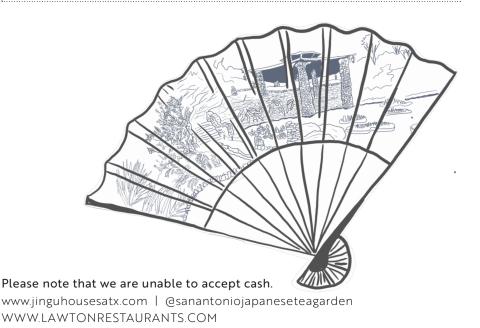




A LITTLE HISTORY

In 1916, Park Commissioner Ray Lambert looked out over the rocky void and envisioned something beautiful: a Japanese style garden complete with a waterfall and koi pond. Kimi Eizo Jingu was hired to manage the tearoom and advise on the plantings in the garden. A thatch-roof stone house was built for his family to live in. In 1926, the Jingu family opened a room of their home for light lunches. They served sweet green tea and chicken salad sandwiches.

The Lawton Family of Restaurants took over operations of Jingu House in 2022, and we are so honored to have a restaurant in this beautiful and historic setting. A portion of our sales goes directly towards improving the Japanese Tea Garden. Thank you for joining us and for your support!



HOUSE COCKTAILS

japanese old fashioned | 13 barrel-aged Suntory Toki, bitters

garden mojito | 12 rum, lemon, lime, verbena, mint

blackberry bramble | 11 gin, yuzu, house berry tincture

sake slushie | 11 yuzu limeade -or- arnold palmer

mimosas | 9 fresh oj -or- strawberry

bloody mary | 9 made in house

SAKE

snow maiden | 10 bright, creamy, full-body

way of the warrior | 10 tart, fruity, spicy finish

BEER

kirin ichiban | 6 asahi super dry | 6 viva blonde ale | 6 hopadillo hazy ipa | 7 yuzu frozen margarita | 12 tequila, triple sec, yuzu, lime

red pear sangria | 12 red wine, triple sec, brandy

*big bobowski (boba) | 12 taro, kahlúa, milk

***thai carajillo (boba) | 12** thai tea, licor 43, espresso

*matcha mule (boba) | 12 sake, ginger beer, limeade

*boozy bobas contain milk

hakutsuru tanrei | 10 smooth, mellow, full-body

masamune beautiful lily | 10 nutty, earthy

modelo especial | 6 hitachino red rice ale | 8 hitachino yuzu lager | 8

WINE HALF BOTTLES (375ml)

vollereaux | 36 brut reserve, champagne

duckhorn | 30 sauvignon blanc, sonoma

clos beauregard | 32 pouilly fuisse, france

hartford court | 30 pinot noir, russian river clos de val | 42

cabernet sauvignon, napa

SOUP & SHAREABLE BITES

miso soup | 7 tofu, wakame, shiitakes, onion

cucumber seaweed salad | 6 wakame, cucumber, carrot, red cabbage, sesame, serrano

piri-kara edamame | 6 yuzu & togorashi seasoning, ponzu sauce

house made kimchi fries | 11 fried egg, kewpie mayo, green onion, sesame

pan-seared pork gyoza **[12** house made dumplings, huitlacoche, ginger, green onion, sambal soy sauce

crispy spring rolls *i***12** marinated shiitakes, napa cabbage, carrots, green onion, daikon radish, glass noodles, sweet pineapple chile sauce

california roll | 9 kanikama, cucumber, avocado, sushi rice, seaweed

veggie roll | 9 cucumber, carrot, green onion, cream cheese



A LITTLE SOMETHING EXTRA

cucumber noodles | 4

fries & katsu sauce | 6

jasmine rice | 3

house kimchi | 4



= contains gluten. Our soy sauce is gluten free Please note that we are unable to accept cash. Thank you!

BOWLS & MAINS

mole-braised pork steam buns 🌶 | 15

pickled carrots, nopal, serrano, ginger, daikon radish, green onion, garlic, cilantro

tonkatsu ramen **# | 15** crispy glazed pork belly, 24 hr bone broth, miso, soy, corn, nori, green onion, fish cake - add soy marinated soft-boiled egg +\$1

poke bowl | 17 rare ahi, avocado, spicy kewpie, wakame, cucumber, cabbage, furikake, sushi rice

umami bowl | 16

marinated shiitakes, avocado, spicy kewpie, wakame, cucumber, cabbage, furikake, sushi rice

chicken salad sandwich 🎉 | 11

spicy kewpie, napa cabbage, chili crisp, sesame, potato bread, cucumber seaweed salad

tori katsu 🌽 | 14

panko-breaded chicken, katsu sauce, cucumber noodles, miso ginger dressing

kids 12 & Under

kids chicken tenders *§* **| 10** katsu sauce, choice of fries or rice

pb & j ∦| 9 kettle chips

HOT TEA | 5.50

black masala chai english breakfast

herbal

blueberry hibiscus peppermint tumeric ginger

green

matcha super green jasmine jade cloud yuzu peach

SLUSHIES | 7

yuzu limeade arnold palmer

MILK TEA | 7

matcha earthy, green tea taro sweet, nutty, vanilla strawberry sweet, fruity mango sweet, fruity thai bold, earthy, spicy



SINKERS | +1 add to milk tea, slushies, etc.!

popping pearls strawberry or mango **boba** traditional tapioca

soda & juice

agua fresca 6	mogu mogu juice 4
coke, sprite 4	ramune soda 5
gatorade 4	st. arnold's root beer 5
Topo Chico 4	jarrito's 3

COFFEE

NOT COFFEE

americano 4	matcha latte 6
espresso 4	chai latte 6 (dirty chai +1)
cappuccino 5	jingu hot chocolate 6
latte 5	iced green tea 3.75
mocha 6	iced sweet tea 3.75
hot or iced • oat milk -	+1 • add syrups +1

SWEETS

soft serve | 6.50
vanilla · chef's choice
EXTRAS: 50¢ chocolate sprinkles · nerds · m&m's
\$1: waffle cone · coconut flakes · chamoy · oreos
mini mochi · kit-kats · hershey's · caramel
blue bell ice cream cup | 3
chocolate or vanilla
root beer float | 10
milk tea boba float | 10
coconut pineapple float | 10
krunch bar | 4
starburst sorbet popsicle | 6
ice cream sandwich | 4
paleta | 4

PRIVATE EVENTS

Jingu House in the Japanese Tea Garden is an ideal setting for bridal & baby showers, corporate meetings, and special events of any kind. For more information, visit:

WWW.JINGUHOUSESATX.COM



5 COURSE DINNER IN THE GARDEN Join us monthly for a special 5 course dinner in the garden. Dates are announced on our social media:

() @sanantoniojapaneseteagarden

ENJOY MORE FROM THE LAWTON FAMILY OF RESTAURANTS

Cappy's Restaurant @cappysrestaurant 5011 Broadway St., 78209

Cappyccino's @cappyccinos 5003 Broadway St., 78209

La Fonda on Main @lafondaonmain 2415 N Main Ave, 78212

Mama's Café @mamascafesa 2442 Nacogdoches Rd., 78217

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