



# D I N N E R M E N U

## A P E T I Z E R

<b>V1 MISO SOUP</b> 미소국 soybean soup with scallion	3
<b>V2 HIYASHI SALAD</b> 미역샐러드 seaweed salad with sesame	4
<b>V3 KIMCHI</b> 김치 fermented cabbage salad (spicy)	3
<b>V4 GUN MANDU VEGGIE</b> 야채 군만두 fried dumplings filled with vegetable and tofu	<b>small 4.5 / large 8</b>
<b>V4 GUN MANDU</b> 고기 군만두 fried dumplings filled with vegetable and pork	4.5
<b>V5 YAKI TORI</b> 닭꼬치 2 grilled teriyaki chicken skewers	5
<b>V6 SALMON-AVO</b> 연어&아보카도 mixed salmon sashimi with avocado	6
<b>V7 BANCHAN</b> 반찬 four Korean side dishes	8
<b>V9 TEMPURA</b> 모듬튀김 fried vegetable and seafood platter	<b>small 10 / large 20</b>
<b>V10 GAMJA JEON</b> 감자전 Korean potatoe pancake	13
<b>V11 KIMCHI JEON</b> 김치전 pancake with Kimchi and spring onions	15
<b>V12 HAEMUL PAJEON</b> 해물파전 pancake with seafood and spring onions	15

## S A L A D S

<b>CHICKEN TERIYAKI SALAD</b> 치킨샐러드 with teriyaki chicken	14
<b>BULGOGI SALALD</b> 불고기샐러드 with Korean style marinated beef	16
<b>SALMON TERIYAKI SALAT</b> 연어구이샐러드 with sautéed salmon filet	19



# S U S H I

Sushi / Sashimi dishes are served with miso soup.

<b>Z1 VEGGIE MIX</b> (vegan/vegetarian) 야채 스시 6 mixed nigiri & 6 mixed maki rolls	<b>13</b>
<b>Z2 SHAKE MIX</b> 연어 스시 6 salmon nigiri & 6 insideout maki rolls	<b>18</b>
<b>Z3 TUNA-SHAKE MIX</b> 참치연어 스시 6 tuna and salmon nigiri & 6 insideout maki rolls	<b>20</b>
<b>Z4 JO SUSHI</b> 요 스시 (모듬 스시 중) 8 mixed nigiri & 6 insideout maki rolls	<b>23</b>
<b>Z5 SUSHI DELUXE</b> 스시 디럭스 (모듬 스시 대) 10 mixed nigiri & 6 special insideout maki rolls with fried prawn	<b>25</b>

# S U S H I - S A S H I M I

<b>Z6 TUNA-SHAKE VARIATION</b> 참치 연어 스시 사시미 7 nigiri und 7 sashimi of salmon and tuna	<b>24</b>
<b>Z7 SUSHI-SASHIMI VARIATION</b> 모듬 스시 사시미 8 nigiri und sashimi of assorted seafood	<b>28</b>

# S A S H I M I

<b>Z8 SASHIMI DELUXE</b> 모듬 사시미 디럭스 (중) mixed sashimi platter of assorted seafood	<b>30</b>
<b>Z9 CHEF's CHOICE</b> 모듬 사시미 (대) large sashimi platter with assorted seafood	<b>50</b>
<b>Z10 TUNA SASHIMI</b> 참치 사시미 Tuna Sashimi	<b>60</b>
<b>Z11 TURBOT SASHIMI 5-COURSE MENU</b> (for 4 per.) Advanced order only! 활광어회 코스메뉴 - 당일예약 15시까지 가능합니다!	<b>150</b>



# D O N B U R I

Donburi dishes are served with miso soup.

