

## • SNACK

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- BAEGSEOLGI** 5  
toasted white rice cake with honey sauce
- KIM MARI** 4  
deep fried seaweed prawn roll with kimchi gim mayo

## • STARTER Served with seasonal banchan

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- MANDU** 10  
steamed homemade pork, shrimp, egg dumplings, vegetables & soy sauce
- DAKGANGJEONG** 11  
deep-fried chicken in honey soy sauce with rice cake & mixed seeds
- TTEOK JAPCHAE** 11  
pan-fried glass noodles with rice cake, mushrooms & vegetables
- MUL HWEI** 14  
sliced mixed raw fish, shrimp, trout roe with icy Gochujang vinaigrette
- JEON** 11  
pan-fried shrimp & vegetable or kimchi pancake with fermented soy sauce
- HANCHI TWIGIM** 11  
deep fried cuttlefish with chilli sauce
- OSAM GUI** 10  
grilled squid, pork, leek skewer with spicy sauce
- YOOK HWEI** 14  
raw beef with pear, seaweed, egg yolk & pine nuts

## • SIGNATURE CASSEROLES - for 2 people Served with white rice

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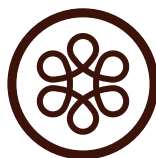
- SO GALBI JJIM** 56  
soy braised beef ribs & vegetable with glass noodles

• <b>BARBECUE</b> Served with mixed ssam, pickles, sauces	
<b>SO GALBI</b>	25
grilled soy-marinated beef short ribs	
<b>BOSOT BULGOGI</b>	23
grilled soy marinated bulgogi beef & mixed mushrooms with broth	
<b>DAK GALBI</b>	22
grilled chicken with spicy sauce	
<b>DAEJI BULGOGI</b>	23
grilled pork belly with spicy sauce	
<b>GO GALBI</b>	22
grilled mackerel with sweet soy sauce & spring onion	
<b>SAEWOO GUI</b>	25
grilled king prawns with fermented shrimp sauce	
• <b>SPECIAL RICE</b> Served with Banchan	
<b>KIMCHI BULGOGI SOTBAB</b>	22
kimchi & beef pot rice with soy sauce & toasted seaweed	
<b>YEONEO SOTBAB</b>	22
soy glazed salmon & seaweed pot rice	
<b>BIBIM SOTBAB</b>	18
seasoned vegetables & egg pot rice	
<b>SOONDOOBU JJIGAE</b>	16
spicy seafood soft tofu stew & rice	
<b>KIMCHI JJIGAE</b>	16
spicy pork, kimchi stew & rice	
• <b>SIDE</b>	
<b>BANCHAN TRIO</b>	8
kimchi & today's namool	
<b>GEOTJEORI</b>	8
fresh kimchi salad	
<b>SSAM SET</b>	8
mixed lettuce, spring onion	
<b>GIM GUI</b>	5
toasted seaweed	
<b>RICE</b>	5
white steamed rice	

• <b>TABLE BARBECUE</b> Served with mixed ssam, pickles, sauces	
<b>SO GALBI</b>	25
soy-marinated beef short ribs	
<b>BOSOT BULGOGI</b>	23
soy marinated bulgogi beef & mixed mushrooms	
<b>DAK GALBI</b>	22
spicy chicken	
<b>DEAJI BULGOGI</b>	23
pork belly with spicy sauce	
<b>SAMGYEOPSAL</b>	23
pork belly	
• <b>SPECIAL RICE</b> Served with Banchan	
<b>KIMCHI BULGOGI SOTBAB</b>	22
kimchi & beef pot rice with soy sauce & toasted seaweed	
<b>YEONEO SOTBAB</b>	22
soy glazed salmon & seaweed pot rice	
<b>BIBIM SOTBAB</b>	18
seasoned vegetables & egg pot rice	
<b>SOONDOOBU JJIGAE</b>	16
spicy seafood soft tofu stew & rice	
<b>KIMCHI JJIGAE</b>	16
spicy pork, kimchi stew & rice	
• <b>SIDE</b>	
<b>BANCHAN TRIO</b>	8
Kimchi & today's namool	
<b>GEOTJEORI</b>	8
fresh kimchi salad	
<b>SSAM SET</b>	8
mixed lettuce, spring onion	
<b>GIM GUI</b>	5
toasted seaweed	
<b>RICE</b>	5
white steamed rice	



