



SUSHI JIN

## FACT SHEET

<b>Concept</b>	<b>Japanese</b> Offering premium Japanese cuisine without the hefty price tag, Sushi Jin is a prime destination among Japanese food aficionados looking for a tranquil culinary experience with a friend or two. At Sushi Jin, you get supreme freshness of ingredients flown in 3 times a week from Tokyo's Tsukiji market. For hushed business lunches or intimate celebrations, a unique private sushi counter is available for 5 – which slides open to offer a peek into the kitchen to see your personal chef work his knives.
<b>Cuisine</b>	A plethora of Japanese appetizers, sashimi, sushi, maki, agemono, grilled items, noodles, rice & soup, and dessert.
<b>Location</b>	Farrer Park
<b>Address</b>	1 Farrer Park Station Road (Access via One Farrer Hotel & Spa) Owen Link, #01-11/12 Singapore 217562
<b>Website/Social Media</b>	<a href="http://www.sushijin.com.sg">www.sushijin.com.sg</a> <a href="https://www.facebook.com/sushijinSG">www.facebook.com/sushijinSG</a> <a href="https://www.instagram.com/sushijin_sg">www.instagram.com/sushijin_sg</a>
<b>Reservations</b>	Telephone: 6443 3378
<b>Management</b>	Manager: Candy Lim
<b>Culinary Team</b>	Head Chef: Patrick Tan
<b>Signature Dishes</b>	Tai Carpaccio Premium Wagyu Don Truffle Seafood Chawanmushi Aburi Ootoro Uni Sushi
<b>Alcohol</b>	Notable names include Dassai 23 (\$295) and boutique makers like Hokusetsu Shin YK35 (\$295). In addition, they will regularly hand-carry special bottling from renowned sake breweries such as Kokuryu and Juyondai. Whiskies aficionados can also look forward to a small but curated range of Japanese whiskies like Yamazaki Owner's Cask and the occasional Karuizawa.
<b>Seating Capacity</b>	Counter: 15 Main Dining Area: 16 Private Sushi Counter: 5

**Opening Hours**      Open Daily  
*Lunch*  
12.00pm to 2.30pm (Last order at 2.00pm)  
  
*Dinner*  
6.30pm to 10.30pm (Last order at 10.00pm)

**Dress Code**        Smart-casual

**Prices**              *Lunch*  
Set lunches start from \$22++  
Lunch Omakase is priced at \$80++  
  
*Dinner*  
\$30-50++/average per pax  
Dinner Omakase is priced at \$130++

**Corkage**            Sake/Wine (720ml) – \$30++  
Whisky – \$50++

Last updated May 2017