

## Starters - Ban-chan 반찬

### Traditional Korean Side Dishes

In Korea, it is customary to serve appetizers (ban-chan) in the center of the table to share during a traditional meal. It is believed that strong and fermented flavors build the appetite and complement the meal through its entirety

#### Ban-chan Set 48 반찬

6 traditional Korean side dishes.  
Includes 2 kinds of Kimchi.

#### Classic Korean Kimchi 42 배추김치

Napa cabbage fermented naturally for 48 hours according to traditional Korean methods

#### Cucumber Kimchi 38 오이김치

Fresh cucumber fermented naturally for 48 hours according to the traditional Korean methods

Steamed Rice Bowl 15   Rice and Kimchi 30

## Salads

Soba Salad 58 소바 샐러드

## Ramen/Soup 따끈한 라면/국

#### Shin Ramyon - Beef/chicken/Tofu 72 신라면

Classic Korean ramen noodles in a salty and spicy beef broth, topped with your choice of protein, mushrooms, carrots, scallion, and a marinated egg

#### Soon Ramen - Beef/chicken/Tofu 72 채식 순라면

A tenderly delicious yet simple noodle with a clean and refreshing vegetable flavor, topped with your choice of protein, mushrooms, carrots, scallion, and a marinated egg

#### Kimchi Udon Ramen - Beef/chicken/Tofu 72 김치우동

A fantastic combination of kimchi, a prime representative of the Korean kitchen, and thick udon noodles, topped with your choice of protein, scallion, and a marinated egg

#### Katsuo Udon Ramen - Beef/chicken/Tofu 72 가쓰오우동

A ramen dish with thick udon noodles featuring the deep umami flavors of katsuo broth, based on a type of dried fish flakes (katsuo-bushi) made from skipjack tuna; topped with your choice of protein, nori seaweed, bean sprouts, mushrooms, scallion, and a marinated egg

#### Tom-Yam Ramen - Beef/chicken/Tofu 72

Bold, spicy-tangy broth, slightly creamy and springly noodles; a mix of heat, citrus, rich milk and savory flavor; topped with your choice of protein, bean sprouts, carrots, green onions, mushrooms, coriander, tomato and marinated egg

#### Yukgaejang (Spicy Korean Beef Soup) 62 육개장

A hearty and spicy soup with great depth of flavor, made with beef, scallions, carrot, and onion - highly popular in Korean cuisine; served with an Asian rice bowl

#### Kimchi-Jjigae (Spicy Kimchi Tofu Soup) 58 김치찌개

A tangy, spicy soup with a kimchi base providing a depth of flavor - highly popular in Korean cuisine; served with an Asian rice bowl

#### Miyeok Guk (Beef and Seaweed Soup) 58 미역국

A dish traditionally eaten on birthdays! A soothing beef broth with wakame seaweed, beef flakes, and sesame seeds; served with an Asian rice bowl

## Steamed Dumplings

served with a special  
savory sour dipping sause

 **Black Mushroom Dumplings 42 버섯 만두**

**Beef Dumplings 42 소고기 만두**

## Fried Spring Rolls

 **Vegetable 42 야채월남쌈 튀김**

**Chicken egg rolls 42 치킨월남쌈 튀김**

## Mains 메인 디쉬

The Best of Korean Dishes

 **Hot Stone Dolsot Bibimbap 78 들솨비빔밥**

Beef/Tofu/Chicken. Rice bowl with the best selection of Korean marinated vegetables and your choice of protein, served in a very hot "dolsot", or hot stone pot; popular in Korean cuisine

  **Tteokbokki - Spicy/Honey Garlic/Soy 58 떡볶이**

Traditional Korean rice cakes, a kind of "Korean gnocchi" famous for their signature chewy texture, glazed in a traditional sauce of your choosing

**Cheese Tteokbokki 68 치즈 떡볶이**

Traditional Korean rice cakes, a kind of "Korean gnocchi" famous for their signature chewy texture, glazed in a thick spicy sauce and topped with melted cheese

**Tteokbokki-Rose 68 로제 떡볶이**

Traditional Korean rice cakes, a kind of "Korean gnocchi" famous for their signature chewy texture, glazed in a "rose" sause

**Grilled Bulgogi Beef in an earthenware pot 88 뚝배기불고기**

a stew made with grilled beef cooked in a Korean hot pot. sirloin beef, sweet potato noodles, onion, green onion, red and yellow pepper.

 **Chicken\Tofu&Rice - Spicy/Honey Garlic/Soy 68 치밥**

Traditional boneless Korean fried chicken with fried potatoes, carrot, and Korean yellow pickled daikon radish, served on a bed of rice

 **Korean wings - Spicy/Honey Garlic 68 양념 치킨 윙**

Traditional Korean fried chicken wings, served with fried potatoes, lettuce, and scallion

 **Japchae Noodles - Beef/Tofu 70 볶음잡채**

Sweet potato glass noodles stir-fried with onion, cabbage, peppers, and carrot in a sweet soy sauce

## Gimbap 김밥

One of Korea's most popular signature dishes! Comes with a protein of your choice, vegetables, and other fillings wrapped in rice and nori seaweed

**Classic Bulgogi Gimbap 70 소불고기 김밥**

Thinly sliced beef strips in traditional Korean Bulgogi sauce, carrot, cucumber, pickled daikon radish, scrambled egg, rice, sesame oil

**Tuna Mayo Gimbap 70 참치마요김밥**

Tuna salad, cucumber, carrot, pickled daikon radish, scrambled egg, rice, sesame oil

 **Vegan Bulgogi Gimbap 70 채식 김밥**

Tofu, cucumber, carrot, pickled daikon radish, rice, sesame oil

## Drinks 음료

### Korean Alcohol 주류

#### Soju Bomb 42 폭탄주

Beer mixed with a shot of Soju, based on a popular Korean drinking ceremony

#### Korean Soju (330ml) 55 소주

Ask the staff about seasonal flavors

#### Sake (190ml) 55 사케

Japanese alcoholic beverage made from fermented rice

### Cocktails 칵테일

#### Melona Sparkly Soju 45/32 메로나 칵테일

A refreshing blend of smooth Soju and sweet and creamy Melona

#### Seasonal Asian Cocktail 45/32

please ask the waiters

### Soft Drinks 청량음료

#### Water 10 미네랄 워터

#### Soda water 10 소다수

#### Large Soda 28

#### Sodas 12 탄산음료

Coke, Sprite, Coke Zero

### Korean Soft Drinks 청량 음료

Please check out seasonal korean and japanese drinks in the fridge

### Beers 맥주

#### Kirin 32 맥주

Japanese amber lager beer made of corn and rice malt 4.9%

### Shots 샷

#### Sake 25 사케

#### Rum 20 럼

#### Soju 15 소주

#### Arak 15 아락

#### Vodka 20 보드카

### Tea 전통차

#### Green tea (Hot/Cold) 16 녹차

#### Jasmine Tea 16 자스민차

#### Yuja Cha 18 유자차

#### Daechu Cha (Asia Dates Jujube Tea) 18 대추차

#### Korean Ginger Honey tea 18 생강차

#### Tea Pot 28 녹차 찻주전자