

Japanese Cuisine, Contemporary Style

RIN begins with the best of Japanese cuisine and offers a fresh interpretation by incorporating an international twist.

Whether it is a steaming bowl of Ramen noodles, the finest Sushi or a Teppanyaki dinner, you will find them on our menu.

Tell us about your dining experience at RIN Restaurant

APPETIZER AND SALAD

| SPICY OR PLAIN EDAMAME™ Japanese Edamame or Spicy Edamame. | 70 |
|---|-----|
| AGEDASHI TOFU™ Deep Fried Soya Bean Curd, Daikon Oroshi, and Ginger with Soy Reduction. | 89 |
| TORI KARAAGE Deep Fried Chicken, Organic Mixed Greens, Spicy Mayonnaise, Togarashi and Mixed Herbs. | 110 |
| ZEN GARDEN SALAD Winks Fresh, Locally Sourced Organic Vegetables and Mixed Greens, "Bedugul" Red Radish, Kaiso, Takuan, Onion Yuzu and Sesame Dressing. | 110 |
| KANI KAISO SALAD Crab Stick with Assorted Seaweed, Green Salanova, Ikura and Ponzu Sauce. | 125 |
| CHICKEN OR PORK KATSU (a) Choice Of Deep Fried, Breaded Chicken or Pork, White Cabbage, Green Salad and Katsu Sauce. | 135 |
| HAMACHI YUZU Fresh Hamachi Fish with Yuzu Soy Sauce, Yellow Pear, Daikon Oroshi and Wasabi. | 145 |
| CRISPY SOFT SHELL CRAB SALAD Soft Shell Crab Tempura, Organic Mixed Greens, Cucumber, Cherry Tomato and Spicy Mayo. | 159 |
| PRAWN AND SCALLOP TRUFFLE DASHI JELLY Pan Seared Prawn and Scallop with Puree Edamame, Asparagus, Fermented Daikon, Ikura and Truffle Dashi Jelly. | 160 |
| WAGYU BEEF TATAKI (s) (s) Garlic Chips, Lemongrass Salsa, Momiji Oroshi and Yuzu Soy Sauce. | 188 |

(a) dish contains pork (b) dish contains pork (c) dish contain alcohol (c) dish contains nuts (v) vegetarian dish (c) gluten free dish

SASHIMI (4SLICED)

| TUNA | 90 | PRAWN | 125 | |
|---|-----------------------|-----------------|-----|---|
| TORO | 110 | HAMACHI | 115 | |
| SALMON | 95 | SNAPPER | 85 | |
| OCTOPUS | 90 | HOKKIGAI | 125 | |
| | , , | SCALLOP | 135 | |
| ASSORTED S | SASHIMI | | | • |
| RIN SASHIMI S Chef's Selection of S | • | · | 589 | |
| SASHIMI MORI Chef's Selection of S | | shimi 12 Pieces | 378 | |
| CLASSIC SASH Chef's Selection of E | | ashimi 6 Pieces | 289 | |
| | | | | |
| NIGIRI SUSH | II (2PCS) | | | |
| TUNA | 70 | HAMACHI | 95 | |
| TORO | 98 | SNAPPER | 70 | |
| SALMON | 85 | HOKKIGAI | 89 | |
| OCTOPUS | 80 | TOBIKO | 85 | |
| PRAWN | 85 | IKURA | 95 | |
| SCALLOP | 95 | MACKEREL | 75 | |
| | 45 | | | · · · · · · · · · · · · · · · · · · · |
| ASSORTED N | ASSORTED NIGIRI | | | |
| RIN (FOR 2 PERSON) Chef's Selection of 20 Pieces Nigiri Sushi | | | 679 | |
| DELUXE Chef's Selection of 1 | 0 Pieces Nigiri Sushi | | 389 | |
| CLASSIC Chef's Selection of 6 | Pieces Nigiri Sushi | | 290 | |
| RIN SAMPLER | | | 398 | |

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Chef's Creation, 16 Piece Assorted of Sushi, Sashimi and Maki Roll

