

SMALL PLATES

KONG BOWL (v) (vg, gf on request) 6

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

SKEWERS

SAE-WOO POPS 4 PCS 10

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

TOFU LOLLIPOPS 4 PCS (vg) 10

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

DUMPLINGS

BEEF & PORK MANDOO 3 PCS 10

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 10

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

K-TOWN MINI SLIDERS

2 PER SERVING (extra maybe ordered by piece)

WAGYU BULGOGI SLIDERS 16

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 14

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

CRISPY CAULIFLOWER (v) (vg, on request) 13

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

RAW & SALADS

SALMON SASHIMI 17

Scottish salmon with avocado, wasabi tobiko & yuja ponzu.

HERITAGE TOMATO SALAD (v) (vg on request) 11

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

FROM THE GRILL

JINJUU SMOKED BABY BACK RIBS 17.5

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

LARGE PLATES

RIB EYE STEAK 38

Argentine rib eye steak, watercress salad, grilled mushroom and cherry tomato, served with kimchi béarnaise sauce.

BRAISED BEEF SHORT RIBS 27

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

DWENJANG PORK BELLY 23

Grilled dwenjang glazed pork belly served with sautéed kimchi, cannellini beans & soy glaze.

SEA BREAM 23

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

TIGER PRAWNS 21

Yuja gochujang marinated fresh tiger prawns, charred lemon, crispy ginger, crispy leek.

GRILLED AUBERGINE (vg) 19

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

JINJUU'S SIGNATURE KOREAN FRIED CHICKEN 11

or
JINJUU'S SIGNATURE KOREAN FRIED CAULIFLOWER (vg) 10

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)

CLASSIC BIBIMBAP (vg, gf on request) 12

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

JINJUU SIGNATURE MENU

(minimum for 2/50 per person)

Starters to share:

HERITAGE TOMATO SALAD
VEGETABLE MANDOO
KOREAN FRIED CHICKEN
WAGYU BEEF SLIDERS

Choose a main:

SEA BREAM
GRILLED AUBERGINE
DWENJANG PORK BELLY

all served with tenderstem broccoli

Dessert:

SNICKERS HOTTEOK (v on request)

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) 10
- bulgogi beef 14
- sautéed king prawns (gf on request) 14

KIMCHI FRIED RICE (gf) 10

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

PULLED PORK CARNITA FRIES (v on request) 10

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) 8

Served with truffle seaweed mayo.

FRENCH FRIES (v, gf) 4

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) 3

DESSERT (contains dairy)

SNICKERS HOTTEOK

Homemade flat doughnut filled with salted caramel & peanuts. Peanut Amaretto parfait, chocolate ganache, praline & Nutella hazelnut powder. 9

GREEN TEA TIRAMISU

Coffee infused lady fingers topped with green tea mascarpone, yuja Chantilly cream. 9

TRADITIONAL MANGO BINGSU

Korean shaved ice with assorted exotic toppings & coconut sorbet 12

SELECTION OF ICE CREAM / SORBET

Please ask your server for today's flavours 7
2.5 per single scoop



微信扫码关注
浏览配图菜单

JINJUU STARTERS SHARING BOARD

(minimum for 2/30 per person)

KONG BOWL KOREAN FRIED CHICKEN SLIDERS
SAE-WOO POPS PULLED PORK TACOS
BEEF & PORK MANDOO TRUFFLE FRIES (v on request)

SOHO 
JINJU