

ANJU / SMALL PLATES

- VEGETABLE CHIPS & DIPS** 6.5
Crispy vegetable crisps, served with tomato soy salsa & kimchi guacamole
- SAE-WOO & LOBSTER POPS** FOUR PER SERVING 10
Crispy fried round prawns & Canadian lobster cakes, seasoned with Asian aromatics, served on sticks. Creamy gochujang mayo on the side.
- K-TOWN MINI SLIDERS** TWO PER SERVING
EXTRA SLIDER(S) MAY BE ORDERED BY PIECE
- KOREAN FRIED CHICKEN SLIDERS** 8
Golden fried free-range chicken thighs, our signature sauces, mayo, crispy iceberg lettuce, tossed in a brioche bun.
- WAGYU BEEF BULGOGI SLIDERS** 14
House ground premium Wagyu beef burger blended with Korean spices. Cooked pink & topped with kimchi smoked bacon jam, mature cheddar, iceberg lettuce & mayo.
- KOREAN FRIED TOFU SLIDERS**  7.5
Golden fried crispy tofu, our signature sauces, mayo & crispy iceberg lettuce tossed in a bun.

- SKEWERS** OFF THE ROBATA GRILL, TWO PER SERVING
EXTRA SKEWER(S) MAY BE ORDERED BY PIECE
- BULGOGI BEEF FILLET** 12
Char-grilled skewers of grass-fed free-range beef fillet. Classic bulgogi marinade, sauteed wild mushrooms, truffle dressing.
- GOCHUJANG GLAZED CHICKEN WINGS** 7.5
Grilled gochujang glazed "buffalo" style chicken wings served with samjang ranch & celery cress.
- OCTOPUS** 9
Marinated grilled octopus, gochujang romesco, kimchi powder, rocket & lemon.
- GOCHUJANG KING PRAWNS** 11
Juicy king prawns, gochujang marinade, yuja mayo.
- KING OYSTER MUSHROOMS**  7.5
Deonjang glazed king oyster mushrooms, served with black garlic aioli.

- TOSTADAS** TWO PER SERVING
EXTRA TOSTADA(S) MAY BE ORDERED BY PIECE
- BULGOGI BEEF** 8.5
Seared bulgogi beef fillet, wasabi seaweed mayo, pickled red onion & baby arugula salad.
- YUJA TUNA** 8.5
Yuja cured Atlantic tuna served with kimchi guacamole, tomato soy salsa & coriander cress.
- HEIRLOOM TOMATO & PERILLA PESTO**  7.5
Heirloom tomato, yuja infused olived oil perilla pesto, tofu, roasted pine nuts.

- MANDOO / DUMPLINGS** THREE PER SERVING
EXTRA DUMPLING(S) MAY BE ORDERED BY PIECE
- MANDOO (Beef & Pork)** 6
Juicy steamed beef & pork dumplings. Seasoned delicately with Korean spices. Fragrant soy dipping sauce.
- PHILLY CHEESESTEAK** 6
Crispy fried dumplings stuffed with bulgogi short ribs, cheddar cheese, shitake, spring onion & pickled jalapeno. Spicy dipping sauce.
- LOBSTER & CRAB** 12
Lobster & crab dumpling, shellfish & shitake mushroom bisque.
- YA-CHAE MANDOO (Vegetable)**  6
Steamed dumplings stuffed with vegetables, tofu & sweet potato noodles. Fragrant soy dipping sauce.

JINJU'S SIGNATURE KOREAN FRIED CHICKEN 7
THREE PIECES PER SERVING

Tossed in Jinju Sauces or served Naked.
Crispy fried boneless free-range chicken thighs. Either tossed in our signature sauces: Jinju Black Soy & Chili Red, or plain naked. Pickled daikon on the side.

All of our dishes are meant to be shared. We recommend ordering 1 to 2 small dishes & 1 large plate per person.

