

# SMALL PLATES

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

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

**JINJUJU'S SIGNATURE** 11

**KOREAN FRIED CHICKEN**

or

**JINJUJU'S SIGNATURE** 10

**KOREAN FRIED**

**CAULIFLOWER (vg)**

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

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

## SKEWERS

**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.

**KING OYSTER MUSHROOM**

**SKEWERS** 3 PCS (v) (vg, on request)

Chargrilled dwenjang miso glazed mushrooms. Black garlic aioli and ginger crisps.

## FROM THE GRILL

**JINJUJU SMOKED BABY BACK RIBS**

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

6

## K-TOWN MINI SLIDERS

2 PER SERVING (extra maybe ordered by piece)

**WAGYU BULGOGI SLIDERS**

17.5

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

**KOREAN FRIED CHICKEN SLIDERS**

12

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

**KOREAN FRIED TOFU SLIDERS (v)**

10

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

## K-TACOS

2 PER SERVING (extra maybe ordered by piece)

**GRILLED BULGOGI BEEF**

15.5

Soy marinated beef fillet, rocket salad, capers, tomatoes & black garlic aioli.

**PULLED PORK**

15.5

Braised pork collar with Korean aromatics, apple kimchi slaw, jalapeño, garlic & herb sauce.

**PRAWN TEMPURA**

15.5

Tempura prawn, kizami wasabi, iceberg, jalapeño, tomatoes & yuja mayo.

**CRISPY CAULIFLOWER (v) (vg, on request)**

13

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

## RAW & SALADS

**SEARED BEEF SALAD**

17

Bulgogi marinated beef fillet, crispy Asian salad, mixed seeds, spicy nam pla & lime dressing.

**SALMON SASHIMI**

17

Scottish salmon with avocado, wasabi tobiko & yuja ponzu.

**HERITAGE TOMATO SALAD**

11

(v) (vg on request)

Heritage tomato carpaccio, gochujang pesto, dill vinaigrette, ricotta, crispy shallots & micro rocket.

**JINJUJU SHOESTRING SALAD (vg)**

11

Healthy salad bowl filled with shoestring cucumber, carrot, mixed leaves, cherry tomatoes & house dressing.

## DUMPLINGS

**BEEF & PORK MANDOO** 3 PCS

11.5

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

**VEGETABLE MANDOO** 3 PCS (vg)

9

Steamed dumpling with cabbage, garlic chives, tofu, shiitake mushrooms. Soy dipping sauce.

**PHILLY CHEESESTEAK MANDOO** 3 PCS

11.5

Crispy fried dumplings filled with braised short rib, kimchi and cheese. Served with chilli dipping sauce.

## JINJUJU STARTERS SHARING BOARD

(minimum for 2/32 per person)

KONG BOWL

SAE-WOO POPS

BEEF & PORK MANDOO

KOREAN FRIED CHICKEN SLIDERS

PULLED PORK TACOS

TRUFFLE FRIES (v on request)

## LARGE PLATES

### WAGYU RIB EYE STEAK 65

250g certified grade 7 Australian Wagyu rib eye, grilled mushroom, baby courgette & smoked sea salt.

### BRAISED BEEF SHORT RIBS 27

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

### IBERICO PORK STEAK 30

Grilled special kalbi marinated pork collar, red onion pickle salad & kimchi furikake.

### CHILEAN SEA BASS 38

Grilled soy glazed sea bass, capers, asparagus, miso & morel sauce.

### SEA BREAM 23

Pan fried fillet served with black garlic celeriac purée, gochujang spinach & seaweed kale tuile.

### GRILLED AUBERGINE (vg) 19

Grilled aubergine topped with miso glazed root vegetables & crispy parsnip.

### TEMPURA VEGETABLES (vg on request) 17

Assorted tempura vegetables, crunchy slaw, soy glaze.

### CLASSIC BIBIMBAP (vg, gf on request) 15

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

- kimchi 2
- crispy tofu (vg) 3
- pork belly 5
- bulgogi beef 6
- sautéed king prawns (gf on request) 5

## SIDES

### JAP CHAE (vg, gf on request)

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

- wild mushrooms & tofu (vg) (gf on request) 11
- bulgogi beef 16
- sautéed king prawns (gf on request) 16

### KIMCHI FRIED RICE (gf) 11

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

### PULLED PORK CARNITA FRIES (v on request) 11

K-MEX disco fries. French fries slathered with cheddar. Topped with pulled pork, kimchi, jalapeño, sriracha, garlic & herbs.

### TRUFFLE & SEAWEED FRENCH FRIES (v) (vg on request) 10

Served with truffle seaweed mayo.

### FRENCH FRIES (v, gf) 5

Ketchup & chilli mayo.

### TENDERSTEM BROCCOLI (vg, gf) 6

Steamed and tossed with chilli, garlic & sesame.

### KIMCHI (v on request) 5

Cabbage & daikon.

### KOREAN WHITE RICE (vg, gf) 4



微信扫码关注  
浏览配图菜单

## JINJUU SIGNATURE MENU

(minimum for 2 / 52 per person)

### Starters to share:

- HERITAGE TOMATO SALAD
- VEGETABLE MANDOO
- KOREAN FRIED CHICKEN
- WAGYU BEEF SLIDERS

### Choose a main:

- SEA BREAM
- BRAISED BEEF SHORT RIBS
- IBERICO PORK STEAK
- all served with tenderstem broccoli*

### Dessert:

- SNICKERS HOTTEOK
- (v on request)

