

Course

A Course

1. Salmon Salad with Japanese Dressing
2. Miso Soup
3. Sashimi, Sushi Platter
(Sashimi 3 – Salmon 2, Tuna 1
Sushi 4 – Salmon 1, Tuna 1, Roll 2)
4. Grilled Mackerel
5. Mushroom Bulgogi (Served with Rice)
6. Fruits

B Course

1. Salmon Salad with Japanese Dressing
2. Sweet Pumpkin Soup
3. Sashimi, Sushi Platter
(Sashimi 3 – Salmon 2, Tuna 1
Sushi 4 – Salmon 1, Tuna 1, Roll 2)
4. Prosciutto Ham & Potato Prawn Tempura
5. Steak with Leek & Ginger (Served with Rice)
6. Fruits

*Roll ; Ninjing House Roll – Maki with Egg, Cucumber, Japanese Radish and Avocado

Starter

1. Agetashi – Tofu

Deep fried tofu marinated in soy sauce

2. Fried Dumpling

Deep fried pork and vegetable dumplings

3. Canape

Marinated salmon slices topped with an olive oil served on a crouton

4. Seared Tuna

Seared tuna slices accompanied with avocado and mayo dressing

6. Spring Rolls – Filled with vegetables

Cheese

Vegetable

Chicken

Prawn

Side Dishes

1. Rice / Noodles

2. Stir Fried Vegetables

3. Stir Fried Rice

4. Chips

5. Stir Fried Noodles

6. Kimchi

7. Steamed Egg

Salads

1. Ninjing House Salad

Lettuce, cucumber, cheese topped with green dressing

2. Salmon Salad

A variety of greens and rounded off with salmon slices and sweet corns drizzled in our Japanese dressing

3. Grilled Prawn Salad

Mixed greens topped with pan fried tomatoes and prawns drizzled with a Balsamic dressing

4. Chilli Sashimi Salad(회무침)

Fresh Fish of the day on a bed of salad greens tossed and topped with a chili sauce

5. Chicken Salad(유린기)

Single

Double

Fried Chicken Salad with Spicy and Sour Soy Sauce

Soup

1. Miso Soup

Japanese style bean paste base soup

2. Prawn Noodle Soup

Fried prawns and noodles in a soy based soup

3. Sweet Pumpkin Soup

With a touch of cream

4. Vegetable Rice Soup

Boiled rice soup filled with fresh seasonal vegetables

SASHIMI A La Carte

Tuna	3 Slices
Salmon	3 Slices
White Fish	3 Slices
Octopus	5 Slices
Calamari	5 Slices

SASHIMI Combo

- A (Tuna 2, Salmon 2)
- B (Tuna 4, Salmon 4, White Fish 4)
- C (Tuna 6, Salmon 6, White 6, Octopus 6, Calamari 6)

NINJING SUSHI A La Carte (2 Pieces)

Tuna	Salmon
White Fish	Octopus
Prawn	Calamari
Avocado	Egg
Salmon Rose	Inari

SUSHI Combo

- A (Tuna 1, Salmon 1, White 1, Maki 4)-- 7pcs
- B (Tuna 2, Salmon 2, White 2, Calamari 1, Prawn 1, Maki 4)—12pcs
- C (Tuna 2, Salmon 2, White 2, Prawn 2, Egg 2, Calamari 2, Inari 2, Avocado 2, Maki 6)—22pcs

PLATTER

1. Tuna Platter (16pcs)

(Sashimi 4, Nigiri Sushi 4, Maki 8)

2. Salmon Platter (16pcs)

(Sashimi 4, Nigiri Sushi 4, Maki 8)

3. Tuna Salmon Platter (16pcs)

(Sashimi 4 – Tuna 2, Salmon 2
Nigiri Sushi 4 – Tuna 2, Salmon 2
Maki 8 – Tuna 4, Salmon 4)

4. Standard Platter (28pcs)

(Sashimi 12 – Tuna 4, Salmon 4, White 4,
Nigiri Sushi 6 – Tuna 2, Salmon 2, White 1, Prawn 1
California Roll 5, Fried Prawn Roll 5)

