



COLD APPETIZERS			
1.	Mixed Salad Mixed salad with deep-roasted ses	샐러드 ame dressing	6.50
2.	Tofu Salad ▼ Fried tofu and mixed salad with ori	두부 샐러드 ental sauce	7.50
3.	Ojing-uh Salad Fried squid and mixed salad with o	오징어 샐러드 riental sauce	8.50
4.	Yuk-hoe Raw beef, pear, cucumber, pinenut	육회 , garlic and sesame oil	15.00
НО	T APPETIZERS		
5.	Chicken Mandu Chicken dumplings	치킨 만두	7.50
6.	Yachae Mandu ▼ Vegetables dumplings	야채 만두	7.50
7.	Kansho Saewoo Fried prawns in batter with sweet o	깐쇼 새우 chilli sauce	13.50
8.	Kanpoongi • Deep fried chicken in batter with sv	= '	14.50
9.	Tangsuyuk Deep fried pork in batter with swee	탕수육 et sauce	13.50
10.	Kogi Japchae Stir fried glass noodles with pork an	고기 잡채 nd vegetables	11.50
11.	Yachae Japchae V Stir fried glass noodles with vegeta	야채 잡채 bles	10.50
12.	Teok-boki VA •• Stir fried rice cakes and fish cakes wand glass noodles in chilli sauce	떡볶이 vith vegetables	10.50
13.	Tofu Kimchi VA •• Stir fried kimchi with pork, served v	두부 김치 with tofu topping	13.50
14.	Jae-yuk Bokeum • Stir fried pork marinated in chilli sa	제육 볶음 uce	13.00



KOREAN PANCAKE			
15. Haemul Pa-jeon VA Mixed seafood pancake with		9.50	
16. Kimchi-jeon ▼ Kimchi pancake	김치전	8.90	
17. Hobak-jeon V Slice courgette dipped in a mi	호박전 ixture of flour batter and egg	7.50	
L	STARTER SOUP		
18. Mandoo-kuk Dumpling soup (Chicken or Ve	만두국(Soup) egetable)	5.50	
19. Shigeumchi-kuk ▼ Mild soy bean soup with spina	시금치국(Soup) ach	5.00	
20. Mi-yeo-kuk VA Seaweed beef soup	미역국(Soup)	5.00	
21. Yukae-chang •• Spicy sliced beef soup with ve	/	5.50	
SHARING DISH			
22. Yang-yeom Chicken Deep fried chicken with swee		15.90	
23. Bossam Boiled pork and lettuce with r	보쌈 marinated radish in chilli sauce	19.50	
24. Dolpan Su-yuk Boiled beef on stone plate wir	돌판 수육 th vegetables and lettuce	24.00	
25. Jokbal Pig's trotters and shanks cook	족발 red with five spices	19.50	
26. Dakbal •• Spicy chicken feet	닭발	12.50	



27.	Dak Galbi •• Spicy marinated chicken with vege in chilli sauce (Serves 2)	닭갈비 tables	26.00
28.	Jeonjoo-sik Samgyeopsal Stir fried sliced pork, Kimchi and be		27.00
		SIDE DISH	
29.	Kimchi ▼ • Spicy pickled Chinese cabbage	김치	3.50
30.	Kaktugi ▼ • Spicy pickled radish	깍두기	3.50
31.	Oui Kimchi 💟 • Spicy pickled cucumber	오이 김치	4.00
32.	Modeum Kimchi ▼ • Mixed kimchi (32, 33, 34)	모듬 김치	9.50
33.	Shigeumchi Namul V Parboiled spinach seasoned with s		4.00
34.	Sukjoo Namul V Parboiled bean sprouts seasoned v	숙주 나물 with sesame oil	3.00
35.	Modeum Namul ▼ Spinach, beans sprouts and radish	모듬 나물	9.50
36.	Sangchoo V Fresh lettuce & soybean paste [Exc	상추 cellent with BBQ]	3.50
37.	Pa-moochim V Sliced spring onion with chilli power	파무침 der and sesame oil <mark>[Excellent with BBQ]</mark>	3.50
38.	Gim-gooi ▼ Grilled seaweed leaves with sesam	김구이 ne oil	3.50
39.	Gochu & Maneul ▼ Sliced chilli and garlic [Excellent wi	고추 & 마늘 th BBQ]	2.50



2 - 3 to share

£49

Samgyeopsal 삼겹살 Bulgogi 불고기
Fresh sliced pork Seasoned and marinated topside beef

