



A JOURNEY THROUGH
FIRE, CRAFT & FLAVOUR



人生

J I N
S E I



MENU



VISIT US
3 COUNTRY ESTATE DR
WATERFALL CITY
JOHANNESBURG

IGNITE SMALL BITES TO KINDLE THE APPETITE

BLISTERED EDAMAME 60
Robata-kissed edamame, blackened at the edges and alive with rayu chilli heat — cooled by a sharp lemon & black garlic dressing. Eat with your hands.

CRISPY CAULIFLOWER 60
Robata-grilled cauliflower encased in a shattering light batter, tumbled in a sticky soy, miso & chilli lacquer and showered with toasted sesame. Addictive

CRISPY NORI 28
Delicate nori crisps layered over hand-pressed sushi rice bites — clean, briny, and gone before you know it.

SHARE
PLATES MADE FOR PASSING
ORDER A FEW, EAT TOGETHER

WAGYU TATAKI 220
100g of premium wagyu, spiced and seared to a blush-pink centre, sliced paper-thin and dressed with a deep, smoky char siu glaze. Unapologetically indulgent.

BEEF MONEYBAGS 56
Plump parcels of spiced minced beef, hand-folded and fried until golden — crisp on the outside, yielding and rich within

PORK & PRAWN GYOZA 68
Pan-seared until the base forms a golden crust, steamed until the skin turns silk. Pork and prawn filling — savoury, sweet, a little smoky

PORK WONTON 38
Delicate wonton skins folded around a seasoned pork filling. Steamed soft, served simply — the kind of comfort you don't overthink.

CHICKEN SHU MAI 48
Open-topped steamed dumplings with a tender spiced chicken filling — a dim sum classic, done properly.

CRISPY PRAWNS 82
Tiger prawns fried to a satisfying crunch, served alongside a bold donburi dipping sauce. The contrast does the talking.

PRAWN SHU MAI 66
Plump prawn shu mai, steamed to order — sweet, bouncy, and as honest as dim sum gets.

TERIYAKI TOFU 60
Silken tofu crisped in a hot pan until golden, finished with a glossy house teriyaki glaze — quietly satisfying.

HOISIN MUSHROOM GYOZA 68
Earthy mushroom and fragrant hoisin folded into hand-pleated gyoza skins, seared for a crackling base and steamed to a silky top.

VIETNAMESE RICE PAPER ROLLS
Cool rice paper. Vivid fillings. Fresh flavour and a satisfying crunch in every bite.

PRAWN 72
Steamed prawn and vermicelli noodles rolled in cool rice paper with avocado, crisp garden vegetables, tangy kimchi and a fragrant lemongrass & pomegranate dressing.

SALMON 84
Salmon sashimi and silken vermicelli wrapped with avocado, wakame, bell pepper and edamame — finished with a clean sesame & soy dressing. Bright and nourishing.

VEGETABLE 48
Sticky tofu, vermicelli, avocado and a crunch of fresh cabbage and pepper, sealed in rice paper and dressed with a sweet, tropical passion fruit vinaigrette.

CRACKLE SIGNATURE KOREAN TWICE-FRIED CHICKEN THE SOUND TELLS YOU IT'S READY

KOREAN CHICKEN WINGS STICKY CHILLI GLAZE 220g 96
Twice-fried wings lacquered in a fiery, sticky chilli glaze. Audibly crisp. Dangerously good.

KOREAN CHICKEN THIGHS SOY GLAZE 220g 98
Succulent thighs fried twice for maximum crunch, glazed in a deep, savoury soy. The dark meat does what it's told.

KOREAN CHICKEN BREAST HOISIN GLAZE 220g 96
Juicy breast meat in a feather-light twice-fried crust, finished with a sweet, aromatic hoisin glaze.

FIRE ROBATA GRILL AND OPEN-FLAME COOKING PATIENCE, HEAT AND SMOKE

BEEF SIRLOIN STEAK 350g 168
Fire-seared over glowing robata coals. Served with your choice of black garlic & ginger butter, Jinsei spice butter, or rayu chilli & yuzu butter. The simplest things done perfectly.

LA GABLI 220
Korean-marinated beef short rib, slow-braised until it yields at the touch of a fork — served over fragrant sesame rice. Time made tender.

STICKY PORK RIBLETS 250g 110
Korean-spiced pork riblets kissed by the robata grill until caramelised and sticky — the kind of eating that requires a napkin and no apology.

GALANGAL CHICKEN YAKITORI 150g 120
Chicken skewers marinated in lemon, fresh ginger, galangal and thyme, charred over the robata. Aromatic, juicy, and impossible to order just one.