5. Deluxe Platter (48pcs)

(Sashimi 22 – Tuna 4, Salmon 4, White 4, Calamari 5, Octopus 5
Nigiri Sushi 8 – Tuna 2, Salmon 2, White 2, Prawn 1, Inari 1
Maki 8 – Tuna 4, Salmon 4
California Roll 5, Fried Prawn Roll 5)

Maki (small 8pcs)

Tuna

Avocado

Tuna Salad

Cucumber

Salmon

Apple Crème Cheese

Flying Fish Roe

Seaweed(5pcs)

Te Maki (Hand Roll)

Salmon

Prawn

Tuna

Flying Fish Roe

ROLLS (Big 6pcs)

Philadelphia Roll

Cucumber, Avocado, Philadelphia Crème Cheese

Vegetarian Roll

Avocado, Cucumber, Lettuce, Onion, Mixed Pepper, Spinach, Sweet Potato

Steak Roll

Filled with Steak, Cucumber, Lettuce, Onion, Spinach, Sesame Leaf, Korean Chili Sauce Rolled in Black Sesame Seeds

Fried Prawn Roll

Deep Fried Prawn and Pastry Crumb

Smoked Salmon & Mango Cheese Roll

Cucumber, Mango and Crème Cheese Filling Topped with Smoked Salmon

Rainbow California Roll

Avocado, Cucumber & Egg Filling Topped with Salmon, Tuna, White Fish & Avocado

Ninjing Special Roll

Deep Fried Prawn, Avocado, Egg, Cucumber Topped with Grilled Eggplant

A Touch of Wasabi & Rounded Off with Flying Fish Roe Cavier.

Fashion Sandwich (Big 4pcs)

Avocado Tuna Sandwich

Avocado Salmon Sandwich

Tempura Roll (Big 10pcs)

Crumbed & Deep Fried Roll with Crab Meat, Crème Cheese & Cucumber

Filling Topped with Onion and Bell Pepper Lemon Sauce

Teriyaki

1. Chicken Teriyaki

Pan fried Chicken with Teriyaki Sauce

2. Salmon Teriyaki

Roast Salmon with Teriyaki Sauce

Tempura

1. Prosciutto Ham & Potato Prawn Tempura

Fried Prawn wrapped in Prosciutto Ham & Sliced Potato

2. Vegetable Mix Prawn Tempura

Fried Prawns and Vegetables (Carrot, Crab Stick, Sweet Potato, Onion, Bell Pepper...)

3. Chicken Wing Kara-Age

Fried Chicken Wings with Honey Mustard Sauce

4. Camembert & Kimchi Tempura

Fried Camembert Cheese wrapped in Kimchi

Noodle

1. Udon

White Noodles made from Wheat Flour with Katsuo (Skipjack Tuna) Broth

2. Tempura Udon

Udon with Fried Prawn and Vegetables

3. Zaru Soba

Cold Buckwheat Noodles with dipping sauce

4. Yaki Udon

Fried Noodles with Prawns, Bacon and Vegetables

5. Pepper Paste Yaki Udon

Fried Noodles with Calamari and Vegetables spiced by Hot Pepper Paste Sauce

6. Jajangmyeon (짜장면)

Black Bean Sauce Noodles

7. Jjamppong (짬뽕)

Chinese Style Noodles with Vegetables and Seafood(Spicy).

8. Chinese Style Udon (중식우동)

Chinese Style Noodles with Vegetables and Seafood.

9. Kimchi Udon in Hot Pot (떡배기 김치 우동)

Udon with Kimchi in Hot Pot.

10. Spicy Noodles with Kimchi (Bibim Guksu, 비빔국수)

Served with Miso Soup.