Dak Bulgogi닭 불고기Ojing-uh Gooi오징어 구이Seasoned and marinated chickenSeasoned and marinated squid

Sangchoo 상추 Pa-moochim 파무침
Fresh lettuce & soybean paste Sliced spring onion with chilli powder and sesame oil



40.	Hyeo Gooi Fresh sliced ox tongue	혀 구이	12.00
41.	Galbi Seasoned and marinated ribs with bon	갈비 ne	14.50
42.	Bulgogi Seasoned and marinated topside beef	불고기	13.50
43.	Joomoolok Sliced strip loin seasoned with sesame	주물럭 oil and garlic	14.00
44.	Samgyeopsal Fresh sliced pork	삼겹살	12.50
45.	Dak Bulgogi Seasoned and marinated chicken	닭 불고기	12.00
46.	Ojing-uh Gooi Seasoned and marinated squid	오징어 구이	13.00
47.	Yachae Gooi Seasoned and vegetables	야채 구이	9.00



cooked at table - for 2 portions to share

48.	Haemul Jeongol • Assorted seafood spicy soup with t		36.00
49.	Boodae Chigae • Ham, sausage, meat and vegetable		29.50
50.	Bulgogi Jeongol Marinated beef with vegetables in		36.00
51.	Gamja-tang Port back-bone and potato stew in	뼈다귀 감자탕 hot pot	28.00
		FISH DISH	
52.	Nakchi Bokeum Sari ••• Stir fried octopus with vegetables i		22.50
53.	Golbaengi Somyun •• Sea snails and fresh vegetables wit		19.50
54.	Ojing-uh Bokeum • Stir fried squid with vegetables in o	3 , <u>-</u>	13.50
55.	Godeung-uh Gooi Pan-fried mackerel with soy sauce	고등어 구이	12.50
56.	Yeon-uh Gooi Pan-fried salmon with soy sauce	연어 구이	14.50
		NOODLE	
57.	Bokeum Udong VA Stir fried noodles with onion, spring Prawn (£12.50), Chicken (£11.50),	볶음 우동 g onion, pepper, beansprout and garlic Kimchi (£10.50), Vegetable (£10.50)	10.50
58.	Naeng-myeon Cold buckwheat noodle soup	냉면	11.50
59.	Bibim Naeng-myeon •• Cold buckwheat noodle with chili s		11.50
60.	Champong •• Mixed seafood spicy soup with rice *You can choose mild or spicy	짬뽕 e or noodle	13.00
61.	Add on Noodle Plain noodle	사리 추가	3.00



comes with rice

62.	Woogoji Galbi-tang Boiled beef ribs with vegetables wi		13.50
63.	Galbi-tang Boiled beef ribs with egg in beef sto	갈비탕 ock soup and rice	13.50
64.	Teok Mandoo-kuk Dumpling (Chicken or Vegetable) so	떡만두국 oup with egg and rice cake (without rice)	11.50
65.	Kimchi Chigae VA • Boiled kimchi with pork, tofu in hot		11.50
66.	Soon-tofu Chigae VA • Hot soft tofu soup with mixed seafe		11.50
67.	Doenjang Chigae Soy bean paste stew with tofu, veg		10.50
68.	Daegoo-tang • Spicy soup with cod, tofu and rice	대구탕	13.50
69.	Daegoo Chiri Mild soup with cod, tofu and rice	대구 지리	13.50
70.	Haemul Tukbegi • Assorted seafood spicy soup and ri		13.50
71.	Yukae-chang •• Spicy sliced beef soup with vegetak	· · · ·	12.50
72.	Tukbegi Bulgogi Seasoned and marinated beef in so	뚝배기불고기 oup with rice	13.50
73.	Samgae-tang Boiled chicken filled with rice and g	삼계탕 ginseng (it does not come with rice)	19.00
MAIN RICE			
74.	Bibim-bab VA Steamed rice with seasoned vegeta	비빔밥 ables and beef	10.50
75.	Hot Stone Bibim-bab VA Steamed rice with seasoned vegeta		12.50
76.	Yuk-hoe Bibim-bab VA Steamed rice with seasoned vegeta	육회 비빔밥 ables and raw beef in hot stone pot	14.50
77.	Bokeum-bab VA Fried rice <vegetables kimchi="" or=""> (add beef or prawn £2)</vegetables>	볶음밥	9.50
78.	Bab Steamed rice	비· 님	3.00

