

• SNACK

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

• STARTER Served with seasonal banchan

MANDU	12
steamed homemade pork, shrimp, egg dumplings, vegetables & soy sauce	
DAKGANGJEONG	12
deep-fried chicken in honey soy sauce with rice cake & mixed seeds	
TTEOK JAPCHAE	12
pan-fried glass noodles with rice cake, mushrooms & vegetables	
MUL HWEI	14
sliced mixed raw fish, shrimp, trout roe with icy Gochujang vinaigrette	
JEON	12
pan-fried 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	15
raw beef with pear, seaweed, egg yolk & pine nuts	

• SIGNATURE CASSEROLES - for 2 people Served with white rice

SO GALBI JJIM	58
soy braised beef ribs & vegetable with glass noodles	

• BARBECUE	Served with mixed ssam, pickles, sauces	
SO GALBI		26
grilled soy-marinated beef short ribs		
BOSOT BULGOGI		23
grilled soy marinated bulgogi beef & mixed mushrooms with broth		
DAK GALBI		23
grilled chicken with spicy sauce		
DAEJI BULGOGI		23
grilled pork belly with spicy sauce		
GO GALBI		23
grilled mackerel with sweet soy sauce & spring onion		
SAEWOO GUI		26
grilled king prawns with fermented shrimp sauce		
• SPECIAL RICE	Served with Banchan	
KIMCHI BULGOGI SOTBAB		22
kimchi & beef pot rice with soy sauce & toasted seaweed		
YEONEO SOTBAB		22
soy glazed salmon & pot rice		
BIBIM SOTBAB		18
seasoned vegetables & