

weekend brunch food

FRENCH TOAST 19
lemon yuzu whipped cream, fresh berries

CHICKEN CUTLET & CROFFLE 25
with honey butter, and potato wedges

ICEBERG SALAD
pickled vegetables, red onion, korean mustard dressing

CHOOSE FROM:

ICEBERG SALAD ONLY (gf) 15

CAJUN CHICKEN (gf) 22

SAMBAL BLACK-TIGER PRAWN (gf) 23

CRISPY TOFU (v) soy mustard dressing 19

BENNY
with two onsen eggs, hollandaise, and potato wedges

CHOOSE FROM:

SMOKED PORK BELLY 24/ add 9
fried kimchi, chive

TUNA TATAKI 25/ add 11
avocado, togarashi

BEEF SHORT RIB 25/ add 11
galbi jus, micro green

WILD MUSHROOM 22/ add 8
crispy shallot, chive

RICE BOWL
with pickled veg, cucumber, fresh green, onsen egg,
chive, nori, sesame seed

CHOOSE FROM:

YUBA (v) 19
onsen egg (optional), garlic soy sauce

BULGOGI 23
crispy onion, unagi sauce, mayo

SPICY CHICKEN 20
spicy soy sauce, yuzu mayo

add

**FRIED
KIMCHI** 7

**PICKLED
VEG** 7

**ONSEN
EGG** 2

**BLACK TIGER
PRAWNS (5)** 7.5

**TOFU
(6)** 4.5

beverages

non-alcoholic

DRIP COFFEE 4

KOREAN ICED COFFEE 5

ESPRESSO SHOT 4.5

DECAF AMERICANO 5.5

JUICE 4.5
orange, apple, pineapple, guava,
korean pear, grapefruit

MILK 3.75

CHOCOLATE MILK 3.75

POP 4

TEA 4.5
peppermint, earl grey, green tea, barley

COLD PLUM TEA 4.5

COLD BARLEY TEA 4.5

alcoholic

SAKE-MOSA 2oz 13
mandarin orange sake, asian pear sake, rose-ume sake

DIY MIMOSA 187ml 15
served with your choice of juice on the side

BOTTLE OF LAMARCA ROSÉ PROSECCO 58

OKU-NO-MATSU SPARKLING SAKE 300ml 45

BEER MOSA 9

JIN BAR CAESAR 1.5 oz 13
DOUBLE JIN BAR CAESAR 3 oz 17

VINTAGE FLOWER 1.5 oz 12
st-germain, galliano, grapefruit, tonic

MIKAN CREAMCICLE 2oz 16
mandarin orange sake, galliano, pineapple

JIN BAR SHAFT 1.75oz 12
vodka, kahlua, frangelico, korean milk coffee

ADD A SHOT 5
grand marnier, frangelico, galliano, kahlúa

desserts

**KOREAN TWISTED
DOUGHNUTS** 10
lemon yuzu whipped
cream

**JINBAR SOFT
SERVE** 7
condensed milk or
weekly flavor