



D I N N E R M E N U

A P P E T I Z E R

V1	MISO SUPPE 미소국 Soybean soup with spring onions ₂	3.5
V2	KIMCHI 김치 aged Chinese cabbage salad (spicy) _{3,5}	4
V3	VEGGIE MANDU - 야채만두 vegetarian fried dumplings _{1,2,4}	7
V4	GOGI MANDU - 고기만두 fried dumplings with pork _{1,2,4}	7
V5	BANCHAN - 반찬 four Korean tapas _{1,3,4,5}	8
V6	TEMPURA - 모듬튀김 fried vegetables and prawns with a special crust _{1,2}	med. 15 / gr. 26
V7	KIMCHI JEON - 김치전 Korean spicy pancake with Kimchi _{1,3,4}	17
V8	HAEMUL PAJEON - 해물파전 Korean pancake with seafood and spring onions _{1,3,4,5}	19

S A L A D S

Our salads are served with a homemade beetroot dressing.

CHICKEN SALAD - 치킨샐러드 with marinated chicken _{1,2}	16
BULGOGI SALAD - 불고기샐러드 with marinated beef _{1,3}	17
SALMON SALAD - 연어구이샐러드 with fresh marinated salmon fillet _{1,3}	19
TONKATSU SALAD – 돈까스샐러드 with Korean style pork cutlet _{1,3,4}	17



A N J U

Anju are special dishes to share.

A1	TANGSUYUK 탕수육 ^{1,2,3,4} Korean style pork sweet and sour	26
A2	FRIED CHICKEN 순살 후라이드 치킨 / 순살 양념치킨 ^{1,3,4} Korean style boneless fried chicken, served with sweet radish	27
A3	SWEET SOUR PRAWNS 왕새우간풍기 ^{1,2,3,4,5} Fried king prawns sweet and sour	28
A4	TOFU-KIMCHI 두부김치 ^{1,2,3,5} Pan fried Kimchi and pork, served with tofu	24
A5	YUK HAE 육회 ^{1,3,4} Korean beef tartare seasoned with sesame oil, topped with pine nuts and egg yolk	30
A6	GOLBAENGI MUTCHIM 골뱅이 무침+소면 ^{1,2,3} Cooked whelk in spicy chili-vinegar dressing with vegetables, served with thin noodles	34
A7	SUYUK 수육 ^{1,3} Boiled pork belly, served with seasoned scallion salad	30
A8	JOKBAL 족발 / MAEUN JOKBAL 매운족발 ^{1,3} Braised pigs trotters, served with lettuce and soybean-chili sauce	30
A9	GUL BOSSAM / GUL JOKBAL 굴보쌈 / 굴족발 ^{1,2,3,5} Braised pork belly OR pigs trotters, served with spicy oyster salad	42
A10	GUL MUCHIM 생굴무침 ^{1,2,3,5} Spicy oyster salad with vegetables	38
A11	DOGANI SUYUK 도가니수육 ^{1,3} Ox knee joint	32
A12	AGU JJIM 아구찜 ^{1,2,3,5} Spicy braised monkfish with vegetables and bean sprouts	42
A13	KKONGCHI JORIM 콩치조림 ^{1,2,3,5} Spicy braised sardines with vegetables	36
A14	GRILLED UNA 장어구이 ^{1,3} Grilled eel in teriyaki sauce	44
A15	GRILLED SHRIMP 대하소금구이 / 특 대하소금구이 Salt roasted king prawns	48 / 70



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

Korean Classics C2 – C8 are served with rice and side dishes.

C1	TONKATSU 돈까스 ^{1,3,4} Korean style pork cutlet, served with rice and salad	17
C2	BIBIMBAP 비빔밥 ^{1,2,3} (vegan/vegetarian) Rice dish with vegetables and fried egg, served with homemade chili paste - TOFU 두부 / CHICKEN 닭고기 / PORK 제육 / BEEF 불고기 + 1.00 - DOLSOT (hot stone) 돌솥 + 1.00	16
C3	JEYUK BOKKEUM 제육볶음 ^{1,3} Spicy marinated pork belly, pan fried (spicy)	18
C4	BULGOGI 쇠불고기 ^{1,3} Marinated beef and glass noodles served on a hot stone	19
C5	OJINGER BOKKEUM 오징어볶음 ^{1,3} Spicy marinated fresh squid, pan fried with fresh vegetables (spicy)	19
C6	MoMo DUCK 모모오리 ^{1,3} Fried duck with fresh vegetables (spicy)	23
C7	JABCHAE 잡채 ^{1,3} (vegan possible) Glass noodle salad with vegetables, served with rice	17
C8	OSAMBULGOGI 오삼불고기 ^{1,3} Spicy marinated pork belly with squid, pan fried (spicy)	18
C9	JJAMBBONG 해물짬뽕 ^{1,2} Korean noodle soup with wheat noodles, seafood and vegetables (very spicy)	18



D O N B U R I

Donburi is a Japanese dish consisting of a bowl of steamed rice topped with various ingredients. It is served with a miso soup.

TEN DON 튀김 덮밥 ^{1,3} Various vegetables and prawns tempura with teriyaki sauce	18
UNA DON 장어 덮밥 ^{1,3} Grilled teriyaki eel on rice, served with salad	26

B E N T O

Bentos are served in a box which includes side dish, tempura, a main dish and rice.

B6 TOFU BENTO 두부 벤또 ^{1,2,3} (vegan/vegetarian) Tofu with teriyaki sauce and vegetables	18
B7 CHICKEN BENTO 치킨 벤또 ^{1,3} Marinated chicken with vegetables	20
B8 BEEF BENTO 불고기 벤또 ^{1,3} Marinated beef with vegetables	22
B9 SALMON BENTO 연어구이 벤또 ^{1,3} Marinated salmon fillet with vegetables	24



S T E W S

All stew dishes are served with rice and side dishes.

E1	YUKGAEJANG 육개장 ^{1,2,4} Spicy stew with beef, glass noodles and egg	18
E2	SUNDUBU SOUP 순두부 찌개 ^{1,2,4} Spicy stew with seafood and soft tofu	17
E3	DOENJANG SOUP 된장 찌개 ² Soybean stew with tofu, vegetables and pork (spicy)	17
E4	KIMCHI SOUP 김치 찌개 ² Spicy Kimchi stew with pork and tofu	17
E5	SUNDAE GUKBAP 순대 국밥 ^{1,2} Stew made from beef broth with pork blood sausage	19
E6	GALBI TANG 갈비 탕 ^{1,2,4} Stew made from beef broth with glass noodles and tender ribs	19
E7	SEOLLONG TANG 설렁 탕 ^{1,2} Stew made from beef broth with glass noodles and silverside beef	19
E8	KKORIGOM TANG 꼬리곰 탕 ^{1,2} Stew made from oxtail broth and tender beef	19
E9	DOGANI TANG 도가니 탕 ^{1,2} Stew made from beef broth and with ox knee joint	19
E10	BUDAE JJIGAE (for 2-3 per) 부대 찌개 ^{1,2,4} Spicy stew with Kimchi, pork, sausages, tofu, vegetables and ramen noodle	42
E11	MAEUNTANG (for 2-3 per.) 생선 매운탕 ² Spicy stew with Halibut, tofu and various vegetables	48
E12	HAEMUL JEONGOL (for 2-3 per.) 해물 전골 ² Stew with mixed seafood, fish, tofu and various vegetables	52