Pot Soup (Nabemono)

1. Clear Pot Soup (지리)

Clear soup with white fish & vegetables served with rice

2. Hot Pot Soup (매운탕)

Hot and spicy soup with hake & vegetables served with rice

3. Fish Roe Pot Soup (알탕)

Hot and spicy soup with fish roe & vegetables served with rice

Donburi (Rice Bowl) Served with Miso Soup

1. Flying Fish Roe Rice (알밥)

Steamed rice topped with raw flying fish roe & vegetables

2. Sashimi (Raw Fish) Donburi (회덮밥)

Steamed rice topped with lettuce, vegetables, tuna, salmon & white fish with hot sauce to taste

3. Eggplant & Chicken Donburi

Steamed rice topped with lettuce, fried eggplant & chicken topped with honey mustard sauce

4. Una-Don (장어덮밥)

Steamed rice topped with fried onion and eel drizzled with our special sweet & sour soy sauce

5. Steamed Rice filled with Beef & Vegetables

(Bi-Bim-Bob/비빔밥)

Rice topped with beef mince, mushrooms, radish, bean sprout, marrow and pepper paste with a touch of oyster sauce and completed with a sprinkle of seaweed and topped with a fried egg

6. Bi-Bim-Bob in Hot Pot (독배기비빔밥)

Bi-Bim-Bob in Hot Pot

Chef's Specialities

Beef

1. Mushroom Bulgogi (Korean Style Beef)

Stir fried beef sirloin in soy sauce with mushrooms, leek & onion served with rice

2. Bulgogi in Hot Pot (뚝배기불고기)

Mushroom Bulgogi in Hot pot with glass noodles served with rice

3. Steak Leek & Ginger

Japanese style sirloin grilled and then pan fried with leek & ginger served with rice

Pork

1. Pork Cutlets (Tonkatsu)

Battered pork cutlet accompanied with pickles and cabbage served with rice and miso soup

2. Katsu Curry (돈까스카레)

Battered pork cutlet accompanied with curry and cabbage served with rice and miso soup

3. Katsu-Don (돈까스덮밥)

Steamed rice topped with crumbed pork & drizzled with our special soy sauce

4. Pork and Chilli Sauce (제육볶음)

Sautéd pork with chopped chilli, onion, carrots and leeks

5. Sweet & Sour Deep Fried Pork (탕수육)

Battered pork slices topped with a sweet and sour sauce, filled with vegetables

Single

Double

Chicken

1. Chicken Teriyaki

Pan fried chicken with teriyaki sauce

2. Chicken in Lemon Sauce

Deep fried chicken in batter stir fried with peppers and onion in our lemon sauce

3. Chicken in Sweet & Sour Sauce

Deep fried chicken in batter stir fried with peppers and onion in sweet & sour sauce

4. Fried Chicken with Chilli Sauce (닭강정)

Battered Chicken pieces pan fried in a sweet chilli sauce, accompanied with salads

5. Chilli Chicken (Chinese Style / 깐풍기)

Fried chicken in batter stir fried with peppers

6. Chicken with Chilli Sauce(2 Pax) (닭도리탕/2인분)

Whole chicken pieces, spicy and hot mixed with potatoes, carrots and onion
(min 25 minutes preparation time)

Seafood

1. Prawn in Chilli Sauce

Deep fried prawn in tempura batter stir fried with snow peas in our chilli sauce

2. Salmon Teriyaki

Pan fried salmon with teriyaki sauce

3. Korean Style Seafood Pancake (해물파전)

Topped and filled with prawns, calamari, and mussels flavoured with chilli and spring onion

4. Grilled Mackerel (Saury/Pike, 꽁치구이)

Steamed and grilled to perfection at the same time, lightly salted with course salt.

5 Grilled Salmon Head (A treat for the enthusiastic)

6. Grilled Tuna Jaw (A treat for the enthusiastic)

Lunch Set

A : Salad, Roll, Age-dashi Tofu

B : Salad, Udon, Roll

C : Salad, Udon, Chicken Donburi

D : Salad, Udon, Roll, Tempura

E : Salad, Udon, Flying Fish Roe Rice, Tempura

F : Salad, Bulgogi, Rice, Kimchi, Miso Soup

*Roll ; Ninjing House Roll – Maki with Egg, Cucumber, Japanese Radish and Avocado

Dessert

1. Sweet Pumpkin Soup & Ice Cream

2. Green Tea Ice Cream

3. Sorbet

4. Vanilla Ice Cream

Korean Dishes (Traditional)

Pot Stew - dishes served with rice.

