KONJÖ

SNACKS & BITES

something to smash whilst you make some important decisions...

HOT SMOKED BEEF NUGGET
'homage to JÖRO circa 2017'
Japanese 'golden curry' ketchup
£3.50 each

GORDAL OLIVES (v, vg)
EVOO | Fermented jalapeños
£4.5

BAKERS YARD FOCACCIA (v)
Whipped miso butter
£4.5

CHARCOAL-GRILLED SHISHITO PEPPERS (v, vg)
Smoked sea salt
£4

SASHIMI

thinly sliced raw meat, fish & vegetables with toppings & dressings

LOCH DUART SALMON SASHIMI £8
Yuzu & ginger ponzu | wasabi ranch | furikake

WOOD FIRED CRAPAUDINE BEETROOT (v) £8
Beetroot ponzu | burrata | pumpkin seeds

SMALL PLATES

PORK BELLY £7
Thinly sliced braised pork belly | honey | soy & ginger dressing

SLOW COOKED DUROC PORK RIB £8 each
Thai fish sauce caramel glaze | sunflower seed satay

JAPANESE FRIED CHICKEN £7
Nori-garlic salt | lemon | kewpie

KOREAN FRIED CHICKEN £9
Classic Korean chilli sauce | green sauce

KOREAN FRIED CAULIFLOWER (v, vg) £7
Classic Korean chilli sauce | green sauce

HOISON DUCK HASH BROWNS £7
Crispy duck | hoison | pickled cucumber

TRUFFLE PARMESAN HASH BROWNS £7
Truffle & Parmesan | shiitake mushroom ketchup | chives

THE McHASH £8
Hash browns | beef | burger sauce | American cheese | pickles | shallot ketchup | chives

GOCHUJANG CHEESE HASH BROWNS (v) £7
Gochujang | cheddar | chilli ketchup | sesame

SIDES

TENDERSTEM BROCCOLI (v, vg) £4.5
Wild garlic | kuki sesame | yuzu

SICHUAN TIGER SMACKED CUCUMBERS (v, vg) £4
Tigers milk dressing | kuki sesame

STICKY JAPANESE RICE (v, vg) 4.5
Rice seasoning | furikake

HOUSE KIMCHI £4.5
Seasonally changing kimchi

THAI SLAW (v, vg) £4
Pickled | Thai sweet chilli dressing

FRENCH FRIES (v, vg) £4
Salt & pepper seasoning

LARGE PLATES

FLAME GRILLED AGED BEEF RUMP CAP £22
Black bean sauce | madeira | soy pickled enoki

CHARCOAL-GRILLED MAITAKE MUSHROOM (v, vg) £14
House teriyaki | satay

KATSU PORK LOIN STEAK RICE BOWL £18
Pork Loin | katsu curry | sushi rice | bulldog sauce | hispi cabbage

BAO

THE DAVE CHANG BAO £8
Pork belly or crispy duck | hoisin | cucumber | scallion

THE McBAO £8
Beef patty | 'Big tasty edition' sauce | lettuce | pickles | American burger cheese | shallot ketchup

FRIED CHICKEN BAO £7.5
Classic Korean chilli sauce | Kewpie mayo | spring onions | sesame

HOISIN MUSHROOM BAO (v, vg) £7
Wild mushroom | hoisin | cucumber | scallion

DESSERTS

STRAWBERRY | MATCHA | YUZU (v) £8.5
Matcha & white chocolate tofu | yuzu | strawberry jam | puffed brown rice

MISO COOKIE (v) (vg on request) £8
Warm dark chocolate miso cookie | miso caramel | milk ice cream

SET MENUS

MENU 1
£40 per person

BAKERS YARD FOCACCIA & GRILLED SHISHITO PEPPERS
KOREAN FRIED CHICKEN
FLAME GRILLED AGED BEEF RUMP CAP
FRENCH FRIES & TENDERSTEM BROCCOLI
MISO COOKIE

MENU 2
£35 per person

BAKERS YARD FOCACCIA (v) & GRILLED SHISHITO PEPPERS (vg)
KOREAN FRIED CAULIFLOWER (v)
SATAY MAITAKE MUSHROOM (vg)
FRENCH FRIES (vg) & TENDERSTEM BROCCOLI (vg)
MISO COOKIE (v)

PLEASE TALK TO US IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR COELIAC DISEASE.