CAPE BREAM 220
Whole grilled Cape bream, dressed in a clean ponzu mirin and kombu yuzu. Ocean-fresh, simply honoured.

STICKY SOY & MIRIN KINGKLIP YAKITORI 150g 250
Kingklip threaded on skewers with mirin, chilli and lemon — grilled until caramelised and lacquered. A local fish prepared with Japanese soul.

SALMON TERIYAKI 200g 260
Thick-cut grilled salmon glazed low and slow with house teriyaki until it sets into a deep, sweet-savoury crust. Worth every cent.

ASIAN CHILLI PRAWN 176
Three generous king prawns, grilled over the robata and bathed in a bold Asian chilli sauce. Shell-on, hands-on.

ASIAN SLAW 45
Robata-grilled baby gem with shredded carrot, cucumber and red & white cabbage — tossed in a bright garlic, lemon and sesame dressing.

FIRECRACKER RICE 45
Togarashi-spiced fried jasmine rice with edamame, sesame and soy. A side dish with enough character to hold its own.

HOISIN GLAZED SPIRAL FRIES 38
Spiralled fries lacquered in hoisin and a hit of black vinegar. Crispy, tangy, dangerously easy to finish.

STIR FRY VEGETABLES 48
A wok-tossed medley of cabbage, peppers, onion and carrot — quick heat, good char, clean flavour.

KOREAN BBQ — SERVES 2 480
Your own charcoal grill at the table — the most social way to eat at Jinsei. Arrives with Chinese cabbage & apple slaw, sesame jasmine rice, kimchi, menma, noodles, Korean BBQ sauce, onion, bell peppers, shimeji mushrooms and cos lettuce. Choose any 2: Spiced 160g Sirloin · 220g Galangal Marinated Chicken · 220g Thinly Sliced Pork Belly

FRIED KOREAN CHICKEN BUCKET 340g 148
The full Jinsei crackle experience — a generous bucket of twice-fried Korean chicken to share, or not.

CRISPY BANG BANG SALMON BITES 148
100g of salmon fried to a crackling bite, spiked with chilli and yuzu, finished with a cooling spicy mayo. Bright, hot, and completely addictive.

BOWLS NOODLE BOWLS, WOK-FIRED DISHES AND STEAMED BAO COMFORT WITH INTENTION

RAMEN
Traditional miso tonkotsu broth — rich, cloudy and deeply nourishing, finished with black garlic mayu oil and rayu roasted chilli

CHICKEN RAMEN 158
Tender chicken in a steaming tonkotsu miso broth with menma, bok choy, kimchi, bean sprouts, wakame, carrot and a slow-steeped tea egg. A bowl that earns the colder months.

PORK RAMEN 148
Pork belly chashu — braised until silk — in tonkotsu miso broth with menma, bok choy, kimchi, wakame and a tea-stained egg. The reason ramen exists.

WOK BOWLS
Vegetables and noodles fired fast over fierce heat — each a meal in itself

CHICKEN & STICKY HOISIN 138
Chicken strips, onion, carrot, bell peppers, bok choy, cabbage, bean sprouts and mushrooms wok-fired in our sticky house hoisin sauce. The wok does the seasoning.

PORK SOY & GINGER 148
Pork belly strips and seasonal vegetables thrown into a scorching wok with our soy tori karaage sauce — ginger-bright, soy-deep, impossible to stop eating.

VEGETABLE RED CURRY 120
A fiery coconut red curry alive with onion, bell pepper, mushroom, cabbage, broccoli and cauliflower. Warming and boldly spiced.

BAO BUNS
Cloud-soft steamed buns, filled and layered with considered care

STICKY PORK BAO 68
Slow-cooked sticky pork with pickled red onion, mooli pickle, cucumber wakame salad, coriander, spicy cashew nuts and tobacco onion — tucked into a pillowy steamed bun.

PULLED CHICKEN BAO 64
Shredded chicken with a cool coriander yogurt, cucumber wakame, mooli pickle, spicy kimchi and tobacco onion in a soft bao. Fresh, layered and satisfying.

MUSHROOM BAO 48
Hoisin-glazed mushroom with cucumber wakame, coriander, spicy cashew nuts and tobacco onion. The vegetarian bao that needs no apology.

PULLED BEEF BAO 60
Slow-pulled beef with hoisin soy mushroom, cucumber wakame, cashew, coriander and tobacco onion — generous, deeply savoury, worth the mess.

THEATRE
SUSHI CRAFTED WITH INTENT FROM THE CLASSIC TO THE SPECTACULAR

CLASSIC SUSHI
Jinsei signature rice crafted into timeless classics.

