

Shikumchi Guk(½Ã±ÝÄj±¹)

Clear soup with spinach and spring onion

Miyeok Guk(¹ì±±¹)

Clear soup with brown seaweed, beef and spring onion

Miso Soup(¹¼Ò¼öÇÁ)

Japanese soy bean paste soup with seaweed and chopped tofu

Pajeon(ÆÄÄü)

Spring onion pancake sprinkled with seafood

Kimchi Jeon(±èÄjÄü)

Kimchi pancake with pork

Hobak Jeon(ÈÉ¹ÚÄü)

Shallow fried courgettes lightly coated with egg

Saewoo Twigim(»öçìÆÇ±è)

Deep fried battered big prawn

Goonmandoo(±º, µî)

Pan fried pork and vegetable dumpling

Kimchi(±èÄj)

Traditional Korean pickled cabbage with garlic and fresh chilli

Oi Kimchi(çÀÀì±èÄj)

Traditional Korean pickled cucumber with garlic and fresh spice

Modum Namul(, ðµé³±¹º)

STARTER

Soup

iì3.0 **Saewoo Guk**(»öçì±¹)

Clear soup with prawn, egg, vegetable and spring onion

Gogi Guk(ºí±â±¹)

iì2.5 Sliced beef with egg, vermicelli and spring onion

iì2.5 **Mandu Guk**(, µî±¹)

Traditional Korean pork dumpling with beef stock and

Pan cake

iì6.0 **Saengsun Jeon**(»ý¼±Äü)

Shallow fried cod lightly coated with egg

iì6.0 **Tofu Jeon**(µîºÄü)

Shallow fried slice tofu lightly coated with egg

iì5.5 **Nokdu Jeon**(³ìµîÄü)

Ground green bean pancake with kimchi and vegetable

Deep fried

iì7.0 **Yachae Twigim**(¼ßÃ±ÆÇ±è)

Deep fried battered vegetables

iì6.0 **Yachaemandoo**(¼ßÃ±, µî)

Pan fried vegetable dumpling

SIDE DISH

Pickle

iì2.5 **Kakdoogi**(±ìµî±â)

Traditional Korean pickled radish with garlic and fresh

iì2.5

Vegetables

Shikumchi Namul(½Ã±ÝÄj³±¹º)

Three different seasonal vegetables seasoned Korean style

ij4.5 Cooked Spinach with season

Chae Namul(ÄÛ³ª¹°)
Sweet and sour sliced radish

ij2.5 **Sookju Namul**(¼÷ÁÖ³ª¹°)
Cooked bean sprouts with season

Edamame(¿i'Ù,¶,Þ)
Green soybean shell boiled and salted

Others
ij4.0 **Agedashi Tofu** (¼Æ°Ö'Ù½ÄÄÇª)
Deep fried tofu with sauce

Jutgal(Á£°¥)
Chopped raw squid preserved with salt, chilli powder, garlic

ij2.5 **Kim**(±è)
Shallow fried thin wafers of seaweed brushes with sesai

Dak Bulgogi ('ß°Ö°í±â)
Stir fried chicken strips with chilli powder and spices

ij6.6 **Dak Twigim**('ßÆÇ±è)
Deep fried chicken with brown seet lemon sauce

Dak Gui('ß±,Àì)
Grilled chicken with teriyaki sauce

ij6.8 **Dak Doritang**('ßµµ,®ÁÁ)
Chicken stew with vegetables in spicy sauce

Dak Gangjung ('ß°ÁÛ)
Crispy chicken ball with seet and spicy

ij7.5 **Kanpoongi**(±ñÇ³±â)
Deep fried battered chicken in sweet garlic sauce

MAIN DISH

Chicken

BEEF

Bulgogi (°Ö°í±â)
Barbecued beef marinated with soy sauce, pear juice and sesame oil

ij6.6 **Hyeo Gui** (Çô±,Àì)
Grilled Ox tongue slices

Beef Teriyaki (°ñÇÁÄ×,®¼ß³Ç)
Grilled beef with teriyaki sauce

ij8.0 **Yookhoe**(À°È,)
Raw beef salad with raw egg, pear and cucumber

Pork

Dwaeji Bulgogi (µÁÁö°Ö°í±â)
Stir fried pork fillet marinated with hot spicy sauce

ij6.6 **Donkatsu**(µ·±í½°)
Deep fried pork cutlet

Tangsooyook(ÁÄ¼öÀ°)
Deep fried pork nuggets with sweet and sour sauce and vegetables

ij7.0 **Kimchi bokum** (±èÄi°°À½)
Shallow fried kimchi with pork fillet

Tofu Kimchi (µí°í±èÄi)
Tofu slices with shallow fried kimchi and pork fillet

ij10.0

Sookju Bokum (¼÷ÁÖººÀ½)
Shallow fried bean sprouts with sliced carrot and spring onion

