




SOHO 

# JINJUU

**DRINKS &  
COCKTAILS**

## **SIGNATURE SERVES**

From London to Hong Kong, the below concoctions can be found at all Jinjuu restaurants. A compilation of favourites by trusted patrons & employees alike.

### **WHITE RICE NEGRONI**

Hwayo 41, gentian root liqueur, Cocchi Americano, mandarin bitters & orange zest ice ball.

*Bitter | Dry | Crisp*

11.5

### **SOJU SOUR**

Hwayo 41, red ginseng & honey tea, Kamm & Sons, lavender, fresh lemon, candy & Hwatu card.

*Herbacious | Sour | Clean*

11

### **K-POP PORNSTAR**

Hwayo 41, passion fruit, vanilla, pineapple & sparkling kumquat soju.

*Sweet | Light | Fruity*

12.5

### **SO LAST WORD**

Nok cha (green tea) infused Hwayo 25, Green Chartreuse, maraschino, honey, Peychauds bitters & burnt rosemary.

*Sour | Savoury | Complex*

11.5





## SPICED KIMCHI MARY

Jinjuu's bespoke kimchi spice mix, celery & black pepper infused soju, gochugaru (chili flakes) & fresh tomato juice.

*Spicy | Rich | Umami*

11.5

## LYCHEE LOVER

Lychee infused soju, lychee liqueur, fresh citrus, Jinjuu bitters & prosecco.

*Sweet | Refreshing | Light spritz*

11

## THE INTERVIEW

Buffalo Trace bourbon, boricha (roasted barley tea), Sac Sac orange, black smoke, citrus & aromatic bitters.

*Citric | Complex | Boozy*

10.5

## SPAMARITA

Spam infused Ocho tequila, pineapple, mezcal, agave nectar, fresh citrus & mandarin.

*Sour | Smoky | Crisp*

11



## **ONLY IN SOHO**

Bespoke cocktails with a variety of flavour profiles developed by our talented bar team in Soho, London.

### **JINJUICE**

Our bartenders create a special concoction every month, inspired by the current season & location of venue.

*Ask your server for this month's flavour.*

11

### **SUGAR DADDY**

Mezcal, hibiscus liqueur, lemon, omija & agave tea, aloe vera juice, grapefruit bitters & Korean Won.

*Bright | Fruity | Aromatic*

10.5

### **JIN-GEM**

Bombay Sapphire, pomegranate, yuja, grapefruit, plum bitters, Mediterranean tonic & edible flower.

*Refreshing | Dry | Light*

12

### **THE HURT LOCKER**

Rye whiskey, tobacco liqueur, honey & ginseng concentrate, smoke, aromatic bitters & chocolate cigar.

*Strong | Smoky | Digestive*

13



## YUJACHA SAWO

Dewars 12yr whiskey, lemon, yujacha, Ardbeg 10yr, yuja bitters, egg white & dill.

*Sour | Earthy | Clean*

11.5

## KOPI CUBANO

Bacardi Carta Blanca, chrysanthemum flower, cold brew coffee, St. Germain elderflower, ginger ale & fortune cookie.

*Bitter | Light | Herbal*

10.5

## EUCALYPTIC

Grey Goose, coconut infused soju, eucalyptus, perilla, cucumber, lime, pink grapefruit & egg white.

*Sweet | Refreshing | Earthy*

11.5

## OCHO X.P

Bacardi Carta Ocho, Hwayo X.P, honey, brunt orange, Sauternes sweet wine & psychauds bitters.

*Zesty | Light | Uplifting*

11.5

# SOJU

The most consumed beverage in the world, this Korean distilled rice spirit comes in several different proofs & flavours & contains 1/3 less calories than vodka per shot. Drink up!

## HWAYO PREMIUM SOJU

Hwayo is a premium soju, made from 100% Korean Japonica rice & pure spring water. It is single distilled & rested in clay barrels for optimal smooth & fresh flavour.

**HWAYO 25** (500ml)

*double 7 | btl 50*

**HWAYO 41** (500ml)

*single 6 | double 10 | btl 90*

**HWAYO X.P SINGLE RICE WHISKEY** (500ml)

*single 9 | double 16 | btl 150*

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## IN-HOUSE INFUSIONS

*double 5 | carafe 3l*

Lychee  
Kumquat  
Coconut

Celery & Black Pepper  
Nok Cha (green tea)

## TASTING FLIGHT

Tasting board with a selection of six different soju flavours.