CALIFORNIA ROLLS (4 pcs) 58
Salmon, tuna, prawn or avocado & cucumber. The sushi canon, rolled true.

MAKI (4 pcs) 58
Salmon, tuna, prawn, avocado or cucumber. Clean, precise, elemental.

ROSES (2 pcs) 58
Salmon with white rice, mayo and caviar — or tuna in black rice with spicy mayo and a jewel of caviar on top.

NIGIRI (2 pcs) 68
Hand-pressed sushi rice crowned with tuna, salmon or prawn. The purest expression of craft on the menu.

MINI HANDROLLS (2 pcs) 38
Tuna or salmon, tucked into a toasted nori cone and eaten immediately — before the crunch fades.

SASHIMI (4 pcs) 120
Tuna or salmon, sliced to order. Nothing to hide behind.

AMAI SUSHI
Golden-fried, boldly seasoned. Classic sushi with a crispy, flavour-packed twist.

FRIED CALIFORNIA RAINBOW (4 pcs) 88
Panko-crumbed salmon roll, fried golden, topped with fresh salmon, tuna and avocado, finished with sweet chilli, teriyaki and spicy mayo. Every layer earns its place.

CRISPY TUNA DRAGON ROLL (4 pcs) 88
A fried california base of steamed prawn, carrot mooli pickle and cream cheese — crowned with silky tuna, avocado, cherry hoisin sauce and a drizzle of garlic chilli oil.

SWORDFISH & PRAWN LOADED FRIED SANDWICH (4 pcs) 78
Crispy black rice and avocado pressed into a swordfish sandwich, topped with a crispy prawn, tangy mooli pickle, rayu chilli and a lemon & black garlic dressing. Architecture you eat.

FRIED SALMON TIGER ROLL (4 pcs) 98
Salmon and cucumber fried crisp, loaded with avocado, prawn, spicy mayo and scattered edamame. Bold texture in every bite.

SPICY SEARED SALMON VOLCANO ROLL (4 pcs) 78
Spicy seared salmon and tempura prawn with wasabi avocado purée, crowned with creamy coleslaw, a togarashi crumb and a sticky glaze. Heat builds slowly.

CRUNCHY TOGARASHI RAINBOW ROLL (4 pcs) 78
Salmon, tuna, cream cheese and cucumber in white rice, dusted in spicy togarashi, topped with cool avocado cream and tangy mooli pickle.

TOFU, CHILLI & TRUFFLE HONEY CALIFORNIA ROLL (4 pcs) 78
Crispy tofu, avocado and smoked pepper in white rice, laced with truffle honey. The umami and the sweet in quiet tension.

FLAME & SMOKE JINSEI ORIGINALS
Aburi flame-seared originals. Smoky, aromatic and built for theatre.

KISS OF FIRE (4 pcs) 80
Spicy tuna in a togarashi crumb roll, topped with salmon, avocado and seabass, finished with jalapeño and black cherry — served on a cherry ponzu dressing. Fire, then fruit.

TRUFFLED TEMPURA PRAWN & SPICY SALMON ROLL (4 pcs) 80
Tempura prawn and spicy seared salmon inside a california roll, enveloped in truffled sesame crumbs and finished table-side with truffle smoke. Theatrical by design.

LOADED SALMON ROSES (3 pcs) 88
Hand-rolled salmon roses nestled over tempura prawns, spicy mayo and a touch of caviar. Delicate and deliberate.

DRAGON LAVA ROLL (4 pcs) 78
Tempura prawn, pickled radish and cucumber, crowned with avocado, a spicy sesame sauce and caviar. Clean heat, ocean sweetness.

LION KING ROLL (4 pcs) 78
Prawn and salmon in spicy mango sauce with cucumber, carrot and avocado — capped with whisky-mayonnaise tuna, crunchy onion and caviar. The most complex roll on the menu.

SWEET
A QUIET END
TO THE JOURNEY

JAPANESE CHEESECAKE 80
Cream cheese and lemon baked soufflé-style until it trembles — lighter than you expect, richer than you hope. Finished with a sharp sour cherry compote.

MISO CHOCOLATE FONDANT 98
A warm spiced chocolate fondant that collapses on the fork, pooling miso caramel into cold vanilla ice cream. The dish that earns a return visit.

CHOCOLATE WONTONS 72
Crispy fried wontons filled with banana and dark chocolate, served alongside a warm, silky ginger crème anglaise. Familiar comfort, gently reinvented.

STEAMED CUSTARD BUN 36
Soft steamed dough folded around a sweet egg custard centre. Simple, warm, deeply satisfying.