

ネ申ネ土

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 (8)

19

Sliced fish over hand-pressed rice

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

FASHION SANDWICHES (8)

27

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

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

CRUNCH (8)

19.5

Panko-crumbed rice rolls, deep-fried

- Salmon
- Tuna
- Suya Beef

MAKI ROLLS (8)

18.5

Rolls with seaweed, served with wasabi

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

JINJA SPECIALITIES

NAIJA RELOADED (Smoky jollof rice rolls) (8) 35

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

SAMURAI ROLLS (8) 18.5

Salmon | Tempura Prawns | Cucumber California | Chilli

Avocado | Teriyaki Sauce

'PEPPA' PHILLY ROLL (8) 19

Paprika Cream Cheese | Avocado | Cucumber California

Smoked Salmon | Chilli

WASABI STACK (8) 18.5

Salmon | Tuna | Wasabi | Chilli | Ginger | Mayo

JINJA ROLL (8) 17

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

Suya Rub

ROCK SHRIMP TEMPURA (8) 23

Spicy Tuna | Spicy Salmon | Avocado | Shrimp Tempura

Japanese Mayo | Sesame Seeds

SUSHI BARRITO FUTOMAKI (2) 16

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

CRISPY CRAB (8) 17.5

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

Toasted Coconut | Spicy Mango Salsa

KATAIFI CHICKEN AND PRAWNS 18

Chinese Slaw | Coriander Aioli | Cashew-Chilli Brutal

STARTERS

CRISPY SMOKED CHICKEN WINGS 14

Soy, Chilli and Honey Reduction | Smoked Tomato

Candy Ginger

PEKING DUCK SPRING ROLLS 12

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 14

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 12

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

SPICY CHICKEN WINGS 14

SPICY CHINESE VEGETABLE SPRING ROLL 12.5

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

15

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

SPICY NOODLES STIR FRY (V)

14

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

CHILLI TIGER PRAWNS

22

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

THAI RED CURRY BEEF

24

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

VEGETARIAN THAI RED CURRY (V)

14

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

GARLIC-SOY-HONEY SALMON

35

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

HERB-ENCRUSTED LAMB CHOPS

31

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

GRILLED WHOLE FISH

19.5

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

18

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

CRISPY SMOKED CHICKEN WINGS

14.5

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

STIR-FRIED SWEET & SOUR VEGETABLES (V)

20

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

SUSHI PLATTER

27

SIDES

SMOKY JOLLOF RICE

6.5

CHILLI CORN-ON-THE-COB

4

CHUNKY MIXED VEGETABLES

4.5

SMOKED YAM CHIPS

4.5

CHILLI-GARLIC VEGETABLE FRIED RICE

8.5

PLANTAIN MASH

4

FRENCH FRIES

4.5

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 Anglaises
Granola | Apple Stew

MANGO-CHILLI PANNA COTTA

18

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

NEW YORK CHEESE CAKE

12.5

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

HAZELNUT CHOCOLATE BROWNIE

12

Chocolate Ice Cream | Namalaka | Chocolate Soil

SALTED-CARAMEL STICKY TOFFEE PUDDING

18

Brandy-Vanilla Ice Cream | Strawberry Snaps
Strawberry Anglaise

CHOICE OF ICE CREAM

6.5



1637 Ademola Adetokunbo Street, Victoria Island, Lagos, Nigeria



DRINKS

COCKTAILS

VINTAGE ART 8,500
Chili Sugar Cubes | Angostura Bitters | Bourbon | Rosemary Syrup | Orange Twist

BLACK & WHITE 8,500
Candy Ginger | Egg White | Citrus Vodka | Blackberries | Roasted Cinnamon

M.P.M 9,500
Roasted Pineapple | Mango | Lime Juice | Brown Sugar | Fresh Mint | White Rum |
Dark Rum | Sprite

THE MONA LISA 7,500
Dry Gin | Coriander-Infused Pomegranate Juice | Egg White | Lemon Zest

YIN & YANG 9,500
Cognac | Triple Sec | Honey-Infused Lemon Juice | Bitters | Chili Ice

ASIAN FREESTYLE 10,500
Japanese Whisky | Melon Liqueur | Triple Sec | Lemon Juice | Fresh Grapefruit

THE SHRINE 9,500
Premium Ogogoro | Dala | Lemon Juice | Fresh Basil | Tonic Water

NON-ALCOHOLIC COCKTAILS

PINEAPPLE & GINGER SCULPTED 4,500
Pineapple | Ginger | Fresh Mint | Chili Ice | Ginger Beer | Star Aniseed)

CRANBERRY CANVAS 4,500
Cranberry Juice | Orange Juice | Sage | Sparkling Grape Juice | Saffron

ORANGE MURIEL 4,500
Orange Shavings | Citrus Zest | Brown Sugar | Ginger | Mint | Lemon Wedges |
Lemonade

KIWITO 6,500
Lemon Juice | Lemon Soda | Fresh Kiwi | Mint Syrup | Coconut Mix | Apple Slice

ROYAL RUMBLE 7,500
Fresh Kiwi | Fresh Strawberries | Strawberry Syrup | Lemon Juice

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