



APPETISERS & SIDE DISHES

Traditional Homemade Kimchi (V)

The national dish of Korea and is Korea's most representative dish. Made with white Chinese cabbage, preserved in spicy red chilli pepper powder, garlic, ginger and green onions. It's a vital part of Korean diet thanks to enzymes and beneficial bacteria created in the fermentation process.

2.65

The Reaper Kimchi (made with the hottest chilli - the Carolina reaper) (V)

Made with the world's hottest chilli and probably the world's hottest kimchi!

2.85

Assorted Namul (spinach & bean sprouts & radish) (V)

Refreshing mixed seasoned vegetables. Great accompaniment to the start of meal

4.45

Dumplings (4pcs)

Kimchi 4.85

Pork 4.95

Vegetables (V) 4.85

Korean Style Raw Beef (Tartare)

Tender strips of raw beef seasoned with various spices and sauces on a bed of pear strips. Served with egg yolk.

5.85

Korean Crispy Pancakes

Seafood 5.95

Mixed Vegetables (V) 5.80

Kimchi (V) 5.80

K.F.C - KimJi Fried Chicken

Crispy tender chicken pieces, coated with smoky Korean chilli paste, toasted sesame seeds and garnished with spring onions.

5.95

Fried Spicy Squid

4.95

Tempura

King Prawns 5.85

Mixed Vegetables (V) 4.95

Fried Spicy Rice Cake (V)

4.95

Korean Tofu Salad (V)

4.85



SIZZLING KOREAN BARBEQUE

Thin slices of meat or vegetables marinated in a delicious blend of in-house sweet and savoury marinade. Made with soy sauce, sesame oil, fruit puree, onions and garlic. Served with steamed rice, lettuce and traditional Korean dipping sauce.

Beef Bulgogi

9.95

Chicken Bulgogi

9.65

Pork Bulgogi

9.65

Mixed Vegetable Bulgogi (V)

8.75

KOREAN RICE IN SIZZLING EARTHEN STONE BOWL

Dolsot Bibimbap: the most well-known and beloved Korean dish. Steamed rice served in a traditional heated stone bowl, topped with various sautéed seasoned vegetables, egg yolk and chilli paste. The heat from the bowl cooks the egg yolk when mixed and creates a crispy layer of rice.

Chicken Bibimbap

9.65

Beef Bibimbap

9.65

Raw Beef Bibimbap

9.75

Seafood Bibimbap

9.95

Mixed Vegetables Bibimbap (V)

8.75

KOREAN SOUP DISHES AND NOODLE DISHES

Korean glass noodles (Japchae). This type of noodles are made from sweet potato starch and translucent when cooked, which is how they got their name "glass noodles". They are also gluten free and are wonderfully springy and light. Our soup noodles are cooked in a soy and miso broth.

Beef Short Ribs Soup

Galbitang – tender and moist beef short ribs in a clear beefy broth along with daikon radish. Beef is cooked for at-least 3 hours. Served with Korean glass noodles.

10.25

Korean Traditional Ginseng Chicken Soup

Samgyetang – an extremely popular and nourishing dish in Korea. Poussin chicken is stuffed with rice, garlic, ginseng and jujubes (red dates). Chicken is served whole in a clear broth. Ideally with traditional Korean glass noodles.

15.95

Chicken Udon/Glass Noodles Soup

8.95

Seafood Udon/Glass Noodles Soup

9.95

Mixed Vegetables & Tofu Udon/Glass Noodles Soup (V)

8.85

Chicken Stir Fried Udon/Glass Noodles

8.95

Seafood Stir Fried Udon/Glass Noodles

9.95

Mixed Vegetable Stir Fried Udon/Glass Noodles (V)

8.75

OTHER

Steamed Rice (V)

1.95

Udon Noodles (V)

2.20

Glass Noodles (V)

2.20

Lettuce (V)

1.05

Salad (V)

1.95

