

KIMCHI'S 김치

Authentic Korean Restaurant

Korean Meal Combos

A variety of the best Korean dishes to share at the center of your table.
Rich flavors and colors that bring people together.

Combo Meal for 2 - 248

- Bottle of Soju (additional 40₩)
- Banchan set of 6 side dishes
- Korean Wings - Classic Spicy/Honey Garlic
- Tteokbokki - Classic Spicy/Honey Garlic (Rose 10₩)
- Korean Grilled Bulgogi Beef - Homemade Soy
- 2 Rice Bowls
- 2 Soups of your choice

Combo Meal for 4 - 398

- Bottle of Soju (additional 40₩)
- Banchan set of 6 side dishes
- Korean Wings - Classic Spicy/Honey Garlic
- Tteokbokki - Classic Spicy/Honey Garlic (Rose 10₩)
- Korean Grilled Bulgogi Beef - Homemade Soy
- Gimbap Roll of your choice
- Japchae Noodles
- 4 Rice Bowls
- 2 Soups of your choice



*Pictures are for reference only

SUN - THU

Lunch: 11:30 - 15:00
Evening: 17:30 - 23:00

FRI - SAT

12:30 - 23:00

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 40 반찬

6 traditional Korean side dishes.
(includes 2 kinds of kimchi)

Mayak Eggs 40 마약계란

Eggs marinated for 24 hours in seasoned soy sauce

Classic Korean Kimchi 35 배추김치

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

Cucumber Kimchi 28 오이김치

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

Kakkgudi - Daikon Radish Kimchi 35 깍두기

Fresh and crunchy radish fermented naturally for 48 hours according to the traditional Korean methods

Steamed Rice Bowl 15 Rice and Kimchi 30

Ramen/Soup 따끈한 라면/국

Shin Ramyon - Beef/chicken/Tofu 64 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

Gomtang Oxtail broth Ramen 64 사리곰탕면

Ramen noodles in a creamy beef broth with a rich and hearty taste, topped with beef, bean sprouts, scallion, and a marinated egg

Soon Ramen - Beef/chicken/Tofu 64 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 64 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 64 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

Yukgaejang - Spicy Korean Beef Soup)58 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) 48 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

Dumplings 튀김만두

4 Fried chicken dumplings, served with a special dipping sauce

Chicken Dumplings 38 튀김만두



Vegetarian Dumplings 38 튀김만두

Beef Dumplings 38 튀김만두

Seasonal Dumplings 48 튀김만두



Spicy Gimmari Seaweed Noodle Rolls 38 김말이

Crispy seaweed noodle rolls, made of glass noodles rolled in seaweed paper

Mains 메인 디쉬

The Best of Korean Dishes

Hot Stone Dolsot Bibimbap 78 돌솥비빔밥

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

Bibimbap - Beef/Tofu/Chicken 68 비빔밥

Rice bowl with the best selection of Korean marinated vegetables and your choice of protein; popular in Korean cuisine

Tteokbokki - Spicy/Honey Garlic/Soy 55 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

Japchae Noodles - Beef/Tofu 68 볶음잡채

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

Korean Grilled Bulgogi Beef 78 불고기

Thinly sliced beef sirloin, vegetables, and sweet potato glass noodles cooked with our home-made Korean Bulgogi sauce, soy sauce, and fresh ground fruit, giving it a unique flavor profile

Grilled Bulgogi Beef in an earthenware pot 78 독배기불고기

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

Korean Grilled Bulgogi Chicken 78 닭불고기

Stir-fried chicken breast with seasonal vegetables in our special Korean Bulgogi sauce and sweet soy sauce

Korean wings - Spicy/Honey Garlic 68 양념 치킨 윙

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

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

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

Gimbap 김밥

Served With a Small Side of Kimchi

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 64 소불고기 김밥

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



Vegan Bulgogi Gimbap 64 채식 김밥

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

Tuna Mayo Gimbap 64 참치마요김밥

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

Korean home gimbap 64 원조김밥

grilled chicken sausage, surimi, carrots, cucumbers, pickled daikon radish, scrambled egg, rice, sesame oil



@Kimchistlv

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 메로나 칵테일

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

Bong Bong Grape with Fresh Grapes 20 포도봉봉

Coco Palm with Coconut Jelly 15 코코팜

Seasonal Korean Drinks 20 수박 주스

Fruit Juice (ask the waiters) 20 과일 주스

Beers 맥주

Kirin 32 맥주

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

Non alcohol Beer 24 맥주

Carlsberg 0.0%

Shots 샷

Sake 25 사케

Rum 20 럼

Soju 15 소주

Arak 15 아락

Vodka 20 보드카

Tea 전통차

Green tea (Hot/Cold) 15 녹차

Jasmine Tea 15 자스민차

Yuja Cha 18 유자차

Daechu Cha (Asia Dates Jujube Tea) 18 대추차

Korean Ginger Honey tea 18 생강차

Tea Pot 28 녹차 찻주전자

