

土 申 社

**JINJA**  
ASIAN FUSION CUISINE





### **The origin of Jinja**

According to the Shintō religion of Japan, Jinja is a blessed place where the spirit of a deity is enshrined.

Typically, jinja are located in places of great natural beauty, hence the lush greenery of our dining room.

The sacred compound is demarcated by an entrance gateway, or torii - the symbol we have chosen for Jinja restaurant, to show that all are welcome.

Please accept the precious gifts we offer, prepared with love and dedication. Enjoy.

## **SUSHI BAR**

**N'000**

### **NIGIRI**

**15**

#### **Sliced fish over hand-pressed rice**

- Salmon (Plain | Spicy)
- Tuna (Plain | Spicy | Seared)
- Prawns

### **FASHION SANDWICHES**

**20**

#### **Sushi rice and raw fish sandwiches, topped with mayo and caviar**

- Salmon | Avocado
- Tuna | Avocado
- Smoked Salmon | Avocado
- Prawns | Avocado

### **CRUNCH**

**16**

#### **Panko-crumbed rice rolls, deep-fried**

- Salmon
- Tuna
- Suya Beef

### **MAKI ROLLS**

**16**

#### **Rolls with seaweed, served with wasabi**

- Salmon (Plain | Spicy)
- Tuna
- Suya Prawns

## **JINJA SPECIALITIES**

### **NAIJA RELOADED (Smoky jollof rice rolls) 22**

Prawns California | Salmon | Tuna | Teriyaki Sauce | Mayo | Caviar

### **SAMURAI ROLLS 16**

Salmon | Tempura Prawns | Cucumber California | Chilli

Avocado | Teriyaki Sauce

### **'PEPPA' PHILLY ROLL 15**

Paprika Cream Cheese | Avocado | Cucumber California

Smoked Salmon | Chilli

### **WASABI STACK 16**

Salmon | Tuna | Wasabi | Chilli | Ginger | Mayo

### **JINJA ROLL 16**

Prawn | Salmon | Avocado | Tuna | Cucumber | Prego Mayo

Suya Rub

### **ROCK SHRIMP TEMPURA 20**

Spicy Tuna | Spicy Salmon | Avocado | Shrimp Tempura

Japanese Mayo | Sesame Seeds

### **SUSHI BARRITO FUTOMAKI 9**

Soy | Miso Chicken | Sushi Rice | Chilli | Cucumber | Miso Mayo

### **CRISPY CRAB 12**

Soft Shell Crab | Sushi Rice | Chilli Cream Cheese | Avocado

Toasted Coconut | Spicy Mango Salsa

### **KATAIFI CHICKEN AND PRAWNS 12**

Chinese Slaw | Coriander Aioli | Cashew-Chilli Brutal

## **STARTERS**

### **CRISPY SMOKED CHICKEN WINGS 9**

Soy, Chilli and Honey Reduction | Smoked Tomato

Candy Ginger

### **PEKING DUCK SPRING ROLLS 10**

Chilli/Sweet Corn Spring Roll | Hot Rocket Salad | Sweet Chilli Sauce

### **HAR GAU DUMPLINGS (V) 9**

Creamy Spinach | Ginger | Garlic | Smoked Chinese Cabbage

Spicy Tomato Salsa

### **ASUN DUMPLINGS 12**

Garlic Chutney | Braised Baby Leaves | Chilli Beans

### **SPICY CHINESE VEGETABLES EGG ROLL (V) 10**

Fried Rice Arancinni | Cucumber Salsa | Pepperdew

### **SPICY LAMB EGG ROLL 12**

Fried Rice Arancinni | Cucumber Salsa | Pepperdew

### **SPICY PRAWN TOM YUM SOUP 10**

Ginger | Ginger | Marinated Prawns | Seafood Soup | Coriander

### **MISO SOUP 10**

Marinated Chicken or Prawns | Pak Choi | Udon Noodles

Shitake Mushrooms | Chillies | Spring Onions

### **SPICY PORK BELLY 12**

Kimchi | Jollof Croquettes | Sweet Red Pepper | Basil Cream

### **ASIAN SALAD 9**

Grilled Chicken or Prawn | Rocket | Mixed Leaves | Cherry Tomatoes

Spinach | Balsamic Vinaigrette

## **PLATTERS**

### **TASTE OF JINJA (FOR 2) 20 | (FOR 4) 35**

Smoked Chicken Wings | Duck Spring Rolls

Naija Reloaded | Tempura Prawns | Smoked Yam Chips

## **MAINS**

### **SPICY SEAFOOD SOUP 12**

Assorted Seafood | Tomato Bouillabaisse | Slow-Roated Carrots  
Spicy Cabbage | Fresh Coriander | Crispy Herb Ciabatta

### **SPICY NOODLES STIR FRY (V) 10**

Mixed Mushrooms | Garden Greens | Chilli Incrusted Plantain  
Chinese Broccoli | Soy – Miso Sauce

