

TJING TJING
ROOFTOP

COCKTAILS

カクテル

- SEVEN SAMURAI** **UMAMI** 75
Hakutsuru Sake, Shimeji, Sesame, Thyme, Mango, Lemon, Rosemary
- SAKE SOUR** **TANGY** 90
House-made Apple Sours shaken with Albatross Vodka, Cucumber & Apple, washed with Hakutsuru Sake & Lime
- TOKYO ROSE** **FLORAL** 130
Aperol, Choya Umeshu, Simonsig Brut MCC, Orange, Baobab, Strawberry
- PORN STAR** **PROVOCATIVELY FRUITY** 105
Ankrah's Neo-Classic Blend made with Absolut Vanilla Vodka, Passion Fruit, Pineapple & Vanilla, with a treat of Simonsig Brut MCC on the side
- ALBATROSS MARTINI** **CRANBERRY TART** 95
Albatross Vodka, Cranberry, Orange, Ginger, Cinnamon & Lemon
- COTTON CANDY** **CANDY CRUSH** 85
Absolut Vanilla Vodka, Pineapple Juice, housemade Rock-Candy Syrup & Lime
- GINGER NINJA** **TROPICAL HEAT** 100
Albatross Vodka, Pineapple Juice, Lime & Ginger
- UMAMI BOMB** **SAVOURY & TOASTY** 120
Roasted Sesame-Infused Maker's Mark Bourbon, Shiitake-Honey Reduction, Egg White & Lime
- MATCHA CUCUMBER KOMBUCHA** **EARTHY & TANGY** 85
Jim Beam Bourbon, Matcha, housemade Cucumber & Ginger Kombucha
- WHISKEY TANGO** **BITTER-SWEET, REFRESHING** 85
Proper No. Twelve Whiskey, Tonic Water, Lemon, Mango & Rosemary
- KASAI** **FIERY CINNAMON** 90
Fireball Whiskey, Ginger, Pineapple & Spicy Chilli with a dash of Lime
- YOYOGI** **JAPANESE WHISKY SPRITZ** 120
Suntory Toki Whisky, Aperol, Mango, Rosemary & Lemon, spritzed with Simonsig Brut MCC
- LITTLE DEVIL** **HOT & PASSIONATE** 100
El Jimador Tequila blended with Passion Fruit, Pineapple, Lime & Chilli
- WITH SUNTORY TOKI WHISKY INSTEAD** 115
- ARUBA** **FRUITY & TART** 75
CBC Amber Weiss, Malibu Rum, Strawberry, Baobab & Lime

SHIBUYA TROPICAL & FESTIVE 80

Malibu Rum, Pineapple, Citrus, Caramelised Apple & Cinnamon

SHINJUKU NUTS, FRUIT & SPICE 85

Takamaka Rum, Pineapple & Toasted Almonds, Lemonade & a dash of Lemon

ISLANDS MEET WINELANDS MOLASSES & BERRY 90

Bacardi Rum, Takamaka Spiced Rum & Tjing Tjing Red Wine blended with Lime, Passion Fruit & Pineapple

BUMBU PINEAPPLE CHILLI SOURS TROPICAL HOT 120

Bumbu Rum, Pineapple, Chilli, Apple, Cinnamon & Lemon

TIKI NATSU TROPICAL FRUIT 95

Bacardi Rum shaken with Mango, Pineapple, Rosemary & Lime

AMARETTO BREEZE NUTTY 95

Disaronno Amaretto Liqueur, Pineapple, Apple, Cinnamon & Lemon

NIGAI JIN TANGY CITRUS 80

Tanqueray Gin, Fortified Wine, Tjing Tjing Red Wine & Lime

MY FIRST LOVE FRUITY & TANGY 100

Roku Gin, Apple, Peach, Orange, Lemon & Mint

BARREL-AGED NEGRONI BITTER-SWEET & SMOKY 85

One part Tanqueray Gin, one part Martini Rosso Vermouth & one part Campari, blended & Barrel-Aged

SHINRIN YOKU HERBAL-INFUSED FRUITINESS 95

Malachite Fynbos Gin, Lemon, Cucumber, Rosemary & Pineapple

HAPPINESS FORGETS FOREST BERRY 90

Cranberry-Juiced Tanqueray Gin, Martini Rosso, Maple Syrup, sparkled with Simonsig Brut MCC

THE QUEEN & THE BAOBAB TANGY & FRUITY 105

Blush-Pink Victoria Gin, Strawberry, Baobab, Pomegranate Juice & Lime

CUCUMBER COOLER MINTY & FRESH 80

Tanqueray Gin, Mint & Cucumber, Shaken with Pineapple Juice

NAKED GIN & TONIC G&T EXTRA 95

Bombay London Dry, Ginger, Orange & Cinnamon, Cucumber & Lime, sparkled with Tonic Water

XMAS IN LONDON LIKE AN APPLE TART 105

Victoria Amber Gin, Caramelised Apple, Cinnamon, Pineapple & Lime

HOUSE TWISTED GIN & TONICS 70/90

Rooibos & Honey
Passion Fruit & Mint

ANY CLASSIC COCKTAIL AVAILABLE ON REQUEST.

