



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 Vegetarian Menu

Jung Sung Degustation \$88.00

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 pescetarian menu available upon request.

Autumn
Vegetarian

WELCOME SNACKS

◆ ONE ◆

Welcome Tea 맞이 차

Pine Leaf & Lemon or Ginseng & Honey

◆ TWO ◆

Avocado 아보카도

Cucumber, Eshallot, Bugak, Creamy Makjang

◆ THREE ◆

Buckwheat Guksu 메밀 국수

Grilled mushroom, Charred fish soy sauce, Perilla Pesto, Ginger & Doenjang

◆ FOUR ◆

Zucchini Flower Jeon 호박꽃전

Egg, Citrus Soy sauce

◆ FIVE ◆

Tofu 두부조림 한상

Multi grains steamed rice, Banchan two ways, Daily Korean soup

◆ SIX ◆

Rice Icecream 쌀 아이스크림

Rice, Tangerine

◆ SEVEN ◆

Yakqwa Macarons 약과 마카롱

Jochung, Cinamon

Add On

Sweet Caramel Corn 카라멜 옥수수 [\$20]

Bean paste, sweet corn custard, soy sauce caramelized pistachio