



# APPETISER

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## SQUID AND SEAWEED SALAD

*chogochujang sauce*

8.70

## SOY TOFU

*deep fried tofu, seaweed with soy ponzu*

8.20

## YOOK HWEI

*raw beef with egg yolk and pear*

17.90

## KUN MANDU

*Chicken, Prawn or Vegetable pan-fried dumplings*

8.90

## JAPCHAE

*Beef or Vegetable stir-fried glass noodle*

12.00

## SAEWOO GANGJUNG

*deep fried prawn in chili sauce*

14.50

## KOREAN SEAFOOD PANCAKE

*Kimchi or Spring onion*

14.50

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For any allergies and intolerances, please inform our manager before placing an order.

*Prices include VAT to your bill.*

# APPETISER

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## TOPPOKI

*Spicy odeng or Soy beef mushroom rice cake*

12.50

## KOBA CALAMARI

*deep fried squid with two Korean dips*

10.50

## KANPOONGGI

*Korean fried chicken in sweet chili sauce*

12.00

## GAJI SOBAEGI

*deep-fried aubergine with prawn*

10.50

## TANG SU YUK

*fried ribeye in sweet & sour sauce*

13.50

## TOFU KIMCHI

*tofu with pan-fried kimchi and pork*

12.00

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# TABLE BBQ

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## RIB EYE

*with sesame oil, salt sauce*

23.50

## LA GALBI

*soy marinated beef spare ribs*

16.00

## KOREAN BULGOGI

*soy marinated beef, mushroom vegetables*

16.00

## OX TONGUE

*with sesame oil, salt sauce*

13.50

## PORK BELLY

*with sesame oil, salt sauce*

14.50

## SPICY PORK BELLY

*spicy marinated*

15.50

## SPICY CHICKEN

*spicy marinated*

15.00

## PRAWN

*with sesame oil, salt sauce*

14.50

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# BBQ SELECTION

*BBQ Selections are recommended for two people*

## KOBA BBQ SELECTION

*rib eye, LA galbi, pork belly,  
spicy chicken, squid, prawn, vegetables*

58.50

## SEAFOOD BBQ SELECTION

*salmon, prawn, squid, mussels,  
baby octopus, vegetables*

58.50

## LETTUCE AND SPRING ONION

*Highly recommended with table BBQ*

7.50

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### ***How to enjoy the Korean barbecue the right way:***

- 1. Cook the meat and vegetables.*
- 2. Place the cooked meat and vegetables on the lettuce leaf.*
- 3. Add the sauce into the wrap as you like.*
- 4. Enjoy the wrap!*

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# RICE & NOODLES

*to complement your table BBQ*

## DOLSOT BIBIMBAB

*rice, seasoned vegetables in a hot stone bowl*

*BULGOGI* • *SPICY* • *SPICY* • *YOOK*  
*BEEF* *PORK* *CHICKEN* *HWEI*  
15.00 + £3.90

## FRIED RICE

*GARLIC FRIED RICE* • *KIMCHI & PORK FRIED RICE*  
*WITH ASPARAGUS* *WITH A FRIED EGG*  
12.50

## FRIED NOODLE

*SPECIAL SOY / SPICY SAUCE*

*BEEF* • *CHICKEN* • *SEAFOOD*  
14.50

## KIMCHI JJIGAE

*kimchi and pork stew, with rice*

14.50

## SOONDOOBU JJIGAE

*soft tofu and seafood stew, with rice*

14.50

## JJAMBBONG

*seafood, udon noodle in spicy soup*

17.00

## GALBITANG

*spicy beef rib soup, with rice*

17.00

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# SIDES

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## ASSORTED KIMCHI

*cabbage, cucumber, radish*

9.50

## ASSORTED NAMOOL

*beansprout, spinach, radish*

9.50

## GIM GOOI

*toasted seaweed*

3.50

## GONG-GI BAB

*steamed rice*

3.50

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# WHITE

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	125ml	175ml	750ml
<b>Sauvignon Les Anges, France</b> <i>Pure, dry French Sauvignon. Typical currant leaf aroma and lasting flavours</i>	8.30	9.20	35.00
<b>Viogner, Chevalier Georges, Southern France</b> <i>A deliciously peachy white wine from the classic Viogner grape grown in southern France</i>	9.10	9.70	39.00
<b>Pinot Grigio, Le Colline de San Giorgio, Veneto, Italy</b> <i>The wine has a strong yellow colour and the flavours are pleasant aromatic, harmonic and velvet-like</i>			45.00
<b>Torrent Bay Sauvignon, Nelson, New Zealand</b> <i>Crisp, clean and fresh, with good bite and aromas of gooseberries with a hint of green apples</i>			48.00
<b>Chablis, Domaine de Mauperthuis, Burgundy, France</b> <i>Exceptional Chablis from a top small estate. Chalky soil, marginal climate contribute to the really dry style</i>			57.00
<b>Sancerre, Domaine Legros, Loire, France</b> <i>Very fine strong flavoured wine from Sauvignon grapes grown in the chalky soil of his small vineyard</i>			62.00