BEER

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DRAUGHT

CBC Amber Weiss	38/55
Devils Peak First Light	38/55
Jack Black Lager	38/55

NON ALCOHOLIC 38

BOTTLES

Castle Lite	35
Windhoek	38
Black Label	35
Heineken	40
Striped Horse	40
Devils Peak Blockhouse IPA	55
CBC Pilsner	45
Corona	45
Hitachino Nest	120

CIDER

サイダー

Hunters Dry	40
Savanna Dry/Lite	45
Cluver & Jack Cider	55



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VIRGIN COCKTAILS

HARAJUKU 70

Cinnamon, Ginger, Orange, Lime & Tonic Water

KINSHI 70

Pineapple, Passion Fruit, Lemon, Mint & Soda Water

NAKANO 70

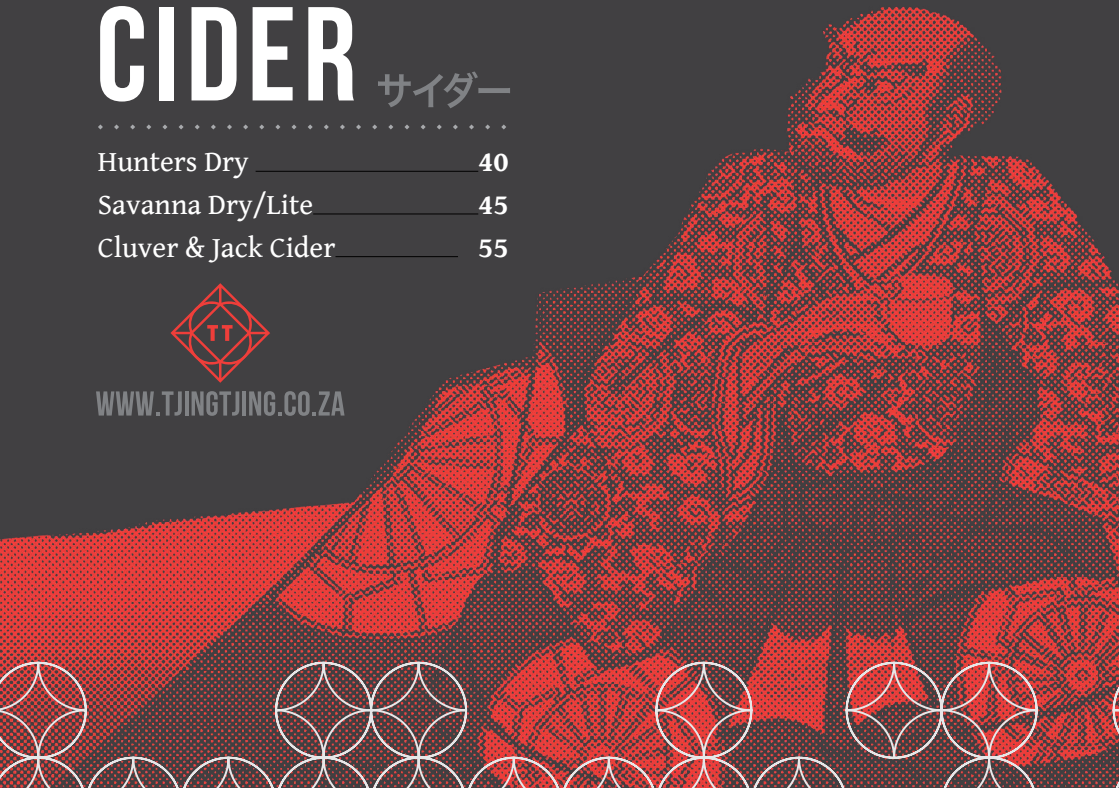
Litchi, Baobab, Mint, Lemon & Soda Water

