



# L U N C H S P E C I A L S

## S T E W S

### **SUNDAE GUKBAP - 순대국밥<sub>1,2</sub>**

Stew made from beef broth with pork blood sausage,  
served with rice and sides

14

### **GALBI TANG - 갈비탕<sub>1,2</sub>**

Stew made from beef broth with glass noodles and tender ribs,  
served with rice and sides

14

### **SEOLLONG TANG - 설렁탕<sub>1,2</sub>**

Stew made from beef broth with glass noodles and  
silverside beef served with rice and sides

14

### **KKORIGOM TANG - 꼬리곰탕<sub>2</sub>**

Stew made from oxtail and beef, served with rice and sides

14

### **DOGANI TANG - 도가니탕<sub>2</sub>**

Stew made from beef broth and with ox knee joint

14

### **KIMCHI SOUP - 김치 찌개<sub>2</sub>**

Kimchi stew with pork, served with rice and sides (spicy)

12

# L U N C H M E N U

|   |    |
|---|----|
| <b>TONKATSU 돈까스</b> <sub>1,3,4</sub>                                      | 13 |
| Korean style pork cutlet, served with rice and salad                      |    |
| <b>BIBIMBAP 비빔밥</b> <sub>1,2,3</sub> (vegan/vegetarian)                   | 12 |
| Rice dish with vegetables and fried egg, served with homemade chili paste |    |
| - TOFU 두부 / CHICKEN 닭고기 / PORK 제육 / BEEF 불고기                              |    |
| - Dolsot (hot stone) 돌솥 + 1.00  |    |
| <b>SPICY PORK 제육볶음</b> <sub>1,3</sub>                                     | 12 |
| Spicy marinated pork belly served with rice and sides (spicy)             |    |
| <b>OSAMBULGOGI 오삼불고기</b> <sub>1,3</sub>                                   | 13 |
| Spicy marinated pork belly with squid, served with rice and sides (spicy) |    |
| <b>JABCHAE 잡채뽕밥</b> <sub>1,3</sub> (vegan possible)                       | 12 |
| Glass noodle salad with vegetables, served with rice                      |    |

# B E N T O

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

|   |    |
|---|----|
| <b>B6 TOFU BENTO 두부벤또</b> <sub>1,2,3</sub> (vegan/vegetarian) | 15 |
| Tofu with teriyaki sauce with vegetables                      |    |
| <b>B7 CHICKEN BENTO 치킨벤또</b> <sub>1,3</sub>                   | 15 |
| Marinated chicken with vegetables                             |    |
| <b>B8 BEEF BENTO 불고기벤또</b> <sub>1,3</sub>                     | 16 |
| Marinated beef with vegetables                                |    |
| <b>B9 SALMON BENTO 연어구이벤또</b> <sub>1,3</sub>                  | 17 |
| Marinated salmon fillet with vegetables                       |    |



# L U N C H M E N U

## A P P E T I Z E R

|  |                  |
|--|------------------|
| MISO SUPPE Soybean soup with spring onions <sub>1,2</sub>                      | 3.5              |
| KIMCHI aged Chinese cabbage salad (spicy) <sub>3,5</sub>                       | 4                |
| VEGGIE MANDU - 야채만두 vegetarian fried dumplings <sub>1,2,4</sub>                | 7                |
| GOGI MANDU - 고기만두 fried dumplings with pork <sub>1,2,4</sub>                   | 7                |
| TEMPURA - 모듬튀김 fried vegetables and prawns with a special crust <sub>1,2</sub> | med. 15 / gr. 26 |

## S A L A D S

Our salads are served with a homemade beetroot dressing and garlic bread.

|  |    |
|--|----|
| TOFU SALAD - 두부샐러드 with Tofu and teriyaki sauce <sub>1,2</sub>     | 13 |
| CHICKEN SALAD - 치킨샐러드 with marinated chicken <sub>1,2</sub>        | 13 |
| BULGOGI SALAD - 불고기샐러드 with marinated beef <sub>1,3</sub>          | 14 |
| SALMON SALAD - 연어구이샐러드 with marinated salmon fillet <sub>1,3</sub> | 16 |