

JINzakaya introduces affordable set lunches in its latest menu launch



SINGAPORE, 20 March 2017 - After months of creating, tasting and fine-tuning the menu, fans of the retro-chic JINzakaya can now look forward to a spanking new selection of fresh additions and refined versions of old favourites. Fusing the traditional flavours of popular izakaya fare with our chefs' creative reinvention that caters to modern-day taste preferences, the revamped menu promises an expanded selection of *yakimono* (grilled dishes), *donburi* (Japanese rice bowls), *noodles*, and most of all - *the brand new introduction of 13 delectable lunch sets*.

Hungry souls in search of a pocket-friendly option for a quick lunch fix would be pleased to know that JINzakaya's new lunch sets are packed both with great flavor and value. The lunch sets flaunt a wide variety of comprehensive offerings, where diners can select from an assortment of rice and noodle mains, complete with an appetizer, a soup, sides and a dessert to pair. Choose to have a bit of everything with the *Makunouchi Bento* (\$24), a sumptuous bento consisting of sashimi, grilled chicken, ebi tempura, egg, yam, pickles and rice. Lunch sets are priced from \$15.00 - \$25.00, and are available for both dine-in and takeaway.



*The JINzakaya Lunch Club Card rewards all loyal lunch-monsters a complimentary set lunch upon their 7th order

ENJOY OVER 20 TYPES OF SKEWERS FROM THE KUSHI RANGE



Get your appetites set for a plethora of charcoal grilled goodness. The revamped *Kushiyaki* selection boasts over 20 different types of skewers; from the usual izakaya suspects such as the sinfully appetizing *tori kawa* (chicken skin, \$3), juicy servings of *hotate* (scallops, \$6) and the ever-popular *butabara* (pork belly, \$3), to more unorthodox options such as the *gyu tan* (ox tongue). Those with a soft spot for seafood, opt for the *gindara yaki* (grilled codfish marinated in a mix of mirin, shoyu and sake, \$36) – the tenderness of the cod flesh juxtaposed against its glazed crispy charred surface is a delicious burst of *umami* that is sure to leave you wanting more.

EXPANDING ITS NON-GRILLED OFFERINGS



In line with the new menu launch is an expansion of the selection for non-grilled items and mains. Aside from hearty bowls of *jin tori* and *kimchi ramen* (\$14) which were previously a huge hit, guests who love their noodles can now also look forward to crowd-pleasing favourites such as the *kitsune udon* (\$14) and *zaru soba* (\$14), both of which are often relished for their simple yet wholesome flavours. Other highlights includes the introduction of the *ebi tempura* (\$15), a savory dish featuring battered shrimp deep fried to crisp, golden completion; the *kaisen chirashi don* (\$14), a premium rice bowl topped with assorted cuts of fresh sashimi; and also the debut of new desserts such as *deep fried matcha ice cream* (\$7), and the hugely raved about *mizu mochi* (raindrop cake, \$7) – an riveting Japanese cult dessert made from glutinous rice flour and resembles a clear, giant raindrop.

SAKE SELECTION



And of course, what is good food without good booze to pair? In line with the relaunch of the new menu is an expansion of JINzakaya's beverage selection. Sake drinkers can anticipate a refreshing variety of premium sakes that are specially imported from Japan, and featuring popular categories such as the *Junmai Daiginjos*, *Daiginjos*, *Junmai Ginjo*, *Honjozo* and more. Bottles start from a very accessible price point of \$88, and ranges up to \$288 for the rarer labels, such as the *Tensei Uka Tensei Junmai Daiginjo* or the *Sen Shin Junmai Daiginjyo*. Non-drinkers can opt for lighter options such as the fruit-based sakes, or Japanese's favorites like the Calpis (\$7) / Lemon Yuzu (\$8) soda.

ROLL-THE-DICE



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ROLL THE DICE

 \$1 OFF every item on the menu	 FREE CARAFE OF SAKE with any order of a main course
 20% OFF total bill	 FREE DESSERT OF THE DAY with any order of a main course
 Order 3 mains, GET 1 FREE	 \$10 OFF total bill

To kickstart the new menu, JINzakaya is raising the stakes with a sure-win Roll-The-Dice promotion. For a limited period, guests dining at JINzakaya can roll a dice with every minimum spend of \$80, which stands them a chance to win a variety of prizes depending on the resultant number.

With all its exciting new menu additions and vibrant atmosphere, JINzakaya is a haven for those seeking out a place to loosen up after a long day of work, or simply to catch-up with friends over a mouthwatering round of skewers and sake.

**All prices stated are before prevailing government taxes & service charge*

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OPENING HOURS:

Lunch
12.00pm to 2.15pm (Daily)
Dinner
6.00pm to 10.00pm (Daily)

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