SHIBUYA 70

Pineapple, Apple, Cinnamon & Lemon

JELLY BABY 70

Pomegranate, Pineapple, Lemon & Lime



OTSUMAMI

おつまみ

HIRATA Steamed buns, 2 in a portion

AGEMONO AUBERGINE, KEWPIE MAYO & PICKLED CABBAGE **v** 90

KATSU CAULIFLOWER, MUSHROOM KEWPIE & PICKLED SHIMEJI **v** 95

FURIKAKE PAN-FRIED FISH, DASHI KEWPIE, CARROT & DAIKON PICKLE, TEMPURA BITS 110

PORK BELLY, TAMAGO, SPICY PICKLED CABBAGE & KEWPIE MAYO 135

KATSU CHICKEN, CHILLI KEWPIE, TOGARASHI & PICKLED CUCUMBER 120

UMAMI BEEF FILLET, CARAMELIZED ONION, CABBAGE, ONION & GARLIC FURIKAKE 135

YAKITORI

Grilled skewers, 2 in a portion

CHICKEN THIGH & SPRING ONION 85

YAKINIKU BEEF SIRLOIN 85

YAKINIKU MUSHROOM **v** 80

STICKY PORK BELLY 110

GYOZA

Pan-fried dumplings, 4 in a portion

CHICKEN & TOGARASHI 70

MUSHROOM & SESAME **v** 75

PORK & CHIVE 75

SMOKEY SWEET POTATO **v** 70

TEBASAKI

Deep-fried chicken wings with cucumber pickle

SWEET & STICKY 105

SANSHO PEPPER 105

FIERY HOT 105

OKONOMIYAKI FRIES 75

Thick-cut potato fries, okonomiyaki sauce, kewpie mayo, bonito flakes, nori, sesame, spring onion

MINI CHIRASHI DON 70

Cold sushi rice, sashimi, edamame, buchu-pickled ginger, radish, cucumber & kewpie mayo

BEEF TATAKI 125

Thinly sliced & seared beef fillet, roasted onion ponzu, smoked daikon pickle, crispy garlic & chives. Served chilled

TONKATSU RIBS 120

Panko-crusted, deboned pork ribs with sticky tonkatsu sauce & cabbage pickle

KARE KOROKKE 110

Panko-crusted pork belly & potato cakes with Japanese-style curry dip

EDAMAME **v** 75

Edamame beans in burnt garlic oil & togarashi

SESAME BROCCOLI **v** 75

Pan-fried broccoli, sesame-soy sauce & garlic

CUCUMBER SALAD **v** 50

Crunchy cucumber, buchu-pickled ginger, sweet soy & sesame dressing

NASU DENGAKU **v** 80

Miso-glazed aubergine with tofu cream, tempura bits & spring onion

CRISPY RICE BALLS **v** 50

Deep-fried sushi rice & furikake

PORK CRACKLING 50

Crackling, furikake & chilli-soy dip

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY REQUIREMENTS AND WE WILL DO OUR BEST TO ACCOMMODATE THEM.

VEGETARIAN **v**

RAMEN

Homemade wheat noodles in broth with ajitsuke tamago

PORK TONKOTSU	165
CHICKEN PAITAN	165
MISO MUSHROOM v	160
WANT YOUR RAMEN SPICY? ADD OUR SPICY SANSHO TARE	10

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DONBURI

CHIRASHI DON	145
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Cold sushi rice, sashimi, edamame, buchu-pickled ginger, radish, cucumber, kewpie mayo

CAULI KATSU DON v	125
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Sushi rice, crispy panko-crusted cauliflower, courgette, sesame greens, pickles, ajitsuke tamago

KINOKO GOHAN v	125
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Marinated mixed mushrooms, edamame, tamago rice, chives, pickles

OCHAZUKE	135
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Sushi rice in matcha & dashi broth, buttery pan-fried fish

BUTADON	135
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Yakiniku pork belly, tamago rice, edamame, chives, pickles

GYU DON	145
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Sushi rice, yakiniku short rib, caramelised onion, courgette, pickles, ajitsuke tamago

BENTO

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Crispy rice ball or sushi rice, sesame broccoli, pickles and your choice of:

PORK BELLY	160
CHICKEN YAKITORI	125
YAKINIKU SIRLOIN YAKITORI	135
KATSU CHICKEN	125
MUSHROOM YAKITORI v	125
KATSU CAULIFLOWER v	120

TRADITIONAL JAPANESE BREAKFAST 170

Teriyaki-grilled fish, sushi rice, sesame greens, miso soup & pickles

SIDES おかず

PICKLE PLATE	25
MISO SOUP v	40
BROTH BOWL	40
Pork / Chicken / Mushroom v	
SUSHI RICE v	20
TAMAGO RICE v	35
CHILLI SAUCE v	15
KEWPIE MAYO v	15



