン3種ちらし

Sanmi Chirashi

\$30

SEMI-GRILLED SALMON,
RAW SALMON,
SPICY SALMON MINCED &
SALMON ROE



匠ちらし

Jin Chirashi

\$35

SALMON, SEA URCHIN,
TUNA, WHITE TUNA &
SCALLOP, SALMON ROE
SWEET PRAWN,



鮭親子ちらし

Shake Oyako Chirashi

\$30

FRESH SALMON,
SALMON BELLY &
SALMON ROE



バラちらし

Bara Chirashi

\$30

ASSORTED RAW FISH CUBES &
AVOCADO AND CUCUMBER



三色ちらし

San - Shoku Chirashi

\$30

SALMON, TUNA, AMBERJACK



Salad

サラダ



海藻サラダ

Kaisou Salad

\$12

MIX SEAWEED WITH
WAFU DRESSING



炙りサーモンサラダ

Aburi Salmon Salad

SEMI-GRILLED AND
AVOCADO WITH SESAME DRESSING

\$12



海鮮サラダ

Kaisen Salad

MIXED RAW SEAFOOD WITH
WAFU DRESSING

\$18



いろいろサラダ

Iro-iro Salad

ASSORTED RAW FISH WITH
WAFU DRESSING

\$18



鶏唐揚げサラダ

Tori Karaage Salad

DEEP FRIED CHICKEN CHUNKS WITH
SESAME DRESSING

\$15



たたみいわしサラダ

Tatami Iwashi Salad

BABY SARDINE NET WITH
WAFU DRESSING

\$16

Zensai

前菜



3点盛り
San Tan Mori

\$20 DRIED STINGRAY,
SARDINE NET &
PUFFER FISH



かんぱちトリュフ
Kanpachi Truffle

AMBERJACK WITH TRUFFLE **\$25**



和牛たたき
Wagyu Tataki

SEMI-GRILLED BEEF SASHIMI WITH
PONZU SAUCE **\$33**



サーモン親子春巻き
Salmon Oyako Harumaki

SPICY MINCED SALMON WRAPPED WITH
RICE PAPER SKIN **\$12**



まぐろ納豆
Maguro Natto

TUNA & FERMENTED BEANS **\$12**



川エビ唐揚げ
Kawaebi Karaage

DEEP FRIED WATER SHRIMP **\$10**

枝豆 Edamame	STEAM GREEN SOY BEAN	\$6
五子焼き Tamago Yaki	JAPANESE SWEET OMELETTE	\$4
フルーツトマト Fruit Tomato	JAPANESE TOMATO WITH SEASALT	\$8
生かきポン酢 Nama Kaki Ponzu	FRESH OYSTER WITH JAPANESE VINEGAR	\$8
★ ビータン豆腐 Pitan Tofu	HOMEMADE EGG TOFU WITH CENTURY EGG SAUCE	\$7
たこわさび Tako Wasabi	OCTOPUS MARINATED WITH WASABI	\$8
たたみいわし Tatami Iwashi	BABY SARDINE NET	\$12
ふぐ味干し Fugu Mirin Boshi	DRIED PUFFER FISH	\$15
カワハギ Kawahagi	DRIED LEATHER JACKET	\$12
サーモンスキンから揚げ Salmon Skin Karaage	DEEP FRIED SALMON SKIN	\$8
あん肝ポン酢 Ankimo Ponzu	MONKFISH LIVER WITH JAPANESE VINEGAR	\$12
いくら醤油漬け Ikura Shoyuzuke	SALMON ROE IN DELICIOUS HOMEMADE SHOYU	\$10
白魚唐揚げ Shirauo Karaage	DEEP FRIED WHITEBAIT	\$6
ネギトロキャビア春巻き Negitoro Kyabia Harumaki	MINED TUNA BELLY CAVIAR WRAP WITH RICE PAPER SKIN	\$16
フォアグラレタス Foie Gras Lettuce	GOOSE LIVER WITH LETTUCE	\$14
★ 自家製餃子 Gyoza	HOMEMADE PORK DUMPLING	\$8

Sashimi

刺身



7種刺身盛り合わせ

7 Kind Sashimi Moriawase

\$68

PREMIUM TUNA BELLY,
SALMON,
AMBERJACK, SEABREAM,
WHITE TUNA,
SCALLOP & BOTAN SHRIMP



5種刺身盛り合わせ

5 Kind Sashimi Moriawase

\$48

PREMIUM TUNA BELLY,
SALMON, AMBERJACK,
WHITE TUNA & SWEET PRAWN



3種刺身盛り合わせ

3 Kind Sashimi Moriawase

\$23

SALMON, TUNA & AMBERJACK

大トロ Otoro	PREMIUM TUNA BELLY	\$60
中トロ Chutoro	TUNA BELLY	\$40
うに Uni	SEA URCHIN	\$40
かんぱち Kanpachi	AMBERJACK	\$25
ひらめ Hirame	FLOUNDER	\$25
金目鯛 Kinmedai	GOLDEN EYE SNAPPER	\$25
鯛 Tai	SEA BREAM	\$25
サーモン腹身 Salmon Belly	SALMON BELLY	\$22
ぼたん海老 Botan Ebi	BOTAN SHRIMP	\$22
甘海老 Amaebi	SWEET PRAWN	\$20
メカジキ Mekajiki	SWORDFISH	\$20
はまち Hamachi	YELLOW TAIL	\$20
帆立 Hotate	SCALLOP	\$18
マグロ Maguro	TUNA	\$18
しるマグロ Shiro Maguro	WHITE TUNA	\$18
鮭 Shake	SALMON	\$15

Sushi

寿司

寿司盛り

Sushi Mori

\$58

ASSORTED SUSHI