### **CHILLI TIGER PRAWNS 18**

Chinese Noodles | Red Pepper | Coriander-Infused Baby Vegetable Stew

### **THAI RED CURRY BEEF 18**

Stir-fry Vegetables | Plantain Mash | Garlic, Chilli Jus | Baby Spinach

### **VEGETARIAN THAI RED CURRY (V) 12**

Eggplant | Mushrooms | Garlic | Chillies | Ginger | Lemongrass  
Coconut Milk | Basil Leaves | Coriander | Basmati Rice

### **GARLIC-SOY-HONEY SALMON 21**

Spicy Carrots | Coriander | Broccoli | Suki Noodles | Chilli Butter

### **HERB-ENCRUSTED LAMB CHOPS 25**

Pounded Yam | Gremolata | Chilli-Ginger Tomato | Smoked Butternut

### **GRILLED WHOLE FISH 16**

Roasted Coconut | Charred Green Beans | Jollof Rice Cakes  
Thai Basil-Chilli Sauce | Rocket

### **ASUN CROQUETTES 14**

Spicy Grilled Snails | Sweet Potato Rogue | Marinated Parsley | Tomato Salad

### **SWEET & SOUR PORK 16**

Spicy Vegetable Stir-Fry | Tempura Plantain | Fresh Coriander  
Sesame Seeds | Sticky Rice

### **NAM CHIM KAI CHICKEN SUPREME 14**

Saffron Spicy Rice | Char Grilled Vegetables | Coconut-Chilli Salsa

### **CRISPY SMOKED CHICKEN WINGS 12**

Smoked Tomato | Black Sticky Rice | Green Slaw | Soy-Chilli Reduction

### **STIR-FRIED SWEET & SOUR VEGETABLES (V) 14**

Mixed Vegetables | Oyster Mushrooms | Spicy Sauce  
Smoky Jollof or Egg Fried Rice

## **SIDES**

### **SMOKY JOLLOF RICE 4.5**

### **CHILLI CORN-ON-THE-COB 4**

### **CHUNKY MIXED VEGETABLES 4**

### **SMOKED YAM CHIPS 4.5**

### **CHILLI-GARLIC VEGETABLE FRIED RICE 8.5**

### **PLANTAIN MASH 4**

## **DESSERTS**

### **WHITE CHOCOLATE FONDANT 12**

Citrus-Ginger Ice Cream | White Chocolate Crumble  
Orange and Mint Salsa

### **DECONSTRUCTED APPLE PIE 12**

Apple Ice Cream | Apple Jelly | Candied Apple | Vanilla Anglais  
Granola | Apple Stew

### **MANGO-CHILLI PANNA COTTA 15**

Mango Ice Cream | Mango Jelly | Pickled Chilli Mango  
Vanilla Crumble | Dried Mango

### **NEW YORK CHEESE CAKE 12**

Roasted Banana | Candied Banana | Spicy Banana Ice Cream  
Smoked Pineapple

### **HAZELNUT CHOCOLATE BROWNIE 10**

Chocolate Ice Cream | Namalaka | Chocolate Soil

### **SALTED-CARAMEL STICKY TOFFEE PUDDING 14**

Brandy-Vanilla Ice Cream | Strawberry Snaps  
Strawberry Anglaise



## DRINKS

### COCKTAILS

<b>VINTAGE ART</b> Chili Sugar Cubes   Angostura Bitters   Bourbon   Rosemary Syrup   Orange Twist	<b>8,500</b>
<b>BLACK &amp; WHITE</b> Candy Ginger   Egg White   Citrus Vodka   Blackberries   Roasted Cinnamon	<b>8,500</b>
<b>M.P.M</b> Roasted Pineapple   Mango   Lime Juice   Brown Sugar   Fresh Mint   White Rum   Dark Rum   Sprite	<b>9,500</b>
<b>THE MONA LISA</b> Dry Gin   Coriander-Infused Pomegranate Juice   Egg White   Lemon Zest	<b>7,500</b>
<b>YIN &amp; YANG</b> Cognac   Triple Sec   Honey-Infused Lemon Juice   Bitters   Chili Ice	<b>9,500</b>
<b>ASIAN FREESTYLE</b> Japanese Whisky   Melon Liqueur   Triple Sec   Lemon Juice   Fresh Grapefruit	<b>10,500</b>
<b>THE SHRINE</b> Premium Ogogoro   Dala   Lemon Juice   Fresh Basil   Tonic Water	<b>9,500</b>
<b>NON-ALCOHOLIC COCKTAILS</b>	
<b>PINEAPPLE &amp; GINGER SCULPTED</b> Pineapple   Ginger   Fresh Mint   Chili Ice   Ginger Beer   Star Aniseed)	<b>4,500</b>
<b>CRANBERRY CANVAS</b> Cranberry Juice   Orange Juice   Sage   Sparkling Grape Juice   Saffron	<b>4,500</b>
<b>ORANGE MURIEL</b> Orange Shavings   Citrus Zest   Brown Sugar   Ginger   Mint   Lemon Wedges   Lemonade	<b>4,500</b>
<b>KIWITO</b> Lemon Juice   Lemon Soda   Fresh Kiwi   Mint Syrup   Coconut Mix   Apple Slice	<b>6,500</b>
<b>ROYAL RUMBLE</b> Fresh Kiwi   Fresh Strawberries   Strawberry Syrup   Lemon Juice	<b>7,500</b>