25

<b>JINRO SOJU</b> Seoul, South Korea	btl
Chamisul Fresh 17.8% (350ml)	18
Jinro Premium Soju 25% (720ml)	300
<b>LOTTE SOJU</b> Seoul, South Korea	18
Chum Churum Happy Water 18% (350ml)	
Chum Churum Peach Flavour 14% (360ml)	
<b>MUHAK SOJU</b> Busan, South Korea	20
Good Day - Blueberry Soju 13.5% (360ml)	
Good Day - Pomegranate Soju 13.5% (360ml)	
Good Day - Pineapple Soju 13.5% (360ml)	

## IMBIBE KOREA



<b>Bek Se Ju 13.5%</b> (375ml)	50ml	btl
	6	18
Korean rice wine based on 11 different herbs & spices, with ginseng & liquorice being the dominant flavours.		
<b>Jinro Mae Hwa Soo 14%</b> (300ml)	5	18
Refined plum wine from green plum extract, served chilled.		
<b>Chilsung Seoljoongmae 14%</b> (375ml)		25
Korean wine made from green plums.		
	<i>carafe</i>	<i>btl</i>
<b>Makgeolli</b> (750ml)	18	30
Fermented, unfiltered Korean rice wine, served chilled. Comes in a variety of flavours:		
<b>Natural, 6%</b>		
<b>Banana, 4%</b>		
<b>Peach, 4%</b>		

## SAKE

	<i>carafe</i>	<i>btl</i>
<b>Kasen Shochikubai Gokai, 15.1%</b>	25	
Traditional Japanese sake, light & medium bodied. Best served chilled or at room temperature.		
<b>Shirakabe-Gura, Kimoto Ginjo, 15%</b>	40	60
Delicate Ginjo aroma, smooth & mild flavour. Easily drinkable for all patrons.		
<b>Shirakabegura Junmai Daiginjo, 15%</b>	52	71
Flagship Junmai made from rice polished down to 45%. Fragrant Ginjo aroma with hints of banana.		

## APERITIF

Aperol	7.5
Campari	7.5
Cocchi Americano	7.5
Cocchi di Torino	7.5
Cocchi Rosa	7.5
Martini Speciale Rubino	7
Martini Speciale Ambrato	7
Cynar	7.5
Kamm & Sons	8
Noilly Prat Dry	7.5
La Gentine Des Peres Chartreux	7.5
Amaro Montenegro	7.5
Punt e Mes	7.5
La Maison Fontain Absinthe	12

## BEER

Hite Korean Pale Lager, 4.3%	4.5
Meantime London Pale Ale, 4.3%	5.5
Asahi Black Japanese Stout, 5%	6
Asahi Super Dry Draught Japan, 5%	6

## VODKA

Chase UK, 40%	8
Ketel One Citron Netherlands, 40%	8.5
Zubrowka Poland, 40%	8.5
OUR London UK, 40%	8.5
Tito's Texas, 40%	9
Belvedere Poland, 40%	9.5
Grey Goose France, 40%	10
Grey Goose Poire France, 40%	
Chase Marmalade UK, 40%	





## GIN

Bombay Sapphire UK, 40%	8
Hendrick's Gin Scotland, 41.4%	9
Ophir London, 40%	9
King of Soho London, 42%	8.5
Plymouth UK, 42.1%	8.5
Tanqueray 10 UK, 47.3%	9
Chase GB Extra Dry UK, 40%	10
Jinzu Scotland, 41.3%	10.5
Star of Bombay UK, 47.5%	10.5
FAIR France, 42%	10.5

## RUM

Bacardi Carta Blanca Puerto Rico, 37.5%	8
Bacardi Carta Oro Puerto Rico, 40%	8
Goslings Black Seal Bermuda, 40%	8
Chairman's Spiced Rum St Lucia, 40%	8.5
Koko Kanu Jamaica, 37.5%	8.5
Bacardi Ocho Anos Puerto Rico, 40%	9
Angostura 1919 Trinidad & Tobago, 40%	10
Diplomatico Reserva Exclusiva Venezuela, 40%	10
FAIR Rum Belize, 40%	10.5
Ron Zacapa 23yr Guatemala, 40%	12
Santa Teresa 1796 Venezuela, 40%	13
Ron Zacapa XO Guatemala, 40%	28



