



FACTSHEET

Concept	<p>Japanese Sumiyaki</p> <p>Opened in April 2018, Jinjo is a modern Japanese sumiyaki restaurant by the Les Amis Group that focuses on the Japanese art of grilling.</p> <p>Japanese charcoal-grilling mastery is celebrated through a prefecture focused menu where prime seasonal ingredients are sourced from all the Japan, just so that guests get the best flavours of the season. Cooked over charcoal, these ingredients are imbued with a delicious smokiness and transformed into delectable dishes.</p> <p>Complementing the dining experience is its carefully curated sake menu, which are also prefecture focused and selected to match the taste profile of Jinjo's sumiyaki items.</p>
Cuisine	Japanese
Location	Scotts Road, Shaw Centre (Orchard Road shopping belt)
Address	1, Scotts Road Shaw Centre #02-19/20 Singapore 228208
Website/Social Media	www.jinjo.com.sg www.instagram.com/jinjosg www.facebook.com/jinjosg
Reservations	WhatsApp reservations & enquiries at +65 9625 9012 Telephone: +65 6732 2165 Email: jinjo@lesamis.com.sg Chope: https://www.chope.co/singapore-restaurants/restaurant/jinjo Quandoo: https://www.quandoo.sg/place/jinjo-40484
Signature Dishes	<p>Bites: Yaki Goma tofu (handmade tofu with red miso from <i>Aichi</i>), Ankimo (warm spicy monkfish liver), Kotsuzui (bone marrow with jinjo tare, rice)</p> <p>Yakitori: Tebasaki (wing), Hatsu (heart), Bonjiri (bishops nose)</p> <p>Charcoal Grill: Tarabagani (<i>Hokkaido</i> King Crab Leg), Nodoguro (<i>Ishikawa</i> black throat sea perch with pickles), Seseri (<i>Miyazaki-</i></p>

style spicy Chicken Neck), Satsuma-imo (Sweet Potato from *Chiba*), Gyu Tan (Ox Tongue), Ninniku (Black garlic from *Aomori*)

Donabe

Dessert: Jinjo Warabimochi

Beverages	Limited edition JINJO PRIVATE LABEL by Tatenokawa - the first brewery in Yamagata Prefecture to make only Junmai Daiginjo sake. Available in both 720ml and 1800ml Sake based cocktails and highballs
Seating Capacity	Total: 39 Grill counter: 8 Sake bar counter: 7 Table seating: 24
Opening Hours	Monday to Sunday <i>Lunch</i> 12pm to 3.00pm (last order @ 2.30pm) <i>Dinner</i> 6.30pm to 10.30pm (last order @10.00pm)
Dress Code	Casual
Prices	From \$38 onwards per pax
Corkage	One for one policy. the following applies: <ul style="list-style-type: none">• Sake (720ml) - \$60• Wine (750ml) - \$80• Whisky - \$60