<b>D1 SHAKE DON 연어회 덮밥</b>	<b>18</b>
marinated salmon sashimi with lettuce served on rice	
<b>D2 SPICY TUNA DON 참치회 덮밥</b>	<b>20</b>
tuna sashimi with lettuce served on rice	
<b>D3 CHIRASHI 모듬회 덮밥</b>	<b>20</b>
assorted seafood sashimi with lettuce and chili sauce served on rice	
<b>D4 TEN DON 튀김 덮밥</b>	<b>17</b>
fried vegetable and prawns with teriyaki sauce served on rice	
<b>D5 UNA DON 장어 덮밥</b>	<b>20</b>
grilled eel with teriyaki sauce on rice, served with side salad	

# B E N T O

Bentos are served in a box with a small salad, rice, vegetable side dish, vegetable tempura / prawn tempura and miso soup.

<b>B6 TOFU TERIYAKI BENTO (vegan/vegetarian) 두부 벤토</b>	<b>16</b>
tofu with teriyaki sauce and vegetable served with tempura, rice and salad	
<b>B7 CHICKEN TERIYAKI BENTO 치킨 벤토</b>	<b>17</b>
chicken teriyaki with vegetable served with tempura, rice and salad	
<b>B8 BEEF TERIYAKI BENTO 불고기 벤토</b>	<b>19</b>
marinated beef with vegetable served with tempura, rice and salad	
<b>B9 SALMON TERIYAKI BENTO 연어구이 벤토</b>	<b>22</b>
marinated salmon filet grilled with vegetable served with tempura, rice and salad	

\*\*\*For +3Eur Sushi can be ordered instead of tempura.\*\*\*



# A N J U

Anju is a type of dish similar to an appetizer but in a larger size.

<b>A1 TONKATSU SALAD</b> 돈까스 샐러드	<b>17</b>
salad served with Japanese style pork cutlet	
<b>A2 DAKDDONGJIB</b> 닭뚱집	<b>18</b>
fried chicken gizzards with chili	
<b>A3 TOFU-KIMCHI</b> 두부김치	<b>20</b>
marinated pork with kimchi served with tofu (spicy)	
<b>A4 TANGSUYUK</b> 탕수육	<b>20</b>
Korean style sweet and sour pork	
<b>A5 YUK HAE</b> 육회	<b>25</b>
seasoned shredded beef tartar with pear and garlic	
<b>A6 FRIED CHICKEN</b> 순살 후라이드 치킨	<b>25</b>
Korean style fried chicken	
<b>A7 NAGJIBOKKEUM</b> 낙지 볶음+소면	<b>25</b>
spicy octopus with vegetable served with thin wheat noodles (spicy)	
<b>A8 GOLBAENGI MUTCHIM</b> 골뱅이 무침+소면	<b>28</b>
spicy seasoned Bai Top Shells with vegetable served with thin wheat noodles (spicy)	
<b>A9 SUYUK</b> 수육	<b>28</b>
broiled pork belly served with leek salad	
<b>A10 MODEUM JEON</b> 모듬 전 / <b>GUL JEON</b> 굴전	<b>28</b>
mixed platter of little seafood and vegetable pancakes / oyster pancakes	
<b>A11 JOKBAL</b> 족발 / <b>MAEUN JOKBAL</b> (spicy) 매운족발	<b>30</b>
marinated glazed pork shank	
<b>A12 GUL BOSSAM</b> 굴보쌈	<b>34</b>
broiled pork belly served with spicy oyster salad	
<b>A13 GRILLED UNA</b> 장어구이	<b>34</b>
grilled eel in teriyaki sauce	
<b>A14 BEEF TATAKI</b> 쇠고기 타다끼	<b>34</b>
sliced raw beef entrée côte served on salad with special vinegar sauce	
<b>A15 AGUJJIM</b> 아구찜	<b>38</b>
braised monkfish with soybean sprouts	



# K O R E A N C L A S S I C S

Korean Classics C2 - C11 are served with side dishes and rice.