Tofu Steak (μî°î½ºÁ×ÀìÁ©)
Pan fried tofu steak with teriyaki sauce

Gagi Gangjung(°iÁö°Á¤)
Deep fried aubergine with sweet soy sauce

Kongchi Gui(²ÇÄi±,Àì)
Grilled mackerel pike with salt

Aji Gui(%ÆÁö±,Àì)
Grilled horse mackerel with salt

Ojing-o Bokum(¿ÀÂi¼îººÀ½)
Stir fried fresh squid and vegetables with spicy sauce

Japtang(ÀâÁÁ)
Grilled chicken with teriyaki sauce

Bokumbab(ººÀ½¹ä)
Egg fried rice with prawn and vegetables

Bibimbab(ºñºö¹ä)
Beef, egg and various vegetables on boiled rice

Dolost Bibimbab (μ¹¼Üºñºö¹ä)
Beef, egg and various vegetables on boiled rice served in a hot stone bowl

Yukhoe Dolost Bibimbab(À°È,μ¹¼Üºñºö¹ä)
Raw beef, egg and vegetables on boiled rice served in a hot stone bowl

Kimchi Jeongol(±èÄiÀü°ñ)
Kimchi, pork, tofu, noodle and fish cake in hot spicy broth

Haemul Jeongol(ÇØ¹ºÀü°ñ)
Assorted seafood with noodle and tofu in spicy broth

Vegetables

ì14.0 **Yachae Bokum** (¼ßÃ¤ººÀ½)
Shallow fried various vegetables

ì16.0 **Tofu Gangjung**(μî°î°Á¤)
Deep fried Tofu with sweet soy suace

ì16.0

FISH

ì15.0 **Godung-o Gui** (°íμî¼î±,Àì)
Grilled mackerel with salt

ì17.0 **Yeon-o Gui** (¿-¼î±,Àì)
Grilled salmon with teriyaki sauce

SEAFOOD

ì16.6 **Ojing-o Muchim** (¿ÀÂi¼î¹«Ä§)
Cooked squid salad with spicy and sour sauce

ì17.9 **Golbaeng-i Somyun**(°ñ¹ØÀì¼Ö,é)
Trumpet shell fish salad with sweet, sour and spicy sau noodle

Rice

ì15.5 **Kimchi Bokumbab**(±èÄiººÀ½¹ä)
Fried rice with chopped kimchi, pork and egg

ì16.8 **Ojing-o Dupbab** (¿ÀÂi¼îμ¹ä)
Shallow fried squid and vegetables with spicy sauce or

ì17.3 **Haemul Dolsot Bibimbab**(ÇØ¹ºμ¹¼Üºñºö¹ä)
Mixed seafood and vegetables on boiled rice served in stone bowl

ì18.5 **Bab**(¹ä)
Boiled rice

BIG BROTH

ì28.0(L) **Budae Chigae**(°í°èÂî°³)
ì20.0(S) Spicy broth with ham, sausage, ramen, rice cake slices a vegetables

ì28.0(L) **Mandu Jeongol**(,μîÀü°ñ)
ì20.0(S) Dumpling, sliced beef, udon noodle and vegetables in sç broth

Kimchi Chigae (±èÄiÂî°³)

Hot and spicy broth with kimchi, tofu and pork

Tofu chigae (μî°îÂî°³)

Hot and spicy broth with Tofu and vegetables

Yukgaejang(À°³Àâ)

Hot and spicy broth with beef, egg and vegetables

Kongnamul Gukbab(Äá³±¹°±¹ä)

Rice in bean sprouts broth with egg and kimchi

Manduguk(,μî±¹)

Pork dumpling and egg in beef stock

Kongbiji Chigae(Äá°ñÁöÂî°³)

Finely crushed bean stew with kimchi

Japchae(ÀâÃæ)

Stir fried vermicelli with vegetables and beef

Bokum Udon(°°À½èìμè)

