

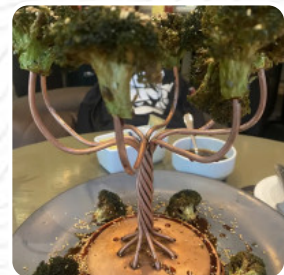
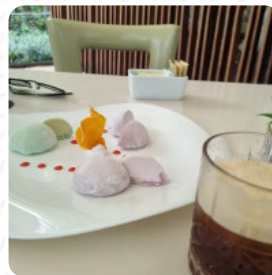
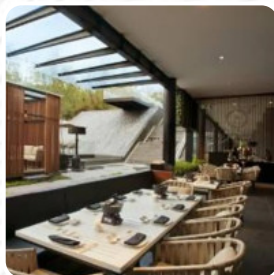


## Jin San Shabu Shabu Menu

<https://menuweb.menu>

01210 Mexico City, United States

+525552922257 - <http://www.jinsan.com.mx/>



A comprehensive [menu](https://menuweb.menu) of Jin San Shabu Shabu from Mexico City featuring all **140** menus and drinks can be found here on the menu. Located within San Jin Park Plaza, Jin San Shabu Shabu is an elegant dining restaurant that offers a fusion of Korean, Chinese, and Japanese cuisines. The menu includes a variety of cold starters, soups, sashimi, sizzling teppanyaki dishes, rice dishes, soups, sweet desserts, and specials. Jin San Shabu Shabu is a great choice for a casual dining experience with friends or a loved one. Enjoy a delicious steak or the restaurant's signature shabu shabu combo, followed by some tempura ice cream to round off your meal.

# Kosaka Menu



## Salads

TOMATO SALAD

## Non Alcoholic Drinks

ACQUA PANNA \$10.0

## Entrées

ANKIMO \$20.0

## Sushi Rolls

SUSHI

## Seafood

CALAMARI

## Fish

SEA BASS

## Indian

SOFT DRINKS \$8.0

## Japanese Specialties

SAKE

## Chefs Special

FOIE GRAS SUSHI \$25.0

## Seafood Dishes

FRIED CALAMARI

## Herbal Teas

HOJICHA \$12.0

## Namazake

TEDORIGAWA ARABASHIRI KINKA,  
DAIGINJO GOLD BLOSSOM

## Non-Alcoholic

S. PELLEGRINO SPARKLING \$10.0

## Amuse Bouche

AMUSE BOUCHE

## Green Tea

GENMAICHA \$10.0

## Sparkling Sake

HAKKAISAN AWA SPARKLING SAKE

## Omakase

TEA AND DESSERT

## Mochi Ice Cream

MATCHA \$10.0

## Champagne Rosé

NV THIENOT, BRUT

## French

FOIE GRAS

## Junmai Daiginjo / Daiginjo

DASSAI 23 JUNMAI DAIGINJO,  
YAMAGUCHI

# Kosaka Menu



## Warm Sake

KIKUSUI CHRYSTANTHEMUM MIST ,  
JUNMAI, NIIGATA

## Hot By The Pot

SENCHA HOSEN \$15.0

## Non - Vintage Champagne

NV KRUG, GRANDE CUVÉE,  
BRUT \$500.0

## Reserve Sake

DASSAI BEYOND, JUNMAI DAIGINJO,  
YAMAGUCHI

## By Bottle (720ML)

HAKKAISAN, JUNMAI GINJO, NIIGATA

## Restaurant Category

DESSERT

## Uncategorized

KING CRAB SUSHI \$25.0

## Sushi

SASHIMI

ABURI SUSHI \$55.0

## Rose

MOURVÈDRE/ CINSAULT 2019 CHÂTEAU  
DE PIBARNON, BANDOL, PROVENCE,  
FRANCE

LISTÁN NEGRO 2019 BODEGAS  
LOS BERMEJOS, ROSADO, \$80.0  
CANARY ISLANDS, SPAIN

## Sake Tasting

CLASSIC SAKE TASTING \$125.0

PREMIUM SAKE TASTING \$195.0

## Flavored Sake By The Glass

YAMAMOTO YUZU OMOI (CITRUS)

