

## Jim-Mix sushi rolls

	<u>4 pices</u>	<u>8 pices</u>	
SPICY TUNA ROLL ♠	13	24	<
SHRIMP TEMPURA SALMON ROLL ♥	14	26	
SALMON ROLL ♠ ♥	13	24	
CRAB-MEAT CALIFORNIA ROLL ♠ ♥	14	26	
WAGYU-BEEF ROLL ♠	14	26	
GREEN DRAGON ROLL ♥	12	22	

## JiMix CHEF'S MENU MIN. 4P

4 COURSE	pp 55
5 COURSE	pp 65
6 COURSE	pp 75

## Water salty, umami

OESTERS ♠	15	
limoen - yuzu wasabi - ponzu		
SASHIMI MIX ♠	24	
tonijn - zalm - zeebaars		
CEVICHE MIX ♠	19	
tonijn - zalm - zeebaars - tijgermelk		
SEABASS ♠	19	
gestoomde ei - sojasaus - bosui		
SALMON ♠	22	
48 uur gemarineerd zalm - miso - sake		
TUNA TATAKI ♠	19	
yuzu wasabi - avocado		
SALMON TATAR ♠ ♥	18	<
avocado - wasabi mayo - bonito vlokken		
LAKSA GAMBA ♥	19	
kokosmelk - gedroogde garnalen curry		

IF YOU HAVE ANY ALLERGY OR DIETARY REQUIREMENTS PLEASE ASK  
ONE OF THE STAFFMEMBERS

♣=vegetarian ♠=gluten free ♠=gluten free option ♥=with milk ♥=milk free option

## Earth sweet, basic

GENERAL TSO'S CHICKEN	17	<
krokantekip - gefermenteerde aziijn		
DEEPFRIED SEABASS	20	
rode curry - ananas - koriander		
LAMB CHOPS ♠	22	
gedroogde Sze-Chuan chili peper mix		
WAGYU CARPACCIO	32	
sezaam - wasabi yuzu		
PONZU AUBERGINE ♣♠	16	
gefermeteerde aziijn - knoflook - koriander		
DOENJANG COURGETTE ♥	16	
Koreaans gefermenteerde sojabonen		

## Wood sour, natuur

MY MOMS GYOZA	15	
knoflookbieslook uit vaders tuin - soja dip		
TOFU SALAD ♣	13	
tofu - sesam dressing - chili olie		
CHICKEN SALAD ♠	14	
Sze-Chuan olie - sesam		
BEEF SALAD ♠	17	
munt - sereh - vissaus		
CRISPY CHICKEN ♠♥	19	
truffle risotto - parmezaan		
SESAM AUBERGINE ♣	17	
tempura - teriyaki - sesam		

## Fire fat, full flavor

DYNAMITE SHRIMP	19	
tempura garnalen - kimchi - gember		
GAMBA GARLIC	19	
gamba - basilicum - knoflook		
RIB-EYE ♠	28	
gegrild - knoflook chimichurri		
WAYGU BEEF 120gJapanse A5+ waygu ♠♥	70	
miso - teriyaki - sezaam bonito vlokken		
FIRE TOFU ♣	17	<
tempura tofu - groene bonen - 5 spice		

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## Metal spicy, spices

HOT AVOCADO	5.5	<
half avocado uit oven - saus van kimchi		
CHICKEN GYOZA	12	
koreaanse dip		
DUCK PANCAKE	17	
gerookte eend - pannenkoek - hoisin		
GAMBA 5 SPICE ♠	19	
chili - zeezout - knoflook		
BEEF TENDERLOIN	29	
miso - zwarte peper - truffel		
BEEF BAVETTE	26	
miso - zwarte peper - truffel		
WAYGU PICANHA	35	
Bulgogi - Koreaanse BBQ		

### Bite

EDAMAME ♣ ♠	6	
AVOCADO IN PONZU ♣	4.5	
EBI-FRY YUZO MAYO	6	
KARA-AGE	6	
Koreaanse Fried Chicken		

### Side

MY GRANDMOTHERS NOODLES ♣	6	<
STEAMED RICE ♣ ♠	5	
CLASSIC EGG FRIED RICE ♣ ♠	6	
SWEET POTATO FRIES ♣	6	
SEIZOEN GROENTE ♣ ♠ ♡	7	

I'm inspired by our nature, everything has to be balanced together

Our nature creates balance through five fundamental elements:

water, earth, wood, fire and metal,

with food: salty, sour, sweet, fat and spice

Please enjoy your evening with us,

Thank you, Jim

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