# SPARKLING WINE

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	125ml	750ml
<b>Simonsig Estate Cap Classique Brut, Stellenbosch, South Africa</b> <i>A classic blend of Chardonnay, Pinot Noir and Pinot Meunier. Slow matured on the yeasts adds to the depth of flavour and complexity</i>	11.40	51.00
<b>Bollinger Special Cuvee Brut</b> <i>Smooth, luxurious and elegant on the nose, with subtle fruit and delicate length</i>		94.50



## RED

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### Finesse Merlot Cabernet, France

*A deliciously fruity red with the power of Grenache grapes combined with the silky smoothness of Merlot*

125ml 175ml 750ml  
8.90 9.70 35.00

### Joffre Gran Malbec, Lujan de Cuyo, Argentina

*Vanilla and spices to the red fruit and pepper flavours*

10.30 11.20 44.00

### Simonsig Cabernet Shiraz, Stellenbosch, South Africa

*A full bodied Shiraz with smooth tannins providing a big structure for the complex ripe berry flavours*

39.00

### Brouilly, Domaine Ruet, Beaujolais, France

*A wonderful soft, fruity and voluptuous red wine*

48.00

### Vina Hermosa Crianza, Rioja, Spain

*Tempranillo grape wine has undergone 16 months ageing in American oak casks giving it the vanilla flavour*

51.00

### Chateauneuf du Pape, Les Garrigues des Pierrefeu, Rhone, France

*Considered the finest wine from the southern Rhone Valley. Made mainly with Grenache grapes*

72.00

## ROSE

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### Finesse Syrah Grenache Rosé, Southern France

*From the south of France this is a delicious light dry Rose*

125ml 175ml 750ml  
8.60 9.20 38.00

## KOREAN WINE & SPIRIT

		glass	half	bottle
Soju		5.00	11.50	18.00
Fruit Soju	<i>Green Grape</i>	5.00	11.50	18.00
Sul Joong Me	<i>Plum</i>	5.50	14.00	23.50
Bok Bun Ja	<i>Raspberry</i>	5.50	14.00	23.50

## BEER

Cass	<i>330 ml</i>	5.00	Asahi	<i>330 ml</i>	5.00
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## KOREAN SOJU COCKTAIL

KOBA Slammer	<i>soju with sugar, lime</i>	10.00
Sunset Breeze	<i>soju with sugar syrup, cranberry, grapefruit, squeezed lime</i>	10.00
Honey Lemon	<i>soju with lemon juice, squeezed lemon, sugar syrup</i>	10.00
Rusty Soju	<i>soju with tonic, Botivo</i>	10.00

## NON ALCOHOLIC COCKTAIL

Plum Tree	<i>preserved plum with honey, sugar syrup, soda water</i>	9.00
Yuzu Sour	<i>preserved citrus with honey, lemon juice, soda water</i>	9.00
Ginger Drop	<i>preserved ginger with honey, monin ginger, soda water</i>	9.00

## SOFT DRINKS

Still / Sparkling Water	5.50
Coke, Zero Coke	4.10
Lemonade	4.50
Orange Juice	3.50
Cranberry Juice	3.50
Iced Oolong Tea	3.90
Iced Green Tea	3.90
Aloe Punch	4.50

## TEA & COFFEE

Green Tea	4.30
Jasmin Tea	4.30
Buckwheat Tea	4.30
Citrus Tea	4.30
Plum Tea	4.30
Ginger Tea	4.30
Coffee / Espresso	3.50

## DESSERT

Green Tea Ice Cream with Red Bean Paste	7.50
Mochi Ice Cream	8.00
Affogato	7.50



# LUNCH MENU

(Available on Monday-Saturday)

## MINI APPETISER

**DUMPLINGS** 3pcs  
*pan-fried chicken dumplings*  
4.80

**JAPCHAE**  
*stir-fried glass noodle with vegetables*  
5.50

**KOREAN PANCAKE**  
*saefood with kimchi or spring onion*  
5.90

**KANPOONGGI** 4pcs  
*Korean fried chicken in sweet chili sauce*  
5.90

## RICE

### DUBBAB

*with steamed rice, Korean pickle*

*BULGOGI* • *SPICY* • *SPICY* • *KIMCHI*  
*BEEF* • *PORK* • *CHICKEN* • *FRIED RICE*

11.80

## NOODLE

**FRIED NOODLE**  
*SPECIAL SOY / SPICY SAUCE*  
*BEEF* • *CHICKEN* • *SEAFOOD* • *VEGETABLE*  
12.50

**JJAMBBONG**  
*udon noodle with seafood in spicy soup*  
13.50

## HOT POT & BBQ SELECTION

**KOBA TABLE BBQ**  
*sides, dumpling, rice*  
*BULGOGI* • *SPICY*  
*BEEF* • *CHICKEN*  
20.50

**TRADITIONAL KOREAN STEW**  
*with steamed rice*  
*KIMCHI AND* • *SOFT TOFU WITH*  
*PORK JJIGAE* • *SEAFOOD JJIGAE*  
12.50

**DOLSOT BIBIMBAB**  
*hot stone bowl rice*  
*BULGOGI* • *SPICY* • *SPICY* • *VEGETABLE*  
*BEEF* • *CHICKEN* • *PORK*  
13.50

