

Media Release For Immediate Release

YUJIN IZAKAYA TURNS UP THE HEAT AT ZION ROAD WITH A NEW REVAMPED MENU

Singapore, November 2019 – After months of fine-tuning, Yujin Izakaya is switching things up with the introduction of new menu items, a revamped menu design, and an extended "Happy Hour". With the expansion of the current menu together with tweaks made to the classic favourites – a trip to Yujin Izakaya is definitely not to be missed.

The Menu

Kickstart the merrymaking with a plate of cold refreshing **Uzaku** (\$7) – a platter of sliced cucumber and unagi tossed in an umami-rich vinegar-based seaweed dressing. Or pad your stomach for a night of sakes with hot appetisers like **Mentaiko Tamagoyaki** (\$15) and **Kaki Furai** (**Deep-fried Japanese oysters**, \$11) which will be sure to tickle the taste buds and leave diners craving for more.



(Left to Right) Kaki Furai, Kawaebi, Mentaiko Tamagoyaki, Asuparagasu, Surume Ika, Goma Tofu, Kakiage, Uzaku



Continue the feast with succulent grilled **Surume Ika (Japanese cuttlefish, \$20)** and mouth-watering **Tontoro (Iberico pork jowl, \$15)** slow-cooked to tender perfection, finished over the grill. For something more satisfying and hearty, tuck into our new **Unagi Don (\$26)**. Another revamped dish is the **Somen (\$16)**, served with raw salmon cubes and topped with ikura and yuzu sauce. Complete your meal with the new **Asari Miso Soup (\$8)** or end it on a sweet note with our **Warabimochi (\$10)**.



(Left to Right) Somen, Unagi Don

Extended Happy Hour

Complementing the menu of hearty, bold-flavoured grilled items is a revamped beverage programme with a strong sake focus. With our new extended Happy Hour from 5 – 8pm (Mondays to Saturdays), diners can enjoy a new range of Chuhai (shochu drinks), Highballs and unique Yujin concoctions such as **Black Honey (\$9)** or **Ryokucha-Hai (\$8)**. For beer lovers, end the work day with a nice cold pint **Sapporo Premium Draft (\$8)**. To sweeten the deal even more, patrons get to enjoy 20% off for sakes (720ml and 1.8L) during Happy Hour.





Yujin Concoction: Black Honey

Here, there are no rules. Just a fun, vibrant space for all to unwind – be it just to throw back a solitary cup of sake or two to mark the close of day, or to gather with those near and dear to partake in a feast. It is a place for friends, by friends – and you are invited.

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RESTARUANT INFORMATION

Address: 56 Zion Road, Singapore 247781

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Email: yuijnizakaya@lesamis.com.sg
Website: https://www.yujinizakaya.com.sg

Facebook: https://www.facebook.com/yujinizakaya/ Instagram: https://www.instagram.com/yujinizakaya/

OPERATING HOURS

Opened Mondays to Saturdays

Monday – Thursday 5.00pm to 11.00pm

Friday – Saturday 5.00pm to 12.00am

Seating Capacity: 50 guests

Food Images

Menu

For media enquiries, please contact:

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