



SI JIN

CARE CUTS

KNOWN FOR PRESENTING ONE OF THE MOST EXQUISITE SELECTIONS OF MEAT HANDPICKED FROM ALL AROUND THE WORLD IN BALI, SI JIN PRESENTS, 'CARE CUTS' TO SUPPORT #SOCIALDISTANCING. DELIGHT YOURSELF IN OUR PREMIUM MEAT SELECTIONS, HAND-PICKED FROM ALL OVER THE WORLD AT THE COMFORT OF YOUR HOME. LUXURIATE IN EXQUISITE CHOICES OF DRY AGED AND PREMIUM WET AGED CUTS ON WHICH ARE ACCOMPANIED BY OUR FAMOUS HOMEMADE SALTS. APART FROM OUR MEAT MENU, A SELECTION OF COMFORTING SIDES, SHARING DISHES AND SIGNATURE COCKTAILS ARE ALSO AVAILABLE FOR YOU TO CHOOSE.

THANK YOU AND UNTIL WE MEET AGAIN

#SIJINBALI #SIJINCARECUTS

HOW TO ORDER:

WHATSAPP:

+62 812-3871-3964

EMAIL:

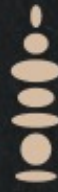
BOOKINGS@SIJINBALI.COM

OPERATIONAL HOURS:

10AM - 10PM

FREE DELIVERY WITHIN 7KM RADIUS

TRANSFER OR CASH PAYMENT



At SI JIN we carefully hand select each & every beef that is the best in quality with extra love and care to attention. Luxuriate your home dining experience with one of the most exquisite selections of meat, hand-picked by Chef Joel Si Jin from all around the world.

— SI JIN SIGNATURE DRY AGE CHAMBER —

PRICING FOR PER MEAT SELECTION IS FOR PER 100 GRAMS

30 AGED SIGNATURE BLACK STRIPLOIN	185
Stanbroke Finest Angus Genetics, Queensland	
30 AGED USDA PRIME RIBEYE	270
Greater Omaha Black Angus, Nebraska	
50 OR 100 AGED T-BONE / PORTERHOUSE	195 / 235
Stockyard's Finest Hand Selected Angus, Queensland	
60 AGED ANDONG SOJU BONE IN RIBEYE 7+	388
Sanchoku Wagyu Aged with Andong Soju, Darling Downs	

— RESERVED CUTS —

PRICING FOR PER MEAT SELECTION IS FOR PER 100 GRAMS

FILET MIGNON	230
Long Fed Black Angus, Victoria	
ZABUTON 9+	340
Grand Champion Purebred Wagyu, Wylarah	
MISUJI 9+	310
Grand Champion Purebred Wagyu, Wylarah	
FLANK CUT 9+	230
Grand Champion Purebred Wagyu, Wylarah	

— RARE JAPANESE SERIES —

PRICING FOR PER MEAT SELECTION IS FOR PER 100 GRAMS

HOKKAIDO SNOW A5 RUMP / ICHIBO	540 / 630
Château Uenae Private Range Tomakomai, Hokkaido	
SAGA GYU SIRLOIN A5	850
Cherry Crimson Tsuya-Sashi A5 BMS10+, Kyushu Island	

— SHARING —

GRILLED ROMAINE	90
Balsamic, Herb Aioli, Parmesan	
POMME PURÉE	75
Smoked Potatoes, Artisanal Butter	
BIBIMGUKU	75
Gochujang Vinaigrette, Kyuri, Nori	
MT FUJI SPINACH	70
Mornay Cheese, Turkish Sour Dough	
KIMCHI BUTTER JJIGAE	85
Wagyu Brisket, Gochugaru, Scallions	
SEOLLEONGTANG	85
Milky Bone Broth, Daikon, Sesame	
DRIED POLLACK SOUP	80
Siken Tofu, Egg, Chives	



— HEARTY MEAL —

DOL SOT STONEPOT Homemade Kimchi, Short Ribs	120
GARLIC BIBIMBAP Japanese Shoyu, Garlic Chips, Chives	75
HANWOO DONBURI Hanwoo Short Rib 1++, Onsen tamago, Truffle Jus	340

— EXTRAS —

BULGOGI SC , HABERNO STRAWBERRY SSAMJJANG	40
HOME-MADE KIMCHI	40
JAPANESE STEAM RICE	22

— ULTIMEAT FEAST (ideal for 4) —

3 SELECTIONS OF DRY / RESERVED CUTS	2,390
CHOOSE ANY 3 SHARING / 2 HEARTY MEAL Provided with signature sauces & salts	

— SIGNATURE COCKTAILS —

OBA NEGORI Dry Gin, Milk Punch Oba, Campari, Vermouth	150
SMOKEY HONEY BEE Honey Infused Wagyu Fat Wash old fashion	140
TIPSY JAMAICAN Dark Rum, Spice Rum, Cinnamon Honey, Pineapple, Lemon	140

