

## SMALL PLATES

<b>JINJUU PRAWN CRACKERS</b>	45	<b>K-TOWN MINI SLIDERS</b> TWO PER SERVING	
Our bespoke ssam jang handmade prawn crackers. Slightly spicy & awesome with beer.		<b>KOREAN FRIED CHICKEN SLIDERS</b>	115
<b>KONG BOWL (v)</b>	58	Golden fried chicken thighs, our signature sauces, mayo, crispy iceberg.	
Steamed soybeans (edamame) topped with our Jinjuu chili panko mix.		<b>BULGOGI WAGYU BEEF SLIDERS</b>	130
<b>SAE-WOO POPS</b> FIVE PER SERVING	90	Prime wagyu beef burger infused with Korean spices. Cooked pink & topped with cucumber kimchi, cheddar & crisp smoky bacon.	
Extra pop: 16 each		<b>KOREAN FRIED TOFU SLIDERS (v)</b>	75
Crispy fried round prawn cakes served on sticks. Addictive creamy gochujang mayo on the side.		Golden fried tofu, our signature sauces, mayo, iceberg lettuce.	
<b>JINJUU CARNITAS FRIES</b>		<b>MANDOO SELECTION</b> FOUR PER SERVING	
<b>Choice of:</b> Korean Marinated Australian Beef 95 or Iberico Pork 80		<b>MANDOO (Beef &amp; Pork Dumplings)</b>	80
Korean-Mexican disco fries: French fries slathered with cheddar, fresh kimchi & the works. Every time you put your fork in, something good comes out.		Extra dumpling: 20 each	
<b>SPICY DOENJANG MUSSELS</b>	110	Juicy steamed beef & pork dumplings. Seasoned delicately with Korean spices. Soy dipping sauce.	
Steamed Dutch mussels, gochujang & doenjang infused broth, smoky pancetta, chives & chillies.		<b>YA-CHAE MANDOO (Vegetable Dumplings) (v)</b>	70
<b>INSTANT RAMEN COATED CUTTLEFISH</b>	100	Extra dumpling: 17.5 each	
Succulent Australian cuttlefish coated in crispy ramen noodles, seaweed aioli.		Steamed dumplings stuffed with vegetables, tofu & sweet potato noodles. Soy dipping sauce.	
<b>BULGOGI BEEF SKEWERS</b> TWO PER SERVING	135	<b>SHORT RIB &amp; KIMCHI MANDOO</b>	80
Chargrilled skewers of Australian grass-fed beef fillet, classic bulgogi marinade, kimchi béarnaise.		Extra dumpling: 20 each	
<b>JINJUU'S SIGNATURE KOREAN FRIED CHICKEN</b>	115	Crispy dumpling stuffed with braised beef, mushrooms, & kimchi. Spicy dipping sauce.	
<b>Choice of:</b> Thighs (boneless) or Wings or Mixed		<b>KIMBAP</b>	
Pickled white radish on the side & paired with our signature sauces: Gochujang Red & Jinjuu Black Soy.		KOREAN STYLE SEAWEED RICE ROLLS	
<b>TUNA TARTAR</b>	150	<b>VEGETABLE KIMBAP (v)</b>	80
Sustainable tuna, fresh cucumber, shallots, chives, & Korean mustard vinaigrette. Topped with perilla leaves, lotus root crisps.		Seasonal vegetables, chili mayo, perilla leaf, crispy shoestring potatoes.	
<b>YOOK-HWE (KOREAN STEAK TARTAR)</b>	125	<b>CURED SALMON KIMBAP</b>	130
Chopped beef fillet, mixed with Asian aromatics, pear, pine nuts. Topped with raw quail egg yolk & served with prawn crackers.		Yuja cured Scottish salmon, Atlantic black lumpfish caviar, chive crème fraiche, & crispy shoestring potatoes.	
<b>SCALLOPS</b>	165	<b>SOUP OF THE DAY</b>	
Carpaccio of Japanese scallops, jalapeno, shallot & lime salsa. Crispy shallot rings, micro herb salad.		See server.	
<b>TACOS</b> TWO PER SERVING			
<b>BULGOGI BEEF TACOS</b>	130		
Thinly sliced marinated Australian beef fillet, Korean slaw, sour cream, tomato, red onion & avocado.			
<b>IBERICO PORK BELLY TACOS</b>	115		
Thinly sliced pork belly marinated in Korean spices, apple kimchi & Korean slaw.			
<b>TOFU TACOS (v)</b>	70		
Crispy golden tofu, grilled lettuce, ssam jang aioli, wonton crisps.			

