

ANJU / SMALL PLATES

- JINJU PRAWN CRACKERS** 4
Our bespoke ssam jang handmade prawn crackers. Slightly spicy & awesome with beer.
- KONG BOWL (v)** 5.5
Steamed soybeans (edamame) topped with our Jinju chili panko mix.
- PORK & KIMCHI SOUP** 6.5
Artisan English pork stewed with homemade kimchi, tofu & spring onions.
- JINJU'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: Gochujang Red & Jinju Black Soy.
- JINJU CARNITAS FRIES** 8
Korean-Mexican disco fries: French fries slathered with cheddar.
Choice of: thinly sliced gochujang pork or bulgogi beef, fresh kimchi & the works. Every time you put your fork in something good comes out...
- RAW SELECTION**
- TUNA TARTAR** 12
Sustainable raw Atlantic tuna, fresh cucumber, shallots, chives & Korean mustard vinaigrette. Perilla leaves, crispy lotus root chips.
- SALMON** 12
Raw Scottish salmon sashimi style, avocado, soy & yuja dressing, seasoned seaweed & wasabi tobiko to finish.
- YOOK-HWE (KOREAN STEAK TARTAR)** 14
Raw chopped UK grass-fed beef fillet mixed with Asian aromatics, pear & pine nuts. Served with our bespoke prawn crackers.
- ON STICKS / SKEWERS**
EXTRA SKEWER(S) MAY BE ORDERED BY PIECE
- SAE-WOO POPS** FIVE PER SERVING 8.5
Crispy fried round prawn cakes served on sticks. Addictive creamy gochujang mayo on the side.
- PRAWN SKEWERS** TWO PER SERVING 11
Gochujang marinated chargrilled king prawn skewers.
- BULGOGI BEEF SKEWERS** TWO PER SERVING 12
Chargrilled skewers of UK grass-fed beef fillet, classic bulgogi marinade, kimchi béarnaise.
- K-TOWN MINI SLIDERS** TWO PER SERVING 8
EXTRA SLIDER(S) MAY BE ORDERED BY PIECE
- KOREAN FRIED CHICKEN SLIDERS** 8
Golden fried chicken thighs, our signature sauces, mayo, crispy iceberg lettuce, tossed in a brioche bun.
- BULGOGI BURGERS** 8
House ground beef burger jazzed up with Korean spices. Cooked pink & topped with homemade pickle, cheddar & bacon.
- KOREAN FRIED TOFU BURGERS (v)** 7
Golden fried crispy tofu, our signature sauces, mayo & crispy iceberg lettuce tossed in a bun.
- MANDOO / DUMPLINGS** FOUR PER SERVING 8
EXTRA DUMPLING(S) MAY BE ORDERED BY PIECE
- MANDOO (Beef & Pork)** 8
Juicy steamed beef & pork dumplings. Seasoned delicately with Korean spices. Soy dipping sauce.
- YA-CHAE MANDOO (Vegetable) (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 9
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** 8
Miso sauteed portobello mushroom, kale & black beans, feta cheese, avocado & sour cream.
- TUNA TACOS** 11.5
Sustainable Atlantic tuna served raw, Korean mustard vinaigrette, chopped gem lettuce, fresh jalapeno & yuja mayo.

SIGNATURE MENU

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

KONG BOWL

SAE-WOO POPS

CHICKEN SLIDER

TRIO OF JINJU MANDOO

SEABASS

OR

GLAZED USDA SHORT RIB

SNICKERS HOTTEOK

39 / PERSON



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

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.

LARGE PLATES

JINJUU TONG DAK 40

WHOLE KOREAN FRIED CHICKEN

SERVES 3-4 PEOPLE

Our famous whole Korean fried chicken, battered & fried crispy brown. Served with pickled radish, roasted corn salsa, Asian slaw & our two signature sauces.

Note: May take up to 30 minutes to prepare.

BULGOGI BURGER 16.5

Classic Korean bulgogi beef, cheddar cheese, kimchi & smoked pancetta jam, lettuce, spring onion & mayo. Served in a brioche bun with truffle seaweed fries.

LARGE PLATES / SSAM PLATTERS

ALL DISHES COME WITH:

SSAM JANG, WHITE RICE, SEASONAL LEAVES & ROASTED SEAWEED.

USDA PRIME SIRLOIN (250G) 35

Grilled, nicely marbled, marinated in ginger & soy. Kimchi béarnaise, watercress salad.

GLAZED USDA SHORT RIBS 22

Slow braised, tender cubes of short ribs (two pieces). Served with crispy straw potato, garlic chips, grilled vegetables & basted with our Jinju soy glaze.

BO SSAM PORK BELLY 18

Twice cooked Large Black Berkshire pork belly, dwengjang & gochujang glaze. Spring onion salad.

SEABASS 24

Steamed seabass, yuja pickled cucumbers, ginger & spring onion salad & Asian aromatics.

MISO GRILLED VEGETABLES (v) 16

Mixed seasonal vegetables, tempura shimeji mushrooms, yuja aioli.

SEARED TUNA 23

Seared Atlantic tuna rolled in our bespoke sesame seaweed spice mix, Asian pear, cucumber, radish & red onion salad with mustard dressing. Served with perilla leaves.

SALADS

KOREAN CHOPPED GREEN SALAD (v) 9

Avocado, gem lettuce, kale, toasted seeds, edamame beans, cucumber spring onion, Korean pear, citrus, soy & Korean chilli dressing.

Extras:

Grilled whole marinated chicken breast add 6

Grilled spicy gochujang prawns add 6.5

Raw or crispy fried tofu add 4

All our meat is ethically produced and sourced.

All of our seafood is sustainable & sourced locally when possible.

Wifi Name - Jinju Soho 2G

Wifi Password - jjguest16



@JinjuSoho



Download our Jinju loyalty app for exclusive offers & rewards.

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All prices are in GBP.

RICE & NOODLES

BIBIMBAP (v) 11.5

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

Extras:

Kimchi (homemade spicy cabbage) add 3

Bulgogi (marinated thinly sliced beef fillet) add 6

Grilled whole chicken breast add 6

Thinly sliced marinated Large Black Berkshire pork belly add 5

Sautéed king prawns add 6.5

Crispy fried tofu (v) add 4

JAP CHAE (v) 9.5

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

Extras:

Bulgogi (marinated thinly sliced beef fillet) add 6

Sautéed king prawns add 6.5

BANCHAN (SIDES)

KIMCHI FRIED RICE 7

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

FRENCH FRIES (v) 4.5

Served with ssam jang aioli.

TRUFFLE & SEAWEED FRENCH FRIES (v) 8

Served with truffle seaweed mayo.

MIXED SEASONAL GREENS (v) 4.5

Sautéed mixed greens with garlic, soy & sesame.

ASIAN SLAW (v) 3.5

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

KOREAN STEAMED WHITE RICE (v) 3

KIMCHI PLATE 3.5

Traditional homemade radish & cabbage kimchi.

BANCHAN PLATE (v) 5

Bean sprouts, yuja pickled cucumber & edamame bean salad.