



HOT OFF THE GRILL:

NEW SUMIYAKI RESTAURANT JINJO TURNS UP THE HEAT AT SHAW CENTRE DINING ENCLAVE

SINGAPORE, 25 April 2018 – Les Amis Group presents the latest addition to its vibrant collection of restaurants at Shaw Centre, Jinjo. This new sumiyaki restaurant adds vibrancy to the collective of cult dining venues on the second level of Shaw Centre, which includes Tarte by Cheryl Koh, La Taperia and La Taperia Wines & Tapas.

THE CONCEPT

A modern sumiyaki restaurant helmed by veteran washoku chef Makoto Saito, this is where traditional Japanese fare is presented with a contemporary spirit. The façade is discreet and seemingly simple. Yet enter through the low doorway and find yourself in an edgy yet welcoming space, where the atmosphere is boisterous as it is relaxing. Come for a solo meal to recompose in the middle of a hectic day, or with a group for a celebratory feast. Come as you are – and leave the rest to us.

THE CUISINE

Japanese charcoal-grilling mastery is celebrated through a prefecture focused menu. While meats sizzle over a high heat grill, delicate seafood are tended to on a low heat grill – so that each item is cooked precisely. And helming the grills would be our kushiyaki chef with some 10 years' experience under his belt. Cooked over charcoal, prime seasonal ingredients, which have been sourced from all over the Japan, are imbued with a delicious smokiness and transformed into delectable dishes.

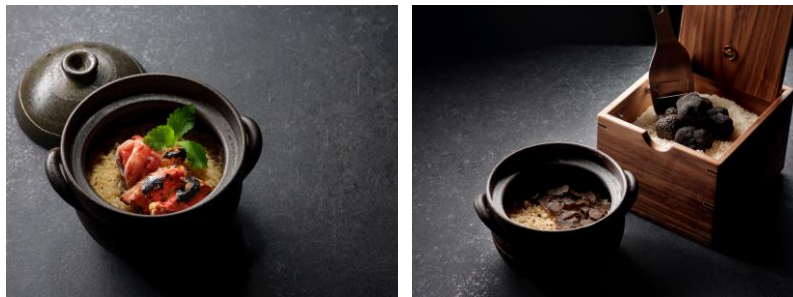


(Left to right), Tomato, Kaki, Yaki Goma Tofu, Uzaku, Shishito, Ninniku, Satsuma-imo

Start with light bites of **Yaki Goma Tofu** (\$6). The creamy sesame beancurd is made in-house a day earlier and allowed to rest to achieve optimal texture. Usually served hot, here it is smeared with red miso from Aichi, hometown of Chef Saito, and grilled to deliver a whole new taste experience. The **Tomato** (\$12) from Kochi and the **Ankimo** (Warm spicy monkfish liver, \$15) are other bites that will tickle your taste buds and leave diners craving for more.



Next, dive into Jinjo’s range of charcoal grilled items which have been salted to the right degree so that the fullest flavours are extracted. From Ishikawa comes the premium white fish **Nodoguro** (Black throat sea perch, \$26). This prized catch is grilled and served with pickles that lift the rich flavours of the fish. Even humble ingredients are carefully sourced: think sweet leeks (**Negi**, \$6) from Gunma; garlic from Aomori (**Ninniku**, \$14); and sweet potato (**Satsuma-Imo**, \$20) harvested in Chiba for Spring and Summer, and in Okinawa for Autumn and Winter – just so that diners get the best flavours of the season.



(Left to Right) Hokkaido King Crab Leg, Truffle

Chef Saito puts lesser-known regional dishes in the spotlight too, such as **Seseri** (\$18), a Miyazaki-style of serving grilled chicken neck by tossing the shredded meat in a spicy ponzu sauce, which is then grilled over hay. At Jinjo, the comforting **Donabe** (from \$35 onwards), which serves 2-4 diners, also takes centre stage. Short-grain rice from Fukui – together with a range of ingredients spanning unagi and Hokkaido King Crab to US 400-day grain fed Angus sirloin and truffle – are slow-cooked in claypots specially imported from Japan. Invitingly fragrant, wonderfully toothsome and with an addicting okoge – the crusty scorched rice at the base – it is the perfect sharing dish to complete the meal.

Chef Saito also works closely with local Japanese produce purveyors to secure the best harvests from the sea. Three times a week, a ‘mystery box’ containing an assortment of prime catches are delivered to the restaurant. This not only gives diners a special taste of regional Japanese seafood, but also serves as an opportunity for Chef Saito and his culinary team to flex their creative muscles.

In curating a menu of balanced flavours, Chef Saito does not limit himself to only Japanese ingredients either. Instead, he selects the ingredients best suited for grilling so that the dish is elegantly nuanced rather than overly rich. His deep understanding of traditional Japanese cuisine, honed through 23 years of working in the finest restaurants in Japan and Singapore, also allows him to craft creative dishes that are distinctly Japanese in essence. For example, a **Chawanmushi** (\$10) with kuruma ebi is given a twist with classic French sauce Americane, a tomato-wine sauce often used in seafood dishes.

End the meal on a sweet note with Jinjo’s range of desserts. Chef Saito prepares his signature Warabimochi daily, and this confection of tender rice cake topped with Kinako powder is smooth and fine in texture. The secret warabimochi recipe is so fiercely guarded that not even Chef Saito’s team have full knowledge of the ingredients used.

THE SAKE

The dining experience at Jinjo is completed by a selection from our extensive sake menu. Curated to match the taste profile of Jinjo's sumiyaki offerings, the list is also a representation of the different prefectures of Japan. Our list spans from aged to sparkling sakes, and does not end there.

Tatenokawa, the first Junmai-Daiginjo only brewery in the Ginjo prefecture of Yamagata has been appointed to brew some sublime drops exclusively for Jinjo on a limited production basis of only 500 bottles. A selection of Japanese craft beers and sake-based cocktails add further variety, complementing the creative edge of the cuisine.

- END -

RESTAURANT INFORMATION

Address: Shaw Centre, 1 Scotts Road, #02-19/20. Singapore 228208

Tel: 6732 2165

Email: jinjo@lesamis.com.sg | <https://www.quandoo.sg/place/jinjo-40484>

Website: www.jinjo.com.sg

Instagram: www.instagram.com/jinjosg

Facebook: <http://www.facebook.com/jinjosg>

Seating Capacity: 39 (Grill counter: 8 | Sake bar counter: 7 | Table seating: 24)

Operating Hours:

Monday to Sunday

Lunch: 12pm to 3pm. Last order 2.30pm

Dinner: 6.30pm to 10.30pm. Last order 10pm.

For media enquiries, please contact

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