MAKI ROLL

| KAPPA MAKI ∾ | 75 |
|--|-----|
| Cucumber Roll | |
| TEKKA MAKI | 80 |
| Fresh Tuna Sashimi Roll | |
| SALMON MAKI | 89 |
| Fresh Salmon Roll | |
| CALIFORNIA ROLL Crab Stick, Avocado, Cucumber, Mayonnaise, Tobiko Orange and Mango Salsa | 125 |
| | |
| PRAWN TEMPURA ROLL | 135 |
| Tempura Prawn with Cucumber, Spicy Mayonnaise, and Ebi Sauce | |
| SPIDER ROLL | 130 |
| Crispy Soft-Shell Crab Tempura with Wasabi Mayonnaise and Fish Sauce | |
| SPICY TUNA ROLL | 110 |
| Fresh Tuna Sashimi with Cucumber, Avocado and Spicy Mayonnaise | 110 |
| | |
| RIN MAKI ROLL® | 145 |
| Rin Style Roll with Tuna Sambal Matah, Avocado, Cucumber, Daikon Oroshi, Ebi Sauce and Torched Salmon | |
| HAMACHI MAKI ROLL® | 150 |
| Fresh Hamachi Sashimi, Cucumber, Avocado, Wasabi Daikon, Spicy Mayonnaise and Grated N | |
| ,,,,,,,,,,,,, | - 5 |
| AVOCADO MAKI ROLL® | 139 |
| Fresh Avocado, Crab Stick, Cucumber, Spicy Salmon and Ikura | |
| VEGETARIAN ROLL™ | 99 |
| Asparagus, Carrot, Pickled Daikon, Cucumber and Avocado with Mayonnaise and Sesame See | ed |

TEMPURA SELECTION

| SEAFOOD TEMPURA | | VEGETABLE TEMPURA | VEGETABLE TEMPURA | |
|-----------------|-----|----------------------|-------------------|--|
| TUNA | 85 | ASSORTED MUSHROOM 85 | ; | |
| SALMON | 110 | PUMPKIN 65 | , | |
| SQUID | 125 | CASSAVA 55 | , | |
| PRAWN | 145 | EGGPLANT 45 | , | |
| SCALLOP | 155 | ASPARAGUS 75 | , | |
| SHISHAMO FISH | 169 | | | |

ASSORTED TEMPURA

| YASAI TEMPURA ™ | 90 |
|--|-----|
| Seasonal Vegetable Tempura with Daikon Oroshi, Ginger and Tempura Sauce. | |
| TEMPURA MORIAWASE | 135 |
| Prawn Tempura, Purple Eggplant, Shiitake Mushroom, Zucchini, Enoki Mushroom, | |
| Onion Ring and Tempura Sauce. | |
| SEAFOOD TEMPURA | 230 |
| Assorted Seafood and Vegetable Tempura and Daikon Oroshi | |

JAPANESE SOUP AND NOODLES

| MISO SOUP (III) | 80 |
|--|-------------|
| Miso Broth, Wakame, Spring Onion and Tofu. | |
| SHAKE AKADASHI MISO (#) Black Soya Bean Soup with Salmon Head and Shiitake Mushroom. | 125 |
| ZARU SOBA (a) Cold Buckwheat Noodles, Kizami Nori, Ikura, Takuan and Cold Tensuyu. | 110 |
| YAKI UDON OR SOBA Stir Fried Udon or Soba Noodles. Seasonal Vegetables, Prawn, Chicken or Beef with Teriyaki Sal | 135 uce. |
| NABEYAKI UDON Fish and Shrimp Tempura, Udon, Poached Egg, Bok Choy, Wakame In Dashi Broth. | 145 |
| NIKU UDON Braised Beef with Dashi Broth, Fishcake, Poached Egg, Seaweed and Shiitake Mushroom | 155 |
| DASHI UDON OR SOBA NOODLES Savory Broth, Udon, Prawn and Fish Tempura, Wakame and Spring Onion. | 135 |
| SHOYU RAMEN Classic Soy Broth, Ginger Chashu Chicken, Spinach, Sweet Corn and Marinated Soft-Boiled Egg | 105 |
| MISO RAMEN Flavored Miso Broth, Chicken Chashu, Spinach, Sweet Corn, Spring Onion, Nori and Soft-Boiled | 110 |
| SESAME RAMEN Dashi, Sesame, Minced Beef, Spinach, Poached Egg and Homemade Chili Bean Paste. | 120 |
| TONKOTSU RAMEN (a) Pork Broth, Ginger Chashu Pork, Poached Egg, Spinach and Sweet Corn. | 125 |

