

## SMALL PLATES

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

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

**JINJUU'S SIGNATURE** 9.5

**KOREAN FRIED CHICKEN**

or

**JINJUU'S SIGNATURE** 9

**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.

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### 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** 16

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** 10

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

**GRILLED CHICKEN** 8

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

**FISH TEMPURA** 10

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

**CRISPY CAULIFLOWER (v)** 8

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

### RAW & SALADS

**SALMON SASHIMI** 15

Scottish Salmon with avocado, tobiko & yuja ponzu.

**YELLOWTAIL SASHIMI** 17

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

**JINJUU SMOKED BABY BACK RIBS** 16

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

**JINJUU STARTERS SHARING BOARD**

(minimum for 2/30 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) 14

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

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

## SIDES

### JAP CHAE (vg, gf on request) 34

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

- wild mushrooms & tofu (vg) 10
- chicken breast 14
- bulgogi beef 14
- sautéed king prawns (gf on request) 14

### KIMCHI 4

Cabbage & daikon.

### JINJUU CARNITA FRIES (v on request) 10

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

### TRUFFLE & SEAWEED 9

### FRENCH FRIES (v) (v on request)

Served with truffle seaweed mayo.

### KIMCHI FRIED RICE (gf) 10

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

### FRENCH FRIES (v, gf) 5

Ketchup & chilli mayo.

### TENDERSTEM BROCCOLI (vg, gf) 6

Steamed and tossed with chilli, garlic & sesame.

### KOREAN WHITE RICE (vg, gf) 3

## JINJUU SIGNATURE MENU

(minimum for 2 / 50 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)

