

WEEKEND BRUNCH

3 Course Brunch Set - 27

SOHO 
JINJU

BOTTOMLESS + BRUNCH

Soju Mojito or Spiced Kimchi Mary to start

Red, White, Prosecco & Beer - 39

Veuve Clicquot Champagne, Red, White, Prosecco & Beer - 55

Brunch menu: Minimum 2 persons. Bottomless: 90 mins.

ANJU SHARING BOARD

VEGETABLE CHIPS & DIPS

Crispy vegetable crisps, served with tomato soy salsa & kimchi guacamole.

SAE-WOO POPS

Crispy fried round prawn cakes served on sticks. Addictive creamy gochujang mayo on the side.

KONG BOWL

Steamed soybeans (edamame) topped with our Jinju chili panko mix.

PHILLY CHEESESTEAK MANDOO

Crispy fried dumplings stuffed with bulgogi beef short ribs, cheddar cheese, shitake, spring onion & pickled jalapeno. Spicy dipping sauce.

YUJA CURED SALMON & AVOCADO SPOONS

Thinly sliced salmon cured with yuja, diced avocado & yuja soy.

BRUNCH

GREEN TEA PANCAKES

American style stack of green tea pancakes, mixed seasonal berries, candied almonds, yuja infused chantilly cream & maple syrup.

LA KIMCHI MADAME

Toasted sourdough, kimchi bechamel, ham, melted cheese. Topped with a fried duck egg & served with truffle fries.

KFC & WAFFLES

Our signature Korean fried chicken/cauliflower tossed in honey soy, spring onions & chili, served on a spring onion waffle.

ENGLISH BIBIM-BREAKFAST

Crispy potato pancake, sliced sausages, sauteed mixed mushrooms, roasted baby cherry tomatoes, baby spinach, crispy streaky bacon, poached duck egg & chargrilled toast. Served in a hot stone bowl with tonkatsu gochujang ketchup on the side.

AVOCADO K-TOAST

Smashed avocado, sesame, spring onions, poached duck egg, marinated vine tomatoes, served on toasted sourdough & sprinkled with Korean chili flakes.

MAINS

Choose from:

JINJU CLASSICS

JINJU WHOLE FRIED CHICKEN

(minimum 3-4 persons or baby chicken for 1)

Served with our signature sauces, pickled daikon, sweet corn salsa & chopped green salad.

STEAMED SEABASS

Steamed seabass, yuja pickled cucumber, ginger & spring onion salad, soy jalapeno glaze.

BULGOGI BEEF FILLET *(supplement 8)*

Bulgogi beef fillet, served with a hot stone to cook tabletop. Trio of dipping sauces: perilla leaf chimichurri, truffle & seaweed aioli & soy & ginger glaze.

BOSSAM PORK BELLY

Twice cooked English pork belly, dwengjang & gochujang glaze. Spring onion salad.

KOREAN CHOPPED GREEN SALAD

Avocado, gem lettuce, kale, toasted seeds, edamame beans, cucumber, spring onion, Korean pear, citrus, soy & chilli dressing.

Choice of:

Grilled whole marinated chicken breast
Grilled spicy gochujang prawns
Raw or crispy fried tofu

DESSERTS

BINGSU SHAVED ICE

Choose from:

NOKCHA

Green tea shaved ribbon ice with sweet red bean.

MANGO

Mango shaved ribbon ice with coconut sorbet.

YOGHURT

Yoghurt shaved ribbon ice with blackberry sorbet.

Served with a topping tray on the side:

Fresh berries, passionfruit, mango, lychee, grilled rum pineapple, toasted coconut, mochi, candied almonds, rice & sesame tuile, granola, condensed milk, honey.