## TEQUILA

Ocho Blanco Jalisco, 40%	8
Ocho Reposado Jalisco, 40%	8
Patron XO Jalisco, 35%	9.5
Patron Silver Jalisco, 40%	11
Patron Anejo Jalisco, 40%	12
Don Fulano Anejo Jalisco, 40%	12
Casamigos Anejo Jalisco, 40%	16
Don Fulano Imperial Jalisco, 40%	24
Don Julio 1942 Jalisco, 40%	28
Tapatio Excelencia Reserva Jalisco, 40%	30

## MEZCAL

Del Maguey Vida Oaxaca, 42%	9.5
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## COGNAC

Courvoisier VS France, 40%	9.5
Hennessy Fine de Cognac France, 40%	10
Hennessy XO France, 40%	32

## BRANDY

Chateau du Breuil Calvados VSOP France, 40%	8.5
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## PISCO

Pisco Gobernador Chile, 40%	9.5
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# WHISKEY & BOURBON

## AMERICAN

Buffalo Trace Bourbon Kentucky, 40%	8
Rittenhouse Rye Whiskey Kentucky, 40%	9
Eagle Rare Bourbon Kentucky, 45%	10
Jack Daniel's Old No.7 Kentucky, 40%	8
Jack Daniels Single Barrel Rye Kentucky, 45%	??

## IRELAND

Black Bushmills Ireland, 40%	9
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## SCOTLAND

Dewars 12yr Blend, 40%	8
Glenmorangie Single Malt 10yr Highland, 40%	10
Ardbeg Single Malt 10yr Islay, 46%	10
Auchentoshan 3 Wood Single Malt Lowland, 43%	12
Macallan 18yr Sherry Oak Speyside, 43%	26
Johnny Walker Blue Label Blend, 40%	30

## JAPAN

Hakushu Distillers Reserve Single Malt, 43%	11.5
Yamazaki Distillers Reserve Single Malt, 43%	11.5
Hibiki Harmony Blend, 40%	14.5
Hibiki Suntory 12yr Blend, 43%	15.5
Yamazaki 12yr Single Malt, 43%	18
Hakushu 12yr Single Malt, 43%	18
Hibiki Suntory 17yr Blend, 43%	27.5
Yamazaki 18yr Single Malt, 43%	32
Suntory Hakushu 18yr Single Malt, 43%	36

## TAIWAN

Kavalan Single Malt Yuanshan, 40%	13.5
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## SOFTS & JUICES

Antioxidant iced teas, traditional Korean soft drinks & general mixers.

### HOMEMADE ICED TEAS *all 5*

Matcha & Manuka Honey  
Korean Red Ginseng & Honey  
Chamomile Flowers & Agave

### KOREAN SOFT DRINKS *all 3*

Sac Sac Orange  
Hai Tai Crushed Pear  
Bong Bong Grape Juice  
Paldo Cinnamon Punch  
Paldo Sweet Rice Punch

### REGULAR SOFT DRINKS *all 3*

Fever Tree Soda  
Fever Tree Tonic  
Fever Tree Lemonade  
Fever Tree Natural Light Tonic  
Fever Tree Ginger Ale  
Fever Tree Ginger Beer  
Coca Cola  
Diet Coke

### JUICE & HEALTH DRINKS

Aloe Vera	3
Galia Melon	5
Fresh Orange	5
Pink Grapefruit	5
Coconut Water	5
CJ Condition	5

## MOCKTAILS

*all 6*

### JINJUULICIOUS

Fresh galia melon juice, yakult, lemon, blueberries & red ginseng honey tea.

### COCO ROAST

Coconut cream, Jax coconut water, boricha (roasted barley tea), lime & Korean crushed pear juice.

### MUCHO MATCHA

Green matcha tea, honey, aloe vera juice & lemon.

### VIRGIN KIMCHI MARY

Jinju's homemade kimchi spice mix, fresh tomato juice, citrus & gochugaru.

# TEA & HOT DRINKS

Korean cha, whole leaf teas  
& selection of coffee.