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VEGETARIAN **v**

SWEETS デザート

MITARASHI DANGO  _____ **50**

Sweet rice dumplings, skewered & covered in a sticky soy caramel & kinako

MOCHI DOUGHNUTS  _____ **50**

Chewy mochi doughnuts in honey caramel, kinako & toasted sesame

JAPANESE CHEESECAKE  _____ **50**

Fluffy cheesecake with miso caramel

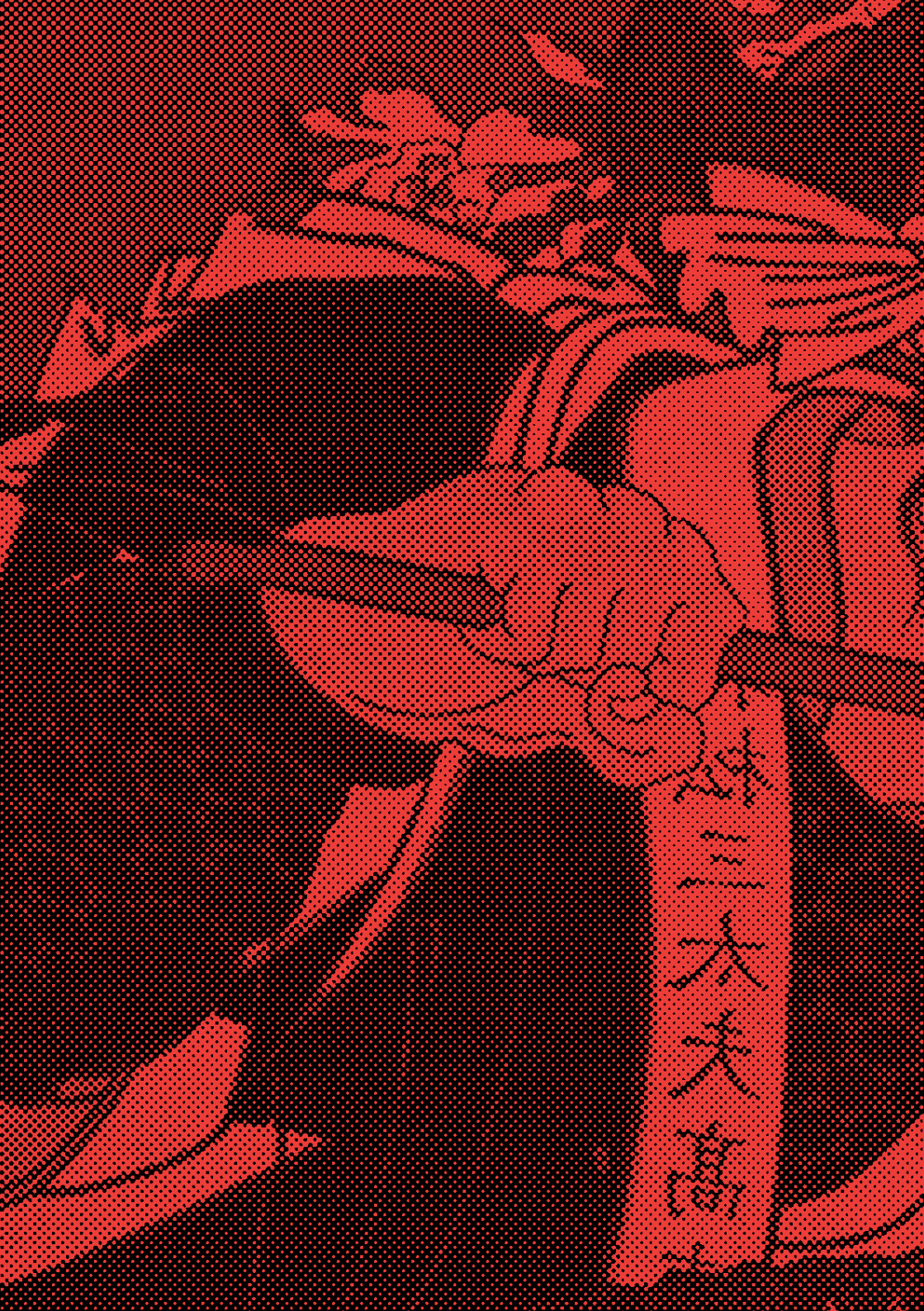
MOCHI TRUFFLES  _____ **60**

Chef's selection of 4 mochi truffles

MOCHI ICE CREAM  _____ **50**

Chef's selection of 2 ice cream filled mochi

VEGETARIAN 



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