

SMALL PLATES

KONG BOWL (v) (vg, gf on request)

Steamed soybeans (edamame) topped with our Jinjuu chilli panko mix.

JINJUJU'S SIGNATURE 8.5

KOREAN FRIED CHICKEN

or

JINJUJU'S SIGNATURE 8

KOREAN FRIED

CAULIFLOWER (vg)

Crispy golden fried boneless chicken thighs or cauliflower florets served with pickled daikon & 2 choices of:

- classic spicy gochujang (vg)
- black garlic aioli
- special kalbi (vg)
- honey mustard
- garlic & herbs

SKEWERS & DUMPLINGS

SAE-WOO POPS 4 PCS

Crispy fried round prawn cakes served on sticks. Gochujang mayo on the side.

TOFU LOLLIPOPS 4 PCS (vg)

Crispy gochujang marinated tofu served on sticks. Signature sauce on the side.

BEEF & PORK MANDOO 3 PCS

Pan fried dumplings with beef & pork marinated in chilli & soy. Special kalbi sauce.

VEGETABLE MANDOO SOUP 3 PCS (vg) 8

Steamed dumplings with courgette, shiitake, sweet corn in a light broth, topped with crispy leek.

5

K-TOWN MINI SLIDERS

2 PER SERVING (extra maybe ordered by piece)

KOREAN FRIED CHICKEN SLIDERS 9

Golden fried UK chicken thighs, signature sauce, mayo, iceberg lettuce, brioche bun.

WAGYU BULGOGI SLIDERS 14

House ground Australian Wagyu beef burger, Korean marinade, house pickle, cheddar, bacon & chilli mayo.

KOREAN FRIED TOFU SLIDERS (v) 8.5

Golden fried crispy Korean tofu, signature sauce, mayo & iceberg lettuce, brioche bun.

K-TACOS

2 PER SERVING (extra maybe ordered by piece)

CHIPOTLE BRAISED BEEF 12

8 hours braised smoked spiced short rib, Asian slaw, garlic & herbs aioli, tomatoes, avocado & jalapeño.

GRILLED CHICKEN 11

Soy marinated chicken, rocket, tomatoes, red onion, jalapeño & black garlic aioli.

FISH TEMPURA 13

Tempura fish du jour, iceberg lettuce, kimchi tartar, chopped tomatoes & jalapeño.

CRISPY CAULIFLOWER (v) 11

Golden cauliflower florets, iceberg lettuce, garlic & herb sauce, spicy gochujang.

RAW & SALADS

SALMON SASHIMI 14

Scottish Salmon with avocado, tobiko & yuja ponzu.

YELLOWTAIL SASHIMI 16

Avocado purée, daikon & red onion salad, mustard vinaigrette, sriracha pearls & citrus dressing.

STEAK TARTAR 14

Soy marinated Korean steak tartar with shallot, chives, Asian pear & seaweed rice tuile.

CHOGYETANG SALAD 10

Marinated chicken breast, crunch salad, daikon kimchi, mustard vinaigrette & chilled daikon stock.

FROM THE GRILL

JINJUJU SMOKED BABY BACK RIBS 15

BBQ dwenjang glazed baby back ribs, crispy coca cola brined onions, served with homemade cucumber pickle & pomegranate molasses.

JINJUJU STARTERS SHARING BOARD

(minimum for 2/26 per person)

KONG BOWL

SAE-WOO POPS

BEEF & PORK MANDOO

KOREAN FRIED CHICKEN SLIDERS

CHIPOTLE BRAISED BEEF TACOS

TRUFFLE FRIES

(v on request)

LARGE PLATES

RIB EYE STEAK

250g Argentine rib eye, grilled portobello & cherry tomato. Served with kimchi béarnaise.

BRAISED BEEF SHORT RIBS

8 hours braised Irish beef short ribs, soy glaze, roasted baby potato, carrot & garlic chips.

DWENJANG PORK BELLY

Grilled miso glazed pork belly, served with Korean hummus & mixed salad.

GOCHUJANG TIGER PRAWNS

Yuja gochujang marinated prawns served with charred lemon, crispy leek & ginger.

BAKED BLACK COD

Wilted seaweed, silverskin onions, dwenjang clam emulsion.

HOT SMOKED SALMON SALAD

Oakwood smoked house cured Scottish salmon. Mixed leaves, kale, cucumber, edamame, tomatoes, ginger & avocado, in miso black pepper dressing.

GRILLED CAULIFLOWER (vg)

Cauliflower steak served with smoked aubergine purée, rocket, fennel & shiso green salsa.

CLASSIC BIBIMBAP (vg, gf on request) 13

Traditional rice bowl with assorted seasonal vegetables & topped with a fried egg. Add your choice of:

- kimchi 1
- crispy tofu (vg) 2
- pork belly / grilled chicken breast 4
- bulgogi beef 5
- sautéed king prawns (gf on request) 5

30

JAP CHAE (vg, gf on request)

Traditional stir-fried sweet potato noodles with seasonal vegetables. Choose from:

- wild mushrooms & tofu (vg) 9
- chicken breast 13
- bulgogi beef 13
- sautéed king prawns (gf on request) 13

KIMCHI

Cabbage & daikon.

4

JINJU CARNITA FRIES (v on request) 9

K-MEX disco fries. French fries slathered with cheddar. Topped with chipotle braised beef, kimchi, jalapeño, sriracha, garlic & herbs.

TRUFFLE & SEAWEED

8

FRENCH FRIES (v) (v on request)

Served with truffle seaweed mayo.

KIMCHI FRIED RICE (gf)

9

Traditional cabbage kimchi, pancetta, vegetables, served with a fried egg & seaweed on top.

FRENCH FRIES (v, gf)

4

Ketchup & chilli mayo.

TENDERSTEM BROCCOLI (vg, gf) 5

Steamed and tossed with chilli, garlic & sesame.

KOREAN WHITE RICE (vg, gf) 3

DESSERTS

TRADITIONAL BINGSU (v) 8

Korean shaved ice with assorted exotic toppings. Flavour choice of:

MANGO
STRAWBERRY

SNICKERS HOTTEOK (v) 8

Homemade flat doughnut filled with salted caramel & peanuts. Peanut Amaretto parfait, chocolate ganache, praline & Nutella hazelnut powder.

JINJU SIGNATURE MENU

(minimum for 2 / 45 per person)

Starters to share:

VEGETABLE MANDOO SOUP
KOREAN FRIED CHICKEN
WAGYU BULGOGI SLIDERS
CHOGYETANG SALAD

Choose a main:

BRAISED BEEF SHORT RIBS
DWENJANG PORK BELLY
BAKED BLACK COD
all served with tenderstem broccoli

Dessert:

SNICKERS HOTTEOK
(v on request)