<b>C1 TONKATSU</b> 돈까스	<b>14</b>
Japanese style pork cutlet served with special tonkatsu sauce	
<b>C2 BIBIMBAP</b> (vegan/vegetarian) 비빔밥	<b>12</b>
rice with various vegetable served with fried egg on the top and chili sauce	
- TOFU 두부 +1.00 / CHICKEN 닭고기 +1.00 / BEEF 불고기 +2.00 / SPICY PORK 제육 +2.00	
- DOLSOT (hot stone pot) 돌솥 +2.00	
<b>C3 JEYUK BOKKEUM</b> 제육 볶음	<b>16</b>
spicy marinated pork with vegetable served on a sizzling plate (spicy)	
<b>C4 SO BULGOGI</b> 쇠불고기	<b>17</b>
marinated beef with glass noodles and onions served on a sizzling plate	
<b>C5 OJINGER BOKKEUM</b> 오징어 볶음	<b>18</b>
sautéed squid with vegetable (spicy)	
<b>C6 MoMo DUCK</b> 모모오리	<b>19</b>
deep fried duck with vegetable	
<b>C7 DDUK BUL</b> 독배기불고기	<b>17</b>
marinated beef stew with glass noodles	
<b>C8 JABCHAE</b> (vegan/vegetarian possible) 잡채	<b>15</b>
glass noodles with vegetable and beef	
<b>C9 OSAMBULGOGI</b> 오삼불고기	<b>17</b>
sautéed squid and pork (spicy)	
<b>C10 SAMGYOBSAL</b> (for 2 per.) 삼겹살 (2인부터)	<b>18</b>
pork belly served on table grill	



# NOODLE DISHES

<b>N1 JJAMBBONG</b> 해물 짬뽕 spicy noodle soup with seafood (very spicy)	15
<b>N2 JAJANGMYEON</b> 짜장면 wheat noodles with black soybean sauce and pork	15
<b>N3 YAKI UDON</b> (vegan/vegetarian) 야끼우동 pan-fried udon noodles with vegetable served with a miso soup - TOFU 두부 +1.00 / CHICKEN 닭고기 +1.00 / BEEF 불고기 +2.00 / PORK CUTLET 돈까스 +4.00	12
<b>N4 UDON SOUP</b> 우동 udon noodle soup with shrimps - with TEMPURA 새우 튀김 Set +5.00 - with PORK CUTLET 돈까스 Set +5.00	12
<b>N5 NENGMYEON</b> 냉면/비빔냉면 cold noodle soup with beef and boiled egg	16
<b>N6 COLD SOBA</b> 냉소바 튀김 Set cold buckwheat noodles served with tempura	17

# KOREAN STEWS

Korean stews are served with side dishes and rice.

<b>E1 YUKGAEJANG</b> 육개장 spicy stew with beef and vegetable (spicy)	16
<b>E2 SUNDUBU JJIGAE</b> 순두부 찌개 spicy stew with soft tofu and seafood (spicy)	14
<b>E3 DOENJANG JJIGAE</b> 된장 찌개 (vegetarian possible) Korean soybean soup with tofu and pork	14
<b>E4 KIMCHI JJIGAE</b> 김치 찌개 Kimchi stew with tofu and pork (spicy)	15
<b>E5 KONGNAMUL HAEJANGGUK</b> 콩나물 해장국 stew with bean sprouts and Kimchi (spicy)	15
<b>E6 KIMCHI JEONGOL</b> (from 2 per.) 김치 전골 Kimchi stew with tofu, rice cakes and ramen noodles (spicy)	17
<b>E7 BUDAE JJIGAE</b> (from 2 per.) 부대 찌개 stew with Kimchi, tofu, various sausages and ramen noodles (spicy)	18
<b>E8 DAEGU MAEUNTANG</b> (from 2 per.) 대구 매운탕 stew with cod fish, tofu and vegetable (spicy)	18
<b>E9 HAEMUL JEONGOL</b> (from 2 per.) 해물 전골 stew with various seafood, tofu, vegetable and udon noodles (spicy)	20
<b>E10 HONGHAP TANG</b> (from 2 per.) 홍합탕 stew with mussels, mushroom and vegetable	17