## KOREAN TEAS

	<i>cup</i>	<i>pot</i>
Yujacha (honey, citron)	2	3
Aloe Vera Cha (honey, aloe vera)	2	3
Daechucha (honey, jujube)	2	3
Maesil Cha (honey, plum)	2	3
Boricha (roasted barley)	2	3
Omijacha (five flavour berry)	3	5

## WHOLE LEAF TEAS *by tea pigs*

Everyday Brew	3
Earl Grey Strong	3
Chamomile Flowers	3
Peppermint Leaves	3
Jasmine Pearls	4
Darjeeling Earl Grey	3
Mao Feng Green Tea	3
Popcorn Tea, "Genmaicha"	4
Organic Rooibos	3

## COFFEE

Espresso, single/double	2.5/3.5
Macchiato, single/double	2.5/3.5
Flat White	3.5
Caffe Latte	3.5
Cappuccino	3
Americano	2.5



# ANJU

- JINJU PRAWN CRACKERS** 4  
Our bespoke ssam jang handmade prawn crackers. Slightly spicy.
- KONG BOWL (v)** 5.5  
Steamed soybeans (edamame) topped with our chili panko mix.
- TRUFFLE & SEAWEED FRENCH FRIES (v)** 8  
Served with truffle seaweed mayo.
- SAE-WOO POPS FIVE PER SERVING** 8.5  
EXTRA POP(S) MAY BE ORDERED BY PIECE  
Crispy fried round prawn cakes served on sticks, gochujang mayo.
- JINJU CARNITAS FRIES** 8  
Korean-Mexican disco fries: french fries slathered with cheddar & kimchi.  
**Choice of:** thinly sliced gochujang pork **or** bulgogi beef.
- TUNA TARTAR** 12  
Sustainable Atlantic tuna, fresh cucumber, shallots, chives &  
Korean mustard vinaigrette. Perilla leaves, crispy lotus root chips.
- BULGOGI BEEF SKEWERS TWO PER SERVING** 12  
Chargrilled grass-fed beef fillet, bulgogi marinade kimchi béarnaise.
- K-TOWN MINI SLIDERS TWO PER SERVING**  
EXTRA SLIDER(S) MAY BE ORDERED BY PIECE
- KOREAN FRIED CHICKEN SLIDERS** 8  
Golden fried chicken thighs, signature sauces, mayo, brioche bun.
- BULGOGI BURGERS** 8  
House ground beef burger, Korean spices, pickle, cheddar & bacon.
- KOREAN FRIED TOFU BURGERS (v)** 7.5  
Golden fried crispy tofu, signature sauces, mayo, brioche bun.

# ANJU

## JINJUU'S SIGNATURE KOREAN FRIED CHICKEN 9.5

**Choice of:** Thighs (boneless) **or** Wings **or** Mixed.

Pickled white radish on the side & paired with our signature sauces.

**MANDOO SELECTION** FOUR PER SERVING  
EXTRA DUMPLING(S) MAY BE ORDERED BY PIECE

**MANDOO** (Beef & Pork Dumplings) 8

Juicy steamed beef & pork dumplings. Seasoned delicately with Korean spices. Soy dipping sauce.

**YA-CHAE MANDOO** (Vegetable Dumplings) (v) 7.5

Steamed dumplings stuffed with vegetables, tofu & sweet potato noodles. Fragrant soy dipping sauce.

**SHORT RIB & KIMCHI MANDOO** 8

Crispy dumplings stuffed with braised beef, mushrooms & kimchi. Spicy dipping sauce on the side.

**TACOS** TWO PER SERVING  
EXTRA TACO(S) MAY BE ORDERED BY PIECE

**SHORT RIB BEEF TACOS** 9

Chipotle short rib tacos, avocado, gem lettuce, red onion, kimchi, sour cream & topped with coriander.

**PORK BELLY TACOS** 9

Thinly sliced English artisanal pork belly marinated in Korean spices, apple, kimchi & Asian slaw.

**MUSHROOM TACOS** (v) 8

Miso sauteed portobello mushroom, kale & black beans, cheese, avocado, sour cream.

**TUNA TACOS** 11.5

Sustainable Atlantic tuna served raw, Korean mustard vinaigrette, chopped gem lettuce, fresh jalapeno & yuja mayo.



@JinjuSoho