

# 장 Jang

## THE SUSHI BAR

**Edamame (ve) - £6**  
Soy sauce, sesame oil and shichimi

**Kimbugak Lotus Crackers - £6**

**Oysters 3 | 6 | 9 - £13 | £26 | £39**

**SUSHI & SASHIMI** *All served with Jang soy sauce, wasabi and pickled ginger*

**Maki Selection 12 | 24 - £32 | £60**  
Salmon & avocado, spicy tuna  
seared hamachi

**Sashimi Selection 8 | 12 - £34 | £49**  
Akami, hamachi, salmon and sea bass

**Sushi Selection 12 - £36**  
Nigiri: akami, hamachi, salmon, seared salmon  
Maki: salmon & avocado and spicy tuna

**Nigiri Selection 6 | 12 - £32 | £60**  
Akami, hamachi, salmon, ama ebi  
sea bass and scallop

**Chef's Sushi & Sashimi Selection  
12 | 24 - £47 | £70**  
Chef's selection of nigiri and sashimi

**Vegan Sushi Selection (ve)  
8 | 12 - £22 | £33**  
Enoki, shiitake, button mushroom, beetroot  
avocado, cucumber, kimbugak flakes, shiso,  
Jang spicy sauce and soya

## DANA'S MENU

**Jang KFC - £15 | £25**  
Sweet and spicy gochujang sauce,  
5-coloured ssam mu

**Yuk Hwe Steak Tartare - £20**  
Raw beef, gochujang, charcoal oil, ssam mu, pear  
lime sorbet, egg yolk, finger lime, kimbugak

**Spicy Miso Black Cod - £42**  
Savoy cabbage and fresh leek

**Crispy Gamja Jeon (ve) - £14**  
Crispy potato pancake, green and red chillies, tofu  
purée, pickled cauliflower, garlic soy and chervil

**Pork Ssam - £34**  
Slow-cooked doenjang pork belly, ssamjang mayo,  
apple kimchi chutney, wild garlic jangajji and  
prawn salt

**Seafood Kimchi Fried Rice - £37**  
King prawn, baby squid, scallop, salmon roe,  
shiso and kimchi fried rice

**Dana's Great British Menu Special  
Sea Bream Mulhoe - £19**  
Doenjang-cured sea bream, white kimchi,  
cucumber, chojang, gim oil, salmon roe,  
orange & fish bone sauce

**Lobster Kal-Guksu - £42**  
Slow-cooked lobster, kal-guksu noodles in chilli  
butter, perilla soy vinaigrette and spring onion

**Spring Bibimbap (v) (ve) - £29**  
Asparagus, purple broccoli, wild garlic, egg  
yolk, Napa cabbage

## K-BBQ

*All served with doenjang butter, chimichurri and Korean spicy hot sauce*

**Duck Breast - £39**

**Spicy Gochujang Rack of Lamb - £42**

**Gochujang Tiger Prawns - £40**

**250g 45 day dry-aged Ribeye Steak - £43**

**150g A5 Grade Japanese Wagyu - £68**

### JANG FEAST

**K-BBQ for 2 or 3 to share - £110**

**Duck Breast, Spicy Gochujang Lamb Rack & 45 day Dry-aged Ribeye**

**White Rice, Geotjeori Kimchi Salad & Seaweed Salad**

Served with doenjang butter, chimichurri, Korean spicy hot sauce,  
Maldon salt in sesame oil and ssamjang

## SIDES

**Olive basil Kimchi - £6**

**Geotjeory Kimchi Salad (ve) - £5**

**Yuzu Lotus Pickle - £6**

**Wild garlic Jangajji - £6**

**Jerusalem Artichoke Jangajji - £5**

**Seaweed Salad (ve) - £5**

**Tenderstem broccoli - £6.5**

**Yeongyang Rice (ve) - £8.5**

**Arirang Gold Premium White Rice (ve) - £5**

**Albalp (Fish Roe Rice) - £8.5**

(v) Vegetarian - (ve) Vegan

Our menu contains allergens. If you have any allergies or intolerances, please let a member of our team know upon placing your order. Prices include VAT and exclude 15% service charge.

# 장 Jang

## SIGNATURE COCKTAILS

### Posterkind Spritz

Aperol, Botanist Gin, Franklin & Sons tonic water, Prosecco, Passion Fruit foam

£17 Pearfect Fizz

Leegangju 38%, Supasawa, pear, honey & ginger syrup, soda

£14

### Luna Park

Mount Gay Eclipse Rum, Calvados Dupont, lime juice, apple juice, clarified milk

£17 Margarita

Volcan de mi Tierra Blanco, Cointreau, lime

£14.5

### Der Mondschein

The Botanist gin, fresh basil Sherbet, Lemon juice, sugar syrup

£17 Negroni

Cygnnet Welsh dry gin, Campari, Carpano 1757

£15

### Die Pfeife

Mount Gay Black Barrel Rum, coffee cold brew, coffee liqueur, banana liqueur, coffee foam

£17 Old Fashioned

Angel's Envy Bourbon, brown sugar

£15.5

## SAKE

### Cheongju

14% ABV, 300 ml, Korean Traditional Rice Wine  
Subtle floral, silky, crisp, gentle umami

BTL

30

### AKASHI-TAI SAKE 'Honjozo Tokubetsu'

15% ABV, Japan, a light dry sake with fresh lime zest, tropical fruit, some earthy flavours

150ml

20

BTL

90

## CHAMPAGNE

nv Telmont 'Brut' Réserve

125ml BTL

16 90

nv Telmont 'Rosé' Réserve

17 95

nv R de Ruinart

22 115

## ENGLISH SPARKLING

nv Hattingley Valley Classic Reserve  
England

125ml BTL

15 78

2020 Hattingley Valley Rosé  
England

16 90

## WHITE WINE

2024 Gavi di Gavi, La Minaia, Nicola Bergaglio  
Piedmont, Italy

175ml BTL

11 46

2024 The Hermit Crab, Viognier - Marsanne  
McLaren Valley, New Zealand

13 50

2024 Albariño, Martín Códax  
Galicia, Spain

15 63

2023 Organic Sauvignon Blanc, Seresin Estate  
Marlborough, New Zealand

16 68

2022 Chablis, Joseph Drouhin  
Burgundy, France

18 74

2022 Magic Mountain Riesling, Weingut Leitz  
Rheingau, Germany

18 75

## RED WINE

2023 Garnacha Nativa, Care  
Carinena, Spain

175ml BTL

10 42

2023 Crios Malbec, Susana Balbo  
Mendoza, Argentina

13 50

2021 Rioja Crianza, Sierra Cantabria  
Rioja, Spain

15 58

2022 Old Vine Zinfandel, Bogle Vineyard  
California, USA

16 67

2023 Bourgogne Pinot Noir, Joseph Drouhin  
Burgundy, France

19 86

## ROSE WINE

2024 Whiperling Angel, Chateau D'Esclans  
Provence, France

17 70