All of our chicken is Australian, free range, & hormone free  
 Our USDA Prime beef is corn fed, free range, & hormone free.  
 Our beef fillet is grade A, pure Australian grass-fed beef.  
 Our Australian Tajima Wagyu is free range, superior grade, & hormone free.  
 Our Iberico pork is acorn fed from Spain.  
 All of our sauces, pickles, & kimchi are made in house.  
 All of our seafood is sustainable.  
 No MSG.  
 (v) Indicates vegetarian friendly options.  
 Note: Some of our other dishes may be prepared without meat. Please inquire.

## LARGE PLATES

### OFF THE GRILL, SSAM PLATTERS

All the below are served with a selection of seasonal leaves, ssam jang sauce, gim (toasted seaweed), steamed rice & kimchi.

#### HIGH-GRADE AUSTRALIAN WAGYU SIRLOIN (200G) 480

Served with crispy shoestring potato, garlic chips, seasonal grilled vegetables & basted in our Jinjuu soy reduction.

#### USDA PRIME RIB EYE (400G) SERVES 2 PEOPLE 630

Nicely marbled, corn fed beef, marinated in ginger & soy, kimchi béarnaise, watercress & pear salad.

#### GLAZED USDA SHORT RIBS 330

Slow braised tender cubes of beef short ribs. Served with crispy shoestring potato, garlic chips, grilled vegetables & basted with our bespoke soy glaze.

#### IBERICO BOSSAM PORK BELLY SERVES 2 PEOPLE 460

Twice cooked artisanal pork belly doengjang & gochujang glaze, spring onion salad.

Oyster supplement: 3 / 6 pieces 135 / 270

#### GRILLED SEA BASS 325

Wrapped in a banana leaf & roasted on the grill, yuja pickled cucumbers, chili soy glaze & spring onion salad.

#### GRILLED SCOTTISH SALMON 250

Grilled & miso glazed salmon, watercress & pear salad.

#### MISO GRILLED VEGETABLES (v) 190

Mixed seasonal vegetables, tempura shimeji mushrooms, yuja aioli.

### SALADS

#### KOREAN CAESAR SALAD 105

Grilled baby gem lettuce, kimchi Caesar dressing, shaved Parmesan & wonton crisps.

##### Extras:

Grilled whole marinated chicken breast 70  
Grilled spicy gochujang prawns 100  
Raw or crispy fried tofu 45

#### BIBIM SALAD (v) 110

Mixed leaves, traditional seasonal vegetables, spicy gochujang dressing.

##### Extras:

Grilled whole marinated chicken breast 70  
Grilled spicy gochujang prawns 100  
Raw or crispy fried tofu (v) 45

#### MIXED SEAFOOD SALAD 315

Yuja cured salmon, raw tuna, raw scallops & grilled prawns. Mixed leaves, avocado, green beans, bean sprouts, pickled daikon & gochujang dressing.

### RICE & NOODLES

#### BIBIMBAP (v) 110

Served in a traditional stone bowl, filled with white rice & seasonal vegetables. Gochujang sauce on the side.

Choice of: Raw or Fried Egg.

##### Extras:

Kimchi (homemade cabbage kimchi) 30  
Bulgogi (marinated thinly sliced Aussie beef fillet) 68  
Marinated half chicken breast 70  
Thinly sliced marinated Iberico pork belly 55  
Sautéed king prawns 100  
Raw or crispy fried tofu (v) 45

#### JAP CHAE (v) 100

Traditional stir-fried sweet potato noodles mixed with seasonal vegetables & egg.

##### Extras:

Bulgogi (marinated thinly sliced Aussie beef fillet) 68  
Sautéed king prawns 100

### BANCHAN (SIDES)

#### KIMCHI FRIED RICE 75

Traditional cabbage kimchi, pancetta, mixed vegetables, served with a fried egg.

#### FRENCH FRIES (v) 45

Served with ssam jang aioli.

#### WATERCRESS & KOREAN PEAR SALAD (v) 45

Watercress & pear tossed in a lemon & chili dressing.

#### KOREAN SLAW (v) 30

Shredded white cabbage, red onion tossed in mayo, gochugaru chili flakes & kissed with lemon.

#### KOREAN STEAMED WHITE RICE (v) 25

#### KIMCHI PLATE 30

Traditional home made white radish & cabbage kimchi.

#### BANCHAN PLATE (v) 60

Trio of seasonal vegetable sides.

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.