## **WINES**

### **WHITE**

Gerard Bertrand 6 Sens Blanc	35,000
Noble Hill Chenin Blanc	40,000
Thomas Barton Graves Blanc	45,000
Barton and Guestier Chardonnay (house)	35,000
Gran Castellflorit (semi-sweet)	35,000
Ama de Vega	30,000
Pearly Bay (sweet)	25,000

### **RED**

Terrazas Malbec	45,000
Noble Hill Estate Reserve	48,000
Noble Hill Merlot	55,000
Noble Hill Field Atlas (90% Syrah)	45,000
Thomas Barton Bordeaux	45,000
Barton and Guestier Cuvée Special (house)	35,000
Much Mas (Tempranillo/Syrah)	40,000
Gran Castellflorit Tempranillo	35,000
Gran Castellflorit (semi-sweet)	35,000
Pearly Bay (sweet)	25,000

### **ROSÉ**

Ama de Vega (semi-sweet)	32,000
Noble Hill Mourvèdre Rosé	45,000

### **SPARKLING**

Annabelle Cuvée Blanche	26,000
Annabelle Cuvée Rosé	26,000

**CHAMPAGNE**

Veuve Clicquot Brut	155,000
Veuve Clicquot Rosé	165,000
Moët & Chandon Nectar Imperial Brut	155,000
Moët & Chandon Imperial Brut	155,000
Moët & Chandon Imperial Rosé	160,000
Moët & Chandon Nectar Imperial Rosé	165,000
Bollinger Special Cuvée Brut	135,000
Bollinger Special Cuvée Rosé	150,000
Dom Perignon	395,000

**SPIRITS****COGNAC / BRANDY**

Hennessy XO	320,000
Hennessy VSOP	160,000
Hennessy VS	95,000
Rémy Martin VSOP	125,000
Martell Blue Swift	160,000

**JAPANESE WHISKY**

Matsui - The Tottori	150,000
Mizunara Cask	350,000

**SINGLE MALT WHISKY**

Glenfiddich 18 years	155,000
Glenfiddich 15 years	95,000
Macallan 21 years	350,000
Macallan 18 years	295,000
Macallan 15 years	145,000
Singleton	75,000

Glenmorangie	65,000
Glenmorangie Quinta Ruban	80,000
Glenmorangie La Santa	75,000
Glenmorangie Nectar d'Or	85,000
Glenmorangie Rare Malt 18 years	125,000
Glenmorangie Signet	395,000

#### **IRISH WHISKY**

Jameson Black Barrel	75,000
Jameson Classic	55,000
Drumshanbo	115,000

#### **SCOTCH WHISKY**

Johnnie Walker Blue Ghost & Rare	255,000
Johnnie Walker Blue Label	255,000
Johnnie Walker Gold Label	75,000
Johnnie Walker Black Label	55,000

#### **BOURBON**

Jack Daniels Double Barrel	95,000
Jack Daniels Gentleman Jack	80,000
Jack Daniels Single Barrel	95,000
Jack Daniel's Old No.7	65,000
Jack Daniels Honey	60,000
Wild Turkey 101	45,000

#### **RUM**

Ron Zacapa	245,000
Bacardi Spiced Rum	32,000
Bacardi White	30,000



Bacardi Gold	30,000
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Hendricks	95,000
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Tanqueray	95,000
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Bombay Sapphire	45,000
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Drumshanbo Gunpowder	95,000
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**VODKA**

Ciroc	75,000
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Grey Goose	65,000
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Belvedere	75,000
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**TEQUILA**

Don Julio Reposado	72,800
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Patron Silver	55,000
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Patron Silver XO	95,000
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Patron Cafe	45,000
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Volcan	95,000
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Ponchos	55,000
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**LIQUER**

Baileys Irish Cream	45,000
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Kahlua	30,000
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Jagermeister	42,000
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Campari	48,000
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**SOFT DRINKS**

Coca-Cola	1,500
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Coke Zero	1,500
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Fanta	1,500
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Sprite	1,500
Schweppes Tonic Water	1,500
Schweppes Soda Water	1,500
Schweppes Bitter Lemon	1,500
Red Bull	2,500
Water	1,000

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**JINJA**  
ASIAN FUSION CUISINE

**EBONYLIFE**  
*Place*  
A Luxury Resort & Entertainment Resort

1637 Ademola Adetokunbo Street, Victoria Island, Lagos, Nigeria