



SUSHI JIN

FACT SHEET

Concept	Japanese 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.
Cuisine	A plethora of Japanese appetizers, sashimi, sushi, maki, agemono, grilled items, noodles, rice & soup, and dessert.
Location	Farrer Park
Address	1 Farrer Park Station Road (Access via One Farrer Hotel & Spa) Owen Link, #01-11/12 Singapore 217562
Website/Social Media	www.sushijin.com.sg www.facebook.com/sushijinSG www.instagram.com/sushijin_sg
Reservations	Telephone: (65) 6443 3378 Email: sushijin@lesamis.com.sg
Management	Manager: Candy Lim
Culinary Team	Head Chef: Patrick Tan
Signature Dishes	Tai Carpaccio Premium Wagyu Don Truffle Seafood Chawanmushi Aburi Ootoro Uni Sushi
Alcohol	Notable names include Dassai 23 (\$245) and boutique makers like Kokuryu Ryu Daiginjyo (\$260). 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.
Seating Capacity	Counter: 15 Main Dining Area: 16 Private Sushi Counter: 5

Opening Hours	Open Daily <i>Lunch</i> 12pm to 2.30pm (Last order at 2pm) <i>Dinner</i> 6.30pm to 10.30pm (Last order at 10pm)
Dress Code	Smart-casual
Prices	<i>Lunch</i> Set lunches start from \$22++ Lunch Omakase is priced at \$80++ <i>Dinner</i> \$30-50++ average per pax Dinner Omakase starts from \$130++
Corkage	Sake/Wine (720ml) – \$80++ Whisky – \$50++

Last updated December 2017