<b>• WHITE</b>	<b>Glass</b>	<b>Bottle</b>
	<b>125ml</b>	<b>750ml</b>
<b>Quinto do Ermizio, 'Chin Chin', Vinho Verde, Portugal 2024</b>	6	28
Crisp · Zesty · Citrus		
<b>Philipp Bründlmayer, 'Lössterrassen' Grüner Veltliner, Austria 2024</b>	7	35
Green · Grapefruit · Mineral · White Pepper		
<b>Guffens-Heynen, 'Interdit de Guffens' Chardonnay, France 2023</b>		45
Stone Fruit · Oak & Vanilla · Iconic winemaker · Savoury		
<b>Tetramythos, 'Natur' Muscat, Greece 2024</b>		55
Citrus · Floral · Herbal · Mineral		
<b>Michel Bouzereau, Bourgogne Côte d'Or, France 2022</b>		75
Classic Burgundy · Floral · Citrus · Stone Fruit · Oak Balanced		
<b>• RED</b>	<b>Glass</b>	<b>Bottle</b>
	<b>125ml</b>	<b>750ml</b>
<b>Bodega Latue, 'Don Tinto' Tempranillo, Spain 2023</b>	6	28
Juicy · Fruity · Smooth		
<b>Teleda Orgo, Saperavi, Georgia 2023</b>	8	49
Earthy · Black fruit · Dark Chocolate · Elegant tannins		
<b>Società Agricola Trediberri, Langhe Nebbiolo, Italy 2024</b>		55
Red Cherry · Rose petal and a hint of spice · Elegant		
<b>Chateau Franc-Cardinal, Cotes de Bordeaux, Bordeaux, France 2018</b>		65
Plummy · Spiced · Supple · Roundes tannins		
<b>Chavy-Chouet, 'La Taupe', Burgundy, France 2022</b>		79
Classic Burgundy · Fragrant red fruit · Gentle spice · Well-balanced		
<b>• ORANGE</b>	<b>Glass</b>	<b>Bottle</b>
	<b>125ml</b>	<b>750ml</b>
<b>Cataldo Calabretta, Ansonica, Italy 2024</b>		54
Orange blossom · Spice · Grapefruit · Dried Fruit · Hazelnuts		
<b>• SPARKLING</b>	<b>Glass</b>	<b>Bottle</b>
	<b>125ml</b>	<b>750ml</b>
<b>Thierry Fournier, 'Réserve' Extra Brut, Champagne, France NV</b>		72
Berries · Baked apple · Toasted almond · Gastronomy		
<b>Bollinger, 'Special Cuvee' Brut, Champagne, France NV</b>		94
Smooth · Luxurious · Elegant with ripe fruit · Rosted apples · Brioche		



## • COCKTAIL

<b>Highball</b>	11
Nikka Whisky or Hwayo 41, Soda Water	
<b>Spumoni</b>	12
Gin, Campari, Grapefruit, Grenardine syrup, Tonic water	
<b>Soju Apple Spritz</b>	11
Soju, Apple Pucker, Soda water, Lime	
<b>Yuzu Martini</b>	12
Gin, Dry vermouth, Yuzu puree, Lemon	
<b>Green Negroni</b>	13
Gin, Dry vermouth, Green chartreuse, Midori, Orange bitter	

## • NON-ALCOHOL COCKTAIL

<b>Maesil Soda</b>	10
Maesil syrup, Lime juice, Soda water	
<b>Golden Koba</b>	10
Pineapple, Orange, Lemon, Grenadine, Angos bitter, Soda water	
<b>Misugaru</b>	8
Misugaru, Honey, Oat Milk	

## • SOFT DRINK

<b>Still Water   Sparkling Water</b>	5
<b>Coke   Zero Coke   Lemonade</b>	4
<b>Ice Oolong tea   Ice Green tea   Ice Cinnamon</b>	4

## • KOREAN WINES

	Glass	Bottle
<b>Soju - 16% · 350ml</b>	5	18
<b>Fruit Soju (Grape) - 13% · 350ml</b>	5	18
<b>Sul Joong Me (Plum) - 14% · 375ml</b>	6	22
<b>Bokbunja (Raspberry) - 13% · 375ml</b>	6	22
<b>Ilpoom Jinro - 25% · 375ml</b>	8	36
<b>Hwayo - 17% · 375ml</b>	7	27
<b>Hwayo - 41% · 500ml</b>	10	55

## • BEER

<b>Asahi 330ml   Korean Beer 330ml   Non Alcohol 330ml</b>	5
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## • TEA

<b>Green tea   Buckwheat Tea   Yuzu tea</b>	4   4   5
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# SET MENU 45

Minimum - 2PP

## · SNACK

sharing

**BAEGSEOLGI & KIM MARI**

## · STARTER

Served with seasonal banchan

choose 1

**TTEOK JAPCHAE | MANDU | DAKGANGJEONG | OSAM GUI**

+£2 for Other starter selection

## · BARBECUE

Served with mixed ssam, pickles, sauces

choose 1

**BOSOT BULGOGI | DAK GALBI | DAEJI BULGOGI | GO GALBI**

+£2 for Other BBQ selection

## · SPECIAL RICE

sharing

choose one for 2 people

**BIBIM SOTBAB**

## · DESSERT

**ICE CREAM**

ice cream with dried persimmon topping

*or*

**TEA**

Green tea | Buckwheat tea | Yuzu tea

# LUNCH SPECIAL

served with Today's soup

## • LUNCH SET MENU

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**A. SUPER BOWL | BEER OR SOFT DRINK** 15

**B. SUPER BOWL | S.DISH | DESSERT  
| BEER OR SOFT DRINK** 20

(+£2 for Beef Bulgogi | Pork Bulgogi)

## • SUPER BBQ BOWL

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**DAKGANGJEONG BOWL** 12

deep fried chicken in honey soy sauce, vegetables & rice

**DAEJI BULGOGI BOWL** 14

spicy pork belly, vegetables & rice

**SO BULGOGI BOWL** 14

soy marinated beef, vegetables & rice

**BIBIM BOWL** 12

seasoned vegetables, egg & rice

## • SMALL DISH

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**YACHAE MANDU** 5

deep fried chive & vegetable dumplings

**YACHAE JAPCHAE** 5

pan fried glass noodles & vegetables

**DAKGANGJEONG** 5

deep fried chicken in honey soy sauce

## • SMALL DESSERT

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**ICE CREAM** 3

Ice cream with dried persimmon topping