LUNCH MENU & KOMBÖS

Available 12pm - 4pm Friday & Saturday

KONJÖ

DONBURI
Japanese inspired rice bowls

Kinoko Gohan - Seasonal grilled mushrooms, hoisin sauce, scallions, cucumber and a soy cured St. Ewe egg yolk on sticky rice. £12 (V) can be made (VG)

Gyudon - Grilled rump cap steak, smoked beef fat, dashi and caramelised shallot dressing with pickled shallot, crispy onions and a soy cured St. Ewe egg yolk on sticky rice £16 (+£4*)

Sake don - Yuzu ponzu marinated loch duart salmon, wasabi ranch, salmon roe furikake and a soy cured St. Ewe egg yolk on sticky rice £14

Kamo don - Crispy shredded aromatic duck leg, yuzu pickled cucumber, hoisin sauce and a soy cured St. Ewe egg yolk on sticky rice £12

KOMBÖS

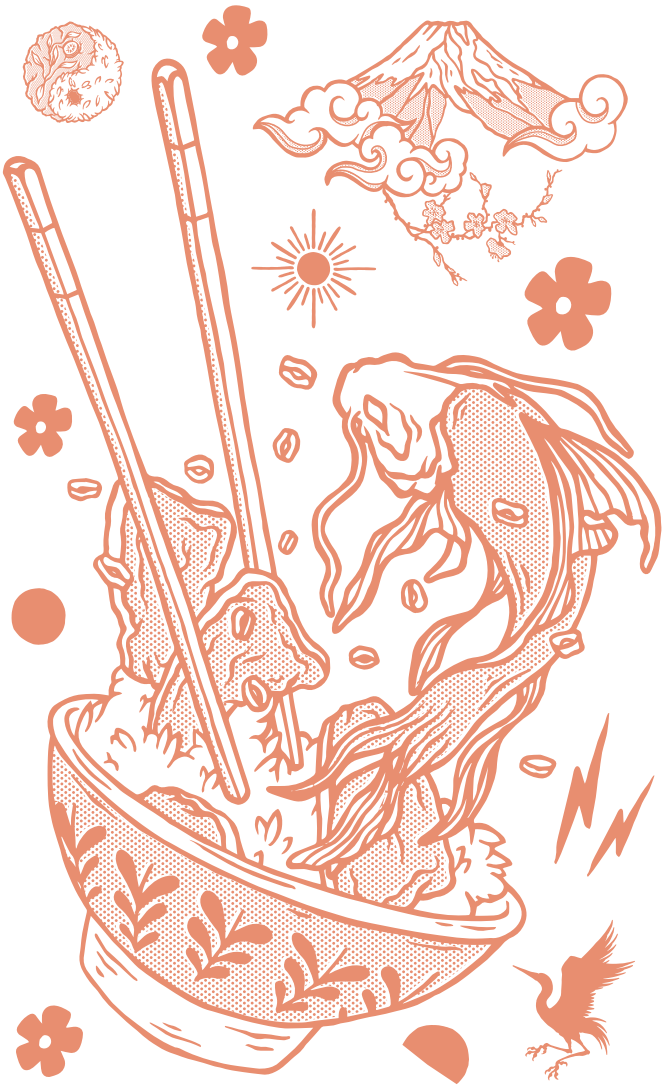
KOMBÖ 1
Any bao & korean fried chicken or cauliflower & any side £14.50

KOMBÖ 2
Any donburi with a BAO £18.50

BAO

Crispy duck hoisin, pickled cucumber, scallions	£7
Mushroom hoisin, pickled cucumber, scallions	£6 (VG)
Fried chicken bao, korean sauce & kewpie mayo	£7

**upgrade on Kombö meals*
allergens available on request



SIDES

Smacked cucumbers	£4 (V)(VG)
Salt & pepper fries	£4 (V)(VG)
Seasonal house kimchi	£4.5
Thai slaw – lightly pickled cabbage, carrot & mango with Thai sweet chilli dressing	£4.5 (V)(VG)
Truffle & parmesan hash browns with shiitake mushroom ketchup	£7 (+£3*)
Crispy duck hoisin hash browns, yuzu pickled cucumbers	£7 (+£3*)
Sticky Japanese rice & furikake	£4.5 (V)(VG)