GOHAN MONO >RICE DISHES

| JAPANESE CHICKEN CURRY® Breaded Chicken Breast, Carrot, Potato, Onion, Green Apple, Spicy Curry Sauce and Steamed Japanese Rice. | 115 |
|---|--------------------|
| VEGETABLE DONBURI ↔ Seasonal Vegetables, Deep Fried Tofu, Garlic Spicy Sauce and Steamed Japanese Rice. | 110 |
| GYU - DON Sliced Wagyu Beef, Sake, Onion, Garlic, Poached Egg, Japanese Pickles and Steamed Japanese | 225 e Rice. |
| KATSU - DON © Breaded Pork With Onion, Egg and Dashi Soy Sauce and Japanese Steamed Rice | 155 |
| TEN - DON © Prawn And Vegetable Tempura with Tendon Sauce and Japanese Steamed Rice | 165 |
| YAKI MESHI Japanese Garlic Fried Rice | 90 |
| GOHAN Japanese Steamed Rice | 60 |
| NABEMONO > HOT POT | |
| SHABU- SHABU BEEF AND CHICKEN Angus Beef Sirloin 160 Gr and Chicken Breast 180 Gr Assorted Local Vegetables, Dashi Broth, Condiments and Sauce | 415 |
| SHABU- SHABU PORK LOIN © Fillet Pork Loin 200 Gr, Assorted Vegetables, Dashi Broth, Condiments and Sauce | 388 |
| SHABU – SHABU SEAFOOD Half Lobster, Prawns, Scallops, Green Mussels, Salmon and White Fish Assorted Local Vegetables, Dashi Broth, Condiments and Sauce | 655 |
| SUKIYAKI WAGYU BEEF Sliced Wagyu Beef Sirloin Mb 5, Assorted Vegetables, Sukiyaki Sauce and Condiments | 445 |

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

YAKIMONO > GRILLED DISH

Served with Japanese Steamed Rice and Miso Soup

| TORI TERIYAKI | 120 |
|--|-----|
| Grilled Chicken Breast with Teriyaki Sauce | |
| YAKITORI | 135 |
| Grilled Chicken Leg and Wing with Teriyaki Sauce | |
| GYUNIKU KUSHIYAKI | 145 |
| Grilled Beef Skewer with Sweet Soy Sauce | |
| SANMA SHIOYAKI | 165 |
| Grilled Sanma Fish with Soy Sauce | |
| SHAKE TERIYAKI | 250 |
| Grilled Salmon Fillet with Teriyaki Sauce | |
| WAGYU BEEF TERIYAKI | 399 |
| Grilled Wagyu Beef Sirloin Mb 5 with Garlic Teriyaki Sauce | |
| LOBSTER TERIYAKI | 690 |
| Grilled Lobster with Teriyaki Sauce and Sake Sauce | |
| LAMB SAIKYO YAKI | 475 |
| Grilled Lamb with Marinated Miso Paste and Itame Sauce | |

JAPANESE BENTO

| KATSU BENTO Chicken or Pork Katsu (9), Salmon and Tuna Sashimi, Wakame Salad, Steamed Japanese Rice, Miso Soup, Japanese Pickles and Fresh Fruits. | 210 |
|---|-----|
| TERIYAKI BENTO Chicken Teriyaki, Edamame, Cucumber and Tuna Maki, Steamed Japanese Rice, Miso Soup, Japanese Pickles and Fresh Fruits. | 250 |
| SALMON BENTO Pan Seared Salmon, Sautéed Vegetables, Mixed Green Salad, Steamed Japanese Rice, Miso Soup, Japanese Pickles and Fresh Fruits. | 389 |
| PRAWN BENTO Ebi Furai, Tuna and Salmon Sashimi, Wakame Salad, Steamed Japanese Rice, Miso Soup, Japanese Pickles and Fresh Fruits. | 350 |
| WAGYU BEEF BENTO Grilled Wagyu Beef Sirloin Mb 5 with Sake Cream Sauce (a), Sautéed Vegetables, Steamed Japanese Rice, Kaiso Salad, Miso Soup, Japanese Pickles and Fresh Fruits. | 410 |

HOT STONE COOKING

Introducing Hot Stone Cooking, a unique and exciting dining concept. Hot Stone is a traditional & natural method of cooking, once used by the Egyptians, Vikings and other historical civilizations. By bringing this style of cooking into the 21st Century, Interactive Hot Stone cooking is an experience for today's dinner, who is looking for a healthy and entertaining, alternative dining experience. Your choice of raw meat and fish is brought to the table, accompanied with a sizzling slab of granite. Our Certified Wagyu beef has intense marbling characteristics, a high percentage of unsaturated fat and full of natural flavor.