Udon noodle stir fried with beef and vegetables

Mul Naengmyun(¹°³Ã,é)

Fine dark noodle with cold soup, sprinkled with cucumber and beef slices

Zampong(Â«»í)

Udon noodle in spicy soup with mixed seafood and vegetables

Kitsune Udon(Á°Ã±³×èìμè)

Udon noodle soup with fried tofu

Yasai Udon(¼ßÃæèìμè)

Udon noodle soup with four different vegetables

BROTH

ì|6.8 **Saengsun Chigae**(»ý¼±Âî°³)

Hot and spicy broth with fish, tofu and vegetables

ì|6.8 **Doenjang Chigae**(μÈÀâÂî°³)

Tofu and vegetables in traditional Korean soybean paste

ì|7.0 **Gomtang**(°öÁÁ)

Ox tail stew with spring onion

ì|7.0 **Soondooboo Chigae**(¼øμî°îÂî°³)

Hot and spicy broth with soft tofu and egg

ì|7.0 **Dukguk**(¶±±¹)

Thin slices of rice cake and egg in beef stock

ì|6.8 **Galbitang**(°º°ñÁÁ)

Broth with beef rib, vermicelli and egg

NOODLE

ì|6.0 **Bokum Guksu**(°°À½±¹¼ö)

Fried egg noodle with prawn and vegetables

ì|7.0 **Dolsot Udon**(μ¹¼Üèìμè)

Udon noodle soup with seafood and vegetables served in stone bowl

ì|7.0 **Bibim Naengmyun**(°ñ°ö³Ã,é)

Fine dark noodle with spicy sauce, sprinkled with cucumber and beef slices

ì|7.0 **Bokum Zampong**(°°À½Â«»í)

Stir fried udon noodle with mixed seafood and vegetables

ì|7.0 **Twigim Udon**(Æç±èèìμè)

Udon noodle soup with deep fried prawn

ì|6.7

BARBECUE ON THE TABLE(3 portions minimum)

Bulgogi (°Ò°í±â)

Beef marinated with soy sauce, pear juice and sesame oil

ì|6.6 **Dwaeji Bulgogi** (μÁÁö°Ò°í±â)

Pork fillet marinated with hot spicy sauce

Dak Bulgogi (¹ß°Ò°í±â)

Strips of chicken marinated with chilli sauce and sesame oil

ì|6.6 **Hyeo Gui** (Çö±,Àì)

Ox tongue slices

Galbi(°¥ªñ)

Marinated beef rib

Ojing-o Gui(¿ÀÂi¾i±,Àì)

Fresh squid with vegetables in chilli sauce

Sangchu(»óÃß)

Lettuce that goes well with Korean barbecue

ì8.5 **Saengdungshim**(»ýμî½É)

Fresh beef tenderloin

ì6.6 **Chukumi Samgyupsal Cheolpangui**(Â²Ù¹»i°ã»iÃ°

Fresh baby octopus and pork with vegetables in chilli sa

ì2.0 **Pajeol-i**(ÆÄÀú,®)

Spring onion salad with spice

Special set menu (2 persons minimum)**All sets are served with****Miso soup**

Traditional Japanese soy bean paste soup with seaweed and chopped tofu

Kimchi

Traditional Korean pickled cabbage with garlic and fresh chilli

Modum Namul

Three different seasonal vegetables seasoned Korean style

Pa Jeon

Spring onion pancake sprinkled with seafood

SET A**Bulgogi**

Barbecued beef marinated with soy sauce, pear juice and sesame oil

Ojing-o Bokum

Stir fried fresh squid and vegetables with chilli sauce

Bokum Bab

Fried rice with prawn, vegetables and egg

SET B (For vegetarian)**Yachae bokum**

Stir fried mixed vegetables

Yachae Twigim

Deep fried battered vegetables

Japchae

Stir fried vermicelli noodle with vegetables

Bokum Bab

Fried rice with prawn, vegetables and egg

SET C

Goon Mandoo

Shallow fried pork and vegetable dumpling

Saewoo Twigim

2 pieces of deep fried battered prawn

Kanpoonggi

Deep fried battered chicken in sweet garlic sauce

Bulgogi

Barbecued beef marinated with soy sauce, pear juice and sesame oil

Ojing-o Bokkum

Stir fried fresh squid and vegetables with chilli sauce

Bab or noodle

Fried rice or noodle with beef and vegetables