

MONDAY-FRIDAY

12pm -9.30pm

SATURDAY

5:30pm-9.30pm



DANA’S MENU

Jang KFC	£15 / £25
Sweet & spicy gochujang sauce, 5 coloured ssam mu	
Lotus & Tofu Jeon (ve)	£15
Lotus, tofu, shiitake, soy garlic sauce	
Jang Winter Salad (ve)	£16
Savoy cabbage, roasted Delica pumpkin, roasted baby beetroot, butternut squash, pumpkin seeds, crispy kale, miso vinaigrette	
Sashimi Wreath	£20
Tuna, salmon, seabass with perilla and mooli salad, chojang sauce	
Yuk Hwe Steak Tartare	£19
Raw beef, gochujang, charcoal oil, ssam mu, pear sorbet, egg yolk, finger lime, kimbugak	
Soy-Glazed Savoy Hispi Cabbage (vg) (ve available)	£26
Celeriac puree with hazelnut, perilla oil and pangrattato	
Maekjeok Ssam	£32
Doenjang-glazed pork collar, summer lettuce, ssamjang, apple kimchi	
Yuzu-Soy Glazed Duck Crown (For Two Pre Order Only)	£79
Roasted winter vegetables (potatoes, brussels sprouts and baby beetroot)	
Spicy Miso Black Cod	£42
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.	
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	£40
250g Dry-Aged Sirloin Steak	£40
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 hwachae drink	
Hotteok	£12
Korean sweet pancake filled with brown sugar and cinnamon, served with pear compote and brown butter cream	
Sorbet (ve) & Ice Cream Choice of 3 scoops	£11
Pear & lime sorbet, Fig sorbet, Kirsch ice cream	
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	Seaweed Salad (ve)	£5
Tenderstem Broccoli (ve)	£6		

JANG FEAST

K-BBQ for two or three to share	£98
Served with Maldon salt in perilla oil, chilli butter, Jang chimichurri, beetroot jangajji, ssamjang	
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	

TASTE OF JANG

£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 Winter Salad (ve)
Savoy cabbage, roasted Delica pumpkin, roasted baby beetroot, pumpkin seeds, crispy kale, miso vinaigrette

MAIN COURSE

Spicy Miso Cod
Soy-braised Delica pumpkin
Maekjeok Ssam
Doenjang-glazed pork collar, summer lettuce, ssamjang, apple kimchi
Soy-Glazed Savoy Hispi Cabbage (vg) (ve available)
Celeriac puree, hazelnut and perilla oil, pangrattato

TO FINISH

A dessert from the trolley or
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