LARGE PLATES

- LARGE PLATES**
ALL DISHES COME WITH: SSAM JANG, WHITE RICE, SEASONAL LEAVES & ROASTED SEAWEED.
- USDA PRIME SHORT RIB** 24
Slow braised cubes of tender short rib glazed with soy, served with straw potato, garlic crisps & grilled vegetables.
- BEEF FILLET (200G)** 32
Grilled English grass fed fillet of beef, wasabi pepper sauce, shoestring potato. Sauteed baby spinach.
- LAMB CUTLETS** 26
Grilled tender Scottish lamb cutlets, dwengiang glaze & aubergine compote, courgette ribbons, soy beans & baby spinach.
- GRILLED BABY CHICKEN** 23
Soy & ginger marinated English free-range baby chicken, roasted sweet corn salsa, ssam jang ranch dressing. Charred gem lettuce.
- BO SSAM** 18
Twice cooked English pork belly, dwengiang & gochujang glaze. Spring onion salad & pork crackling.
- CHILEAN SEABASS** 35
Grilled seabass fillet, yuja pickled cucumber, soy jalapeno glaze, spring onion salad.

JINJU TONG DAK 24
WHOLE BABY KOREAN FRIED CHICKEN

Our famous whole baby poussin Korean fried chicken (free-range), battered & fried crispy brown.
Served with mixed green salad, pickled daikon, roasted corn salsa.
Served with our two signature sauces: Jinju Black Soy & Chili Red.

- MISO GLAZED SALMON** 19.9
Miso glazed Scottish salmon, asparagus tempura, pear & baby watercress.
- BIBIMBAP**
Served in a traditional stone bowl, filled with multigrain rice & seasonal vegetables. Gochujang sauce on the side. Topped with a slow cooked duck egg. Seaweed & lotus crisp.
Choice of:
Bulgogi (marinated thinly sliced beef fillet) 16
Sautéed king prawns 17
Raw or battered fried tofu  15
- KOREAN CAULIFLOWER STEAK**  17
Grilled cauliflower steak with gochujang soy glaze, arugula & pine nut salad, Korean soy dressing with parmesan & cauliflower puree.

- SALAD**
- K-CAESAR CHICKEN SALAD** 12.5
Charred romaine lettuce, aged parmesan, wonton croutons, Korean Caesar dressing. Poached chicken breast.
- CHOPPED SALAD**  9
Gem lettuce avocado, yuja cucumber, edamame, spring onions, Asian pear, & toasted seeds. Soy vinaigrette.
Extras:
Poached chicken breast add 5
Sautéed king prawns add 6
- CRAB & AVOCADO** 14
Pickled crab meat, avocado, mixed leaves, yuja & soy dressing.
- KOREAN QUINOA, TOFU & BROCCOLI**  8
Quinoa, grilled tenderstem broccoli, cauliflower, pine nuts, edamame, green beans, fresh tofu, perilla, mandarin, soy & gochujang dressing.

SIGNATURE MENU


Enjoy a set menu of our hand picked signature dishes & dessert.

- CHIPS & DIPS
- LOBSTER & PRAWN POPS
- TRIO OF JINJU MANDOO
- TUNA TOSTADA
- SIGNATURE KOREAN FRIED CHICKEN
- GLAZED USDA SHORT RIB
OR
- MISO GLAZED SALMON
- SNICKERS HOTTEOK



45 / PERSON
Please note: for the whole table only

SIDE PLATES

- KIMCHI FRIED RICE** 7
Traditional homemade kimchi, pancetta & mixed vegetables. Served with a fried egg, seaweed & lotus root crisp to top.
- KIMCHI PLATE** 3.5
Traditional homemade radish & cabbage kimchi.
- MIXED GREEN SALAD**  4
Baby mixed leaves, yuja soy dressing.
- JAPCHAE**  6
Stir-fried sweet potato noodles mixed with seasonal vegetables & egg.
Extras:
Bulgogi (marinated thinly sliced beef fillet) add 3
Sautéed king prawns add 4
Marinated chicken breast add 3
- KOREAN STEAMED MULTIGRAIN RICE**  4

- BANCHAN PLATE**  5
A trio of our traditional seasonal banchan vegetable sides. Served cold.
- TRUFFLE & SEAWEED FRENCH FRIES**  8
Served with truffle seaweed mayo.
- CORN ON THE COB**  5.5
Miso butter, dried shitake mushroom.

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We cannot guarantee that all our dishes are free from nuts or derivatives and our menu descriptions do not contain all ingredients. Please inform a member of our staff before ordering if you have any particular allergies or requirements. A discretionary 12.5% service charge will be applied to all bills.

All prices are in GBP.

