



JUNG SUNG is a modern and unique understanding of contemporary Korean cuisine with the best seasonal and local produce Australia has to offer. All the dishes are inspired by Chef Dong Ho Kim's past experiences within Michelin starred restaurants in New York and combination of cultures from Korea and Australia.

Autumn Pescatarian Menu

Jung Sung Degustation \$98.00

We understand that people have different reactions to different food types. Whilst we do our best to deliver every possible request, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens. We have vegetarian and pescatarian menu available upon request.



WELCOME SNACKS

◆ ONE ◆

Welcome Tea 맞이 차

Pine Leaf & Lemon or Ginseng & Honey

◆ TWO ◆

Octopus 문어 숙회

Carrot Chojang puree, Water parsley salsa

◆ THREE ◆

Buckwheat Guksu 메밀 국수

Barley aged Mackerel, Charred fish soy sauce, Perilla Pesto, Ginger & Doenjang

◆ FOUR ◆

Shrimp & Yam 새우 탕탕이

Ama ebi shrimp, Seaweed bugak, Creamy makjang, Egg yolk

◆ FIVE ◆

Abalone Jorim 전복조림 한상 (Black Truffle + \$30)

Soy sauce, Gewoo fried rice, Banchan two ways, Daily Korean soup

◆ SIX ◆

Rice Icecream 쌀 아이스크림

Rice, Tangerine

◆ SEVEN ◆

Yakqwa Macarons 약과 마카롱

Jochung, Cinamon

Add On

Jung Sung Oyster 굴 [Half dozen \$36 / Dozen \$70]

Korean vinaigrette, mustard kimchi

Sweet Caramel Corn 카라멜 옥수수 [\$20]

Bean paste, sweet corn custard, soy sauce caramelized pistachio