

Freedom of Choice

Shin Minori unveils a breathtaking new menu featuring over a hundred Japanese favorites, with some surprises

By Claire Miranda

Abundance has been redefined with the launch of Shin Minori's dazzling new menu. For those new to the concept of an ala carte buffet, imagine being able to order as much as you desire from a selection of over a hundred items. And then, consider that you can feast unconstrained from this seemingly endless parade of dishes from just \$29++.

It's a heavenly proposition for any lover of Japanese food, one that has been enthusiastically devised by Shin Minori owner Angeline Wong. Chef Melvin Ow Yeong has introduced exciting new dishes, including some fusion-y delights to be unveiled in August. The new menu – magnificent in its scope and depth - brings Shin Minori's buffet selections to a whopping 140 different kinds of sushi, sashimi, teppanyaki, and

tempura: anything that a foodie might come to expect in a modern Japanese restaurant. Yet despite the extensiveness of the menu, the wondrous thing is that each item is prepared only upon order.

Start with the crab bisque (Cream of Crab Bean Paste Soup), a rich broth with a foamy top, served in a cup, cappuccino style. If you wish for something more traditional, a must try is the Agedashi Tofu, which the chef has recreated into a truly satisfying entrée, using homemade chicken broth that has been slow-cooked for six hours as a base for the tofu sprinkled with bonito flakes.

For mouth-watering texture, munch on the veggie crisps with house-created miso dip; or the Nasu Dengaku, grilled eggplant with a citrusy Yuzu Miso glaze and

touched up with the nutty flavour of sesame seeds. Seafood fans should sample the Hotate Bekon Pizza, a miniature yet filling twist on a fast-food favourite that is topped with scallops and bacon (there is also a version topped with tonkatsu).

Pace yourself and take your time, to enable you to sample every new item: Norwegian Shake Chizu Maki (Salmon with Cream Cheese), Ebi Tempura Chizu Maki (Deep Fried Tempura Prawn with Cream Cheese), Tori Sarada (Chicken Salad), Tori Wasabi Mayo (Chicken with Wasabi Mayonnaise), Buta Kimchi Ramen (Pan-Fried Pork & Kimchi Noodles), and Mentai Supagetti (Cod Roe Spaghetti).

The Shin Minori treasure trove continues to surprise, with a generous offering of sashimi, including Mejajiki sashimi

(Swordfish); Shake (Salmon), Maguro (Tuna), Hamachi (Yellow Tail), Tai (Snapper), Tako (Octopus) and Ika (Cuttlefish). Diners can now savor the freshest platter of 7 different kinds of sashimi Moriwaye at no extra cost.

Located in the Clemenceau and Club Street neighborhood, Shin Minori provides a refreshingly peaceful lunch option. Plan on making it a leisurely meal – the only way to do justice to such a bountiful harvest. ☺



SHIN MINORI

81 Clemenceau Avenue, #03-15/16
UE Square (Shopping Mall)
Singapore 239917

Tel: 67332272 (Reservations Recommended)
www.shinminori.com.sg
Daily Opening Hours:

Lunch 11.30am to 2.30pm Last order 2.15pm
Dinner 6pm to 10.30pm Last order 9.45pm

