

LUNCH

MONDAY-FRIDAY

12pm -3pm

DINNER

MONDAY-SATURDAY

5:30pm-9.30pm



DANA’S MENU

Jang KFC	£13 / £25
Sweet & spicy gochujang sauce, 5 coloured ssam mu	
Lotus & Tofu Jeon (ve)	£14
Lotus, tofu, shiitake, soy garlic sauce	
Jang Autumn Salad (ve available)	£15
Savoy cabbage, roasted Delica pumpkin, roasted baby beetroot, butternut squash, pumpkin seeds, crispy kale, miso vinaigrette	
Saewoo Jat Naengchae	£17
Slow-cooked prawn, cucumber, carrot, peach, jujube, pinenut dressing	
Yuk Hwe Steak Tartare	£18
Raw beef, gochujang, charcoal oil, ssam mu, pear sorbet, egg yolk, finger lime, kimbugak	
Autumn Vegetable Bibimbap (ve available)	£25
Tofu, assorted mushrooms, carrots, Savoy cabbage, cavolo nero, Autumn truffle egg yolk, Arirang rice, Bibim soy sauce	
Maekjeok Ssam	£27
Doenjang-glazed pork collar, summer lettuce, ssamjang, apple kimchi	
Lobster Kal-Guksu	£39
Slow-cooked lobster, Kal-guksu noodles in gamtae seaweed butter sauce, perilla soy vinaigrette, spring onion	
Spicy Miso Black Cod	£39
Soy-braised Delica pumpkin	
Spicy Lobster	£42
Half lobster, kimchi butter, spicy gochujang sauce, samphire, seaweed salad	
Fillet Steak	£42
White onion, King Oyster mushroom, crispy lotus, crispy kale, soy butter sauce.	
Dish of the Day	Market Price
Just ask our team for all the details	

K-BBQ

All served with Maldon salt in perilla oil, chilli butter, Jang chimichurri, pollock roe, beetroot jangajji, shimeji jangjorim

Duck Breast	£38
Spicy Gochujang Rack of Lamb	£38
250g Dry-Aged Sirloin Steak	£38
150g Wagyu Steak	£65
A5 Wagyu	

THE SUSHI COUNTER

SNACKS

Edamame (ve)	£5
Kimbugak (ve)	£5
Lotus crackers	
Oysters 3 / 6 / 9	£12 / £24 / £36

SUSHI & SASHIMI

All served with Jang soy sauce, wasabi & pickled ginger

Nigiri selection 6 / 12	£30 / £58
Akami, hamachi, salmon, ama ebi, sea bass, scallop	
Maki selection 12 / 24	£28 / £54
Salmon & avocado, Spicy tuna, Seared hamachi	
Sashimi selection 8 / 12	£34 / £49
Akami, hamachi, salmon, sea bass	
Sushi selection 12	£34
Nigiri: akami, hamachi, salmon, seared salmon	
Maki: Salmon & Avocado, Spicy tuna	
Vegan Sushi Selection (ve) 8 / 12	£22 / £33
Enoki, shiitake, button mushrooms, beetroot , avocado, cucumber & tempura flakes, shiso, Jang spicy sauce, soya protein	

Chef’s Sushi & sashimi selection 12 / 24	£47 / £70
Chef’s selection of nigiri & sashimi	

DESSERTS

Fig Hwachae (ve)	£12
Fresh fig, nashi pear, fig sorbet, Earl Grey lime hawchae drink	
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	
Petits Fours	£7
Selection of homemade chocolate truffles	

SIDES

Endive Kimchi / + Oyster	£5.5 £8.5	Geotjeory Kimchi Salad (ve)	£5
Arirang Gold Premium White Rice (ve)	£5	Cucumber Sesame Salad Muchim (ve)	£5
Yeongyang Rice (ve)	£8.5	Nabak Kimchi (ve)	£5.5
Tenderstem Broccoli (ve)	£6	Seaweed Salad (ve)	£5

JANG FEAST

K-BBQ for two or three to share	£95
Served with Maldon salt in perilla oil, chilli butter, Jang chimichurri, pollock roe, beetroot jangajji, shimeji jangjorim	
Duck Breast	
Spicy Gochujang Rack of Lamb	
Dry-Aged Sirloin Steak	
Add 100g A5 Wagyu each for £40	
White Rice, Geotjeori Kimchi Salad & Seaweed Salad	

AUTUMN SET MENU

£40 2 COURSES £45 3 COURSES | AVAILABLE 12-3PM, MONDAY TO FRIDAY

STARTER

Jang KFC	
Korean fried chicken, sweet and spicy gochujang sauce, 5 coloured ssam mu	
Sushi	
Four pieces of assorted maki & nigiri	
Jang Autumn Salad (ve)	
Savoy cabbage, roasted Delica pumpkin, roasted baby beetroot, pumpkin seeds, crispy kale, miso vinaigrette	

MAIN COURSE

Bavette Steak
Roasted parsnips, carrots, potatoes, ssamjang mayo
Trout
Yuzu soy sauce, celeriac purée, apple salsa
Autumn Vegetable Bibimbap (ve available)
Cavolo nero, shimeji, shiitake, King Oyster mushroom, tofu, red & green chillies, egg yolk, Arirang rice, Bibim soy sauce

TO FINISH

A dessert from the trolley	
Your choice of Jing Tea or Caffè Musetti Coffee	

AFTERNOON TEA

MONDAY-FRIDAY 12.30pm -5pm

£42 WITH JING TEA
£52 WITH ENGLISH SPARKLING WINE
£57 WITH CHAMPAGNE