WAGYU BEEF > 180 GR

| WAGYU BEEF RIB -EYE MB 6 | 578 |
|------------------------------|-----|
| WAGYU BEEF SIRLOIN MB 5 | 438 |
| WAGYU BEEF OYSTER BLADE MB 6 | 389 |

Served with Chukka Wakame, Tomato Confit, Steamed Rice, Sautéed Vegetables, Ponzu Etame Sauce, and Natural Beef Jus

FISH FILLET > 160 GR

| MAHI – MAHI | 230 |
|-------------|-----|
| GROUPER | 275 |
| SEA BASS | 245 |
| RED SNAPPER | 225 |
| SALMON | 289 |

Served with Chukka Wakame, Tomato Confit, Steamed Rice, Sautéed Vegetables, Yuzu Sauce Etame Sauce and Sake Cream^(a)

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

TEPPANYAKI SET MENU

UME 489 TAKE 789 Ф Seaweed Salad and Lemon Ponzu Sauce Tuna Sashimi and Amazu Ponzu Sauce Prawn, White Fish and Assorted Prawn, Salmon And Assorted Mushrooms (a) Mushrooms (a) +++++ Chicken Breast Wagyu Beef Sirloin Mb 5 180 Gr Onion, Bean Sprouts, Bell Pepper, Zucchini Onion, Bean Sprouts, Bell Pepper, Zucchini and Baby Carrot and Baby Carrot **** **** Fried or Steamed Rice Fried or Steamed Rice Miso Shiru, Japanese Pickles Miso Shiru, Japanese Pickles Green Tea Ice Cream Flambé (a) and Banana Flambé (a) Seasonal Fruit Vanilla Ice Cream and Seasonal Fruit MATSU 599 **SAKURA 1250** αГ 可

Tori Kaarage and Spicy Mayonnaise

Scallops, Garoupa Fish, Assorted Mushrooms ^(a)

King Prawn 6 Pcs Onion, Bean Sprouts, Bell Pepper, Zucchini and Baby Carrot

Fried or Steamed Rice Miso Shiru, Japanese Pickles

Crepes Suzette Flambé With Mango Sauce and Green Tea Ice Cream

Hamachi Yusu Sauce

Prawn, Salmon and Scallops^(a) Assorted Mushrooms ^(a)

Lobster

Onion, Bean Sprouts, Bell Pepper, Zucchini and Baby Carrot

Fried or Steamed Rice Miso Shiru, Japanese Pickles

Macha Roulade and Nougat Ice Cream

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts (v) vegetarian dish (gf) gluten free dish

TEPPANYAKI A LA CARTE

| BEEF > 180 GR WAGYU BEEF RIB-EYE MB 6 WAGYU BEEF SIRLOIN MB 5 WAGYU BEEF OYSTER BLADE MB6 ANGUS BEEF TENDERLOIN | 498 399 375 310 |
|---|--|
| POULTRY CHICKEN THIGH (180 GR) CHICKEN BREAST (180 GR) | 140 145 |
| SEAFOOD RED SNAPPER MAHI – MAHI (180 GR) SALMON (180 GR) PRAWNS 5 PCS SCALLOP 5 PCS LOBSTER | 189 199 225 289 315 720 |
| RICE AND NOODLES TEPPANYAKI GARLIC FRIED RICE TEPPANYAKI SEAFOOD FRIED RICE TEPPANYAKI VEGETABLES UDON TEPPANYAKI | 75 110 70 99 |

ASSORTED MUSHROOMS

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts (v) vegetarian dish (gf) gluten free dish

89

DESSERTS

| CRISPY CHOCOLATE CROQUETTE Chocolate Cream, Almond Nougat, Ogura Ice Cream | 85 |
|--|----|
| GINKO PANACOTTA Dulce de Leche Ice Cream, Mango Salsa, Sesame Croquant | 85 |
| JAPANESE CHEESE CAKE Passion Curd, Strawberry Compressed, Mango Sorbet | 90 |
| GREEN TEA CRÈME BRULE Pineapple Wasabi, Vanilla Ice Cream, Black Sesame Tuile | 75 |
| MACHA ROULADE Strawberry Confit, Nougat Ice Cream, Fan Tuile | 75 |
| HAKKAISAN STRAWBERRY Sake Mint Strawberry, Almond Cake, Yuzu Sorbet | 80 |
| SEASONAL SLICE FRUITS With Passion Fruit Sorbet | 80 |