

# THE RAW BAR

## SNACKS

Edamame	£5
Kimbugak	£5
<i>Lotus crackers</i>	
Oysters 3 / 6 / 9	£12 / £24 / £36

## SUSHI & SASHIMI

### NIGIRI 2 / 4 / 8

Akami	£10 / £20 / £40
Salmon	£8 / £16 / £32
Sea Bass	£8 / £16 / £32
Hamachi	£11 / £22 / £44
Scallop	£11 / £22 / £44
Amaebi	£8 / £16 / £32

### MAKI 4 / 8

Spicy Tuna	£8 / £16
Miso Salmon	£7 / £14

### SASHIMI 3 / 6 / 9

Akami	£12 / £24 / £36
Salmon	£10 / £20 / £30
Sea Bass	£10 / £20 / £30
Hamachi	£13 / £26 / £39
Scallop	£13 / £26 / £39

## STARTERS

### Jang KFC

£13

Sweet and spicy gochujang sauce, 5 coloured ssam mu  
+ Royal Beluski Caviar 10g £32 | 20g £62 and crème fraîche

### Yuk Hwe Steak Tartare

£18

Raw beef, gochujang, charcoal oil, ssam mu, pear sorbet, egg  
yolk, finger lime, kimbugak  
+ Royal Beluski Caviar 10g £32 | 20g £62

### Scallop Sashimi & Jangajji

£16

Pickled beetroot, kumquat, apple marigold, lovage chilli oil

### Amaebi Naengchae

£16

Sweet prawn, kohlrabi, carrot, bamboo shoot, gamtae, chojangmayo

### Hamachi Tartare

£18

Avocado, yuzu-truffle dressing, micro shiso, crispy butternut squash

### Hwayangjeok Skewer (ve)

£13

Celeriac, carrots, shiitake mushroom, miso-sesame dressing

### Jang Salad (ve)

£14

Autumn vegetables, pine nut dressing, flower rice blanket

## JANG SPECIALS

### Wagyu Korean BBQ

per 150g £65

A5 Wagyu steak with Maldon salt in perilla oil,  
chilli butter, Jang chimichurri, pollock roe,  
beetroot jangajji, shimeji jangjorim

### King Crab Hot Stone Rice

per 100g £73

King Crab, garlic butter, sweet daikon, tobiko,  
salmon roe, seaweed soup

# MAINS

- K-BBQ** £36  
**Duck Breast or 250G Dry-Aged Sirloin Steak**  
Maldon salt in perilla oil, chilli butter, Jang chimichurri, pollock roe, beetroot jangajji, shimeji jangjorim
- Jang KFC** £23  
Sweet and spicy gochujang sauce, 5 coloured ssam mu  
*+ Royal Beluski Caviar 10g £32 | 20g £62 and crème fraîche*
- Iberico Bossam Tower | For 2 To Share** £30 per person  
Braised pork belly, doenjang broth, white and red endive, oyster endive kimchi, ssamjang
- Turbot Eoseon** £34  
Steamed turbot roll, butternut squash, mixed mushroom namul, soy-yuzu sauce, lovage chilli oil
- Spicy Miso Black Cod** £39  
Soy-glazed king oyster mushroom, crispy leek
- Vegetable & Tofu Nimono (ve)** £24  
Delica pumpkin, daikon, sweet potato, shiitake, celeriac, lotus, tofu
- Warm Corn Noodles with Truffle Gang-Doenjang (ve)** £23  
Corn noodles, dashi stock, shimeji, shiitake, king oyster mushroom, truffle, parsley chilli oil, chervil

# SIDES

- Endive Kimchi /+ Oyster £5.5 | £8.5 Quail Eggs Jangjorim £6.5  
Arirang Gold Premium White Rice (ve) £5 Seaweed Soup (ve) £6  
Yeongyang Rice (ve) £8.5 Dongchimi Radish Water Kimchi (ve) £5.5

# DESSERTS

- Poached Nashi Pear with Sujeong-Gwa (ve)** £11  
Poached nashi pear in plum liquid, jujube sorbet, cinnamon ssujeong-gwa
- Kkwabaegi** £10  
Korean doughnut, Biscoff crumble, salted caramel ice cream
- Sorbet (ve) & Ice Cream | Choice Of 3 Scoops** £11  
Pear lime sorbet, salted caramel ice cream, jujube sorbet