KAMOIZUMI UMESHU (PLUM)

## Champagne – Blanc De Noirs

NV FRANCIS BOULARD FILLE, LES  
MURGIERS, EXTRA-BRUT

2016 MARIE-COURTIN,  
EFFLORESCENCE, EXTRA-BRUT \$160.0

## Champagne – Rosé

NV LECLERC BRIANT, ROSÉ  
BRUT \$150.0

NV LARMANDIER BERNIER,  
ROSÉ DE SAIGNÉE, 1ER CRU, \$180.0  
EXTRA-BRUT

## Wine By The Glass Champagne

CHAMPAGNE THIÉNOT, BRUT

CHAMPAGNE FRANCIS BOULARD, LES  
MURGIERS, EXTRA-BRUT (PINOT  
MEUNIER)

## Drinks

SPARKLING YUZU WATER \$10.0

JAPANESE WHITE PEACH SODA \$10.0

BEER

# Kosaka Menu



## Sake

SOTO, JUNMAI DAIGINJO, NIIGATA  
KUBOTA, JUNMAI DAIGINJO, NIIGATA  
SHICHI HON YARI SHIZUKU, JUNMAI  
DAIGINJO, SHIGA

## Nigori (Unfiltered)

DASSAI 45, JUNMAI DAIGINJO,  
YAMAGATA  
KAMOIZUMI GINJO NAMA SUMMER  
SNOW , YAMAGATA  
SHICHI HON YARI, JUNMAI GINJO, SHIGA

## Supplément

|                                   |        |
|-----------------------------------|--------|
| TORO WITH CAVIAR                  | \$50.0 |
| MATSUTAKE MUSHROOM<br>CHAWANMUSHI | \$25.0 |
| OSINKO MORIAWASE                  | \$12.0 |

## Uni Specialty

|                      |        |
|----------------------|--------|
| HOKKAIDO UNI PLATTER | \$70.0 |
| UNI WITH CAVIAR      | \$35.0 |
| UNI SUSHI CUP        | \$30.0 |

## Champagne – Blanc De Blanc

|                                                 |           |
|-------------------------------------------------|-----------|
| NV FRANCK BONVILLE, GRAND<br>CRU BRUT           | \$100.0   |
| 2012 MICHEL GONET, GRAND<br>CRU BRUT            | \$110.0   |
| NV VOUETTE SORBÉE BLANC<br>D'ARGILE, EXTRA-BRUT | \$220.0   |
| 1999 SALON LE MESNIL, BRUT                      | \$1,100.0 |

## Red

GRENACHE 2018 A TRIBUTE TO GRACE,  
SANTA BARBARA HIGHLANDS,  
CENTRAL COAST, CALIFORNIA, USA  
PINOT NOIR 2015 EYRIE  
VINEYARDS, DAPHNE ESTATE, \$175.0  
DUNDEE HILLS, OREGON, USA  
SYRAH MOURVÈDRE 2015  
DOMAINE DE LA GRANGE DES  
PÈRES IGP HÉRAULT, \$225.0  
LANGUEDOC-ROUSSILLON,  
FRANCE  
PINOT NOIR 2016 DOMAINE  
CHANDONDE BRIAILLES,  
CORTON GRAND CRU, LES \$320.0  
MARÉCHAUDES, BOURGOGNE,  
FRANCE

2018 A TRIBUTE TO GRACE SANTA  
BARBARA HIGHLANDS, CENTRAL  
COAST, CALIFORNIA, CA

## Beer

ORION, LAGER, OKINAWA 5.0  
ECHIGO KOSHIHIKARI, RICE LAGER,  
NIIGATA 5.0  
ECHIGO FLYING IPA, NIIGATA 5.0  
TOKYO WHITE WHITE ALE, TOKYO 5.0  
GINGA KOGEN HEFEWEIZEN, IWATE 5.0  
KAGUA BLANC, PREMIUM ALE BREWED  
WITH YUZU 8.0  
KAGUA ROUGE, PREMIUM ALE BREWED  
WITH SPICES 8.0

## Ingredients Used



PRAWNS  
MUSHROOMS  
SHRIMP  
MOZZARELLA  
TOMATO



# Kosaka Menu



SCALLOPS

MACKEREL

## These Types Of Dishes Are Being Served

SOUP

FISH

PASTA

APPETIZER

SALAD

PIZZA

DESSERTS

## Champagne

|                                                                 |         |
|-----------------------------------------------------------------|---------|
| NV TARLANT, BRUT ZÉRO                                           | \$120.0 |
| NV DHONDT-GRELLET, DANS UN<br>PREMIER TEMPS, BRUT               | \$150.0 |
| NV MINIÈRE F R, INFLUENCE,<br>CUVÉE BRUT                        | \$160.0 |
| NV AGRAPART FILS, 7 CRUS,<br>BRUT                               | \$170.0 |
| NV EMMANUEL BROCHET, LE<br>MONT BENOIT, 1ER CRU, EXTRA-<br>BRUT | \$210.0 |
| 2014 VILMART CIE, GRAND<br>CELLIER D'OR                         | \$230.0 |
| 2000 PLOYEZ-JACQUEMART,<br>LIESSE D'HARBONVILLE, BRUT           | \$350.0 |
| 2009 DOM PÉRIGNON, BRUT                                         | \$450.0 |
| 2007 LOUIS ROEDERER, BRUT,<br>CRISTAL                           | \$700.0 |

## Sake By The Glass

KOKURYU BLACK DRAGON , JUNMAI  
GINJO, FUKUI

WAKATAKE ONIKOROSHI, JUNMAI  
DAIGINJO, SHIZUOKA

DASSAI 39 OTTER FEST , JUNMAI  
DAIGINJO, YAMAGUCHI

KOKURYU KUZURYU, DAIGINJO, FUKUI

KEN, DAIGINJO, FUKUSHIMA

HAKKAISAN EIGHT PEAKS , DAIGINJO,  
NIIGATA

DEWAZAKURA, JUNMAI DAIGINJO,  
YAMAGATA

KOSHINO KANBAI CHOTOKUSEN,  
DAIGINJO, NIIGATA

DAISHICHI MINOWAMON KIMOTO,  
JUNMAI DAIGINJO

BORN, WING OF JAPAN, JUNMAI  
DAIGINJO, FUKUI

KYOKUSEN, JUNMAI DAIGINJO, IWATE

MABOROSHI KUROBAKO, JUNMAI  
DAIGINJO, FUKUI

## White

|                                                                                                     |         |
|-----------------------------------------------------------------------------------------------------|---------|
| CHARDONNAY 2016 MAISON DE<br>MONTILLE, BOURGOGNE,<br>BOURGOGNE, FRANCE                              | \$90.0  |
| ALIGOTÉ 2019 DOMAINE A P. DE<br>VILLAIN, BOUZERON,<br>BOURGOGNE, FRANCE                             | \$95.0  |
| LISTÁN BLANCO 2018 SUERTE<br>DEL MARQUES, VIDONIA, VALLE<br>DE LA OROTAVA, CANARY<br>ISLANDS, SPAIN | \$120.0 |
| ALBARIÑO 2018 EULOGIO<br>POMARES, CARRALCOBA, RIAS<br>BAIXAS, GALICIA, SPAIN                        | \$120.0 |
| SILVANER 2013 RAINER SAUER,<br>AB, OVO, FRANKEN, GERMANY                                            | \$140.0 |
| RIESLING 2017 CLEMENSBUSCH,<br>MARIENBURG ROTHENPFAD<br>TROCKEN, MOSEL, GERMANY                     | \$170.0 |
| CHARDONNAY 2018 DOMAINE<br>RÉMI JOBARD, MEURSAULT, LES<br>NARVAUX, BOURGOGNE,<br>FRANCE             | \$190.0 |

# Kosaka Menu



TREBBIANO 2015 EMIDIO PEPE,  
TREBBIANO D'ABRUZZO,  
ABRUZZO, ITALY \$240.0

CHARDONNAY 2013 DOMAINE  
GENOT-BOULANGER, PULIGNY  
MONTRACHET 1ER CRU, LES  
FOLATIÈRES, BOURGOGNE,  
FRANCE \$280.0

CHENIN BLANC 2019 NICOLAS  
JOLY, CLOS DE LA COULÉE DE  
SERRANT, SAVENNIÈRES,  
FRANCE \$280.0

SAUV. BLANC SEMILLON 2014  
CHATEAU SMITH HAUT LAFITTE  
BLANC, PESSAC-LEOGNAN,  
FRANCE \$300.0

2019 THOMAS-LABAILLE,  
SANCERRE CHAVIGNOL MONTS  
DAMNÉS LOIRE, FRANCE \$20.0

2016 MAISON DE MONTILLE,  
BOURGOGNE \$20.0

## Sake 720ML Bottle

DASSAI 39 OTTER FEST , JUNMAI  
DAIGINJO, YAMAGUCHI \$150.0

KEN 2013, DAIGINJO,  
FUKUSHIMA \$200.0

DAISHICHI MINOWAMON  
KIMOTO, JUNMAI DAIGINJO,  
FUKUSHIMA \$210.0

KOKURYU RYU , DAIGINJO,  
FUKUI \$240.0

MASUMI YUMEDONO , JUNMAI  
DAIGINJO, NAGANO \$270.0

WING OF JAPAN, JUNMAI  
DAIGINJO, FUKUI \$290.0

HOUOU BIDEN PHOENIX ,  
JUNMAI DAIGINJO, SHIZUOKA \$300.0

WATARI BUNE, JUNMAI  
DAIGINJO, IBARAKI \$300.0

AKITABARE SUIRAKUTEN ,  
JUNMAI DAIGINJO, AKITA \$320.0

OKUNOMATSU IHEI , JUNMAI  
DAIGINJO SHIZUKU, FUKUSHIMA \$450.0

MABOROSHI KUROBAKO,  
JUNMAI DAIGINJO GENSHU,  
HYOGO \$450.0

TATSURIKI YOKAWA YONEDA ,  
JUNMAI DAIGINJO, HYOGO \$550.0

HAKKAISAN KONGOSHIN , JUNMAI  
DAIGINJO, NIIGATA

TEDORIGAWA MANGEKYO ,  
DAIGINJO, ISHIKAWA \$600.0

BORN DREAMS COME TRUE , JUNMAI  
DAIGINJO, FUKUI

DAISHICHI MYOKA RANKYOKU,  
JUNMAI DAIGINJO, FUKUSHIMA \$950.0

KATSUYAMA DIAMOND  
AKATSUKI , JUNMAI DAIGINJO,  
MIYAGI \$950.0

YUKI NO BOSHA CHOSETSU  
THE SOUND OF SNOW ,  
JUNMAI DAIGINJO GENSHU,  
AKITA \$1,200.0

KIKUHIME KUKURIHIME ,  
10YEARS AGED DAIGINJO,  
ISHIKAWA \$1,700.0

# Kosaka Menu



## Kosaka

220 W 13th St New York, NY  
10011, United States

### Opening Hours:

Tuesday 05:00 -23:00  
Wednesday 05:00 -23:00  
Thursday 05:00 -23:00  
Friday 05:00 -23:00  
Saturday 05:00 -23:00

Made with [Menu](#)