1. Kimchi Pot Stew (김치찌개)

Hot and spicy pork stew filled with kimchi, pork and tofu

2. Soybean Pot Stew (된장찌개)

Korean soybean paste based stew filled with seafood, vegetables, pork and tofu

3. Pepper Paste Pot Stew (고추장찌개)

Korean pepper paste based stew filled with pork neck, tofu and vegetables

4. Soft Tofu Pot Stew (순두부찌개)

Uncurdled bean curd stew filled with seafood and vegetables

Rice Dishes

1. Steamed Rice filled with Beef & Vegetables (Bi-Bim-Bob)

2. Bi-Bim-Bob in Hot Pot (뚝배기비빔밥)

3. Fried Rice with Kimchi (김치볶음밥)

Stir fried rice filled with kimchi , finely chopped onion topped with a fried egg

4. Fried Rice with Shrimps (새우볶음밥)

Stir fried rice filled with shrimps filled with vegetables and a touch of oyster sauce to flavour

5. Steamed Rice with Calamari (오징어 덮밥)

Rice topped with pan fried Calamari strips filled with vegetables and chilli sauce.

6. Steamed Rice with Pork (제육 덮밥)

Rice topped with pan fried with pork, chopped chilli, onion, carrot, leeks and chilli sauce.

7. Steamed Rice with Seafood (해물덮밥, 잡탕밥)

Rice topped with pan fried with seafood(prawn meat,calamari,mussel) and vegetables.

8. Steamed Rice with Japchae (잡채밥)

Rice topped with stir fried glass noodle and vegetables.

Korean Dishes (Traditional)

Spicy Dishes (or Side Dishes)

1. Korean Style Seafood Pancake (해물 파전)

Topped and filled with prawns, calamari, and mussels with chilli and spring onion

2. Mung Bean Pancake (녹두빈대떡)

3. Japchae (잡채)

Stir Fried Glass Noodles with Beef and Vegetables

4. Mussel Clear Pot Soup (홍합탕)

Hot and spicy mussel soup flavoured with Korean chilli

5. Tofu Kimchi (두부김치)

Cubes of tofu covered with our spicy fried kimchi and pork

6. Calamari and Chilli (오징어 볶음국수)

Sautéd Calamari strips filled with chopped onion, carrot, leek, cabbage and chilli sauce served with thin noodles on the side

7. Pork and Chilli (제육볶음)

Sautéd pork with chopped chilli, onion, carrots and leeks.

8. Fried Chicken with Chilli Sauce (닭강정)

Battered Chicken pieces pan fried in a sweet chilli sauce, accompanied with salads

9. Sweet & Sour Deep Fried Pork (탕수육)

Single

Double

Battered pork slices topped with a sweet and sour sauce, filled with vegetables.

10. Chicken with Chilli Sauce (2pax) (닭도리탕/2인분)

Whole chicken pieces, spicy and hot mixed with potatoes, carrots and onion

(min 25 minutes preparation time)

Korean Dishes (Traditional)

Korean Barbecue

1. Beef Short Rib Barbecue (LA갈비)

Korean style Grilled Beef short ribs marinade with our special sauce.

Korean Cold Noodle (Naeng Myeon)

1. Mool Naeng Myeon (물냉면)

Chilled Buckwheat Cold Noodle Soup

2. Bi Bim Naeng Myeon (비빔냉면)

Chilled Buckwheat Cold Noodle with Spicy Sauce

Korean Traditional Soup

1. Gal Bi Tang (갈비탕)

Short Rib Soup

2. Yuk Gae Jang (육개장)

Spicy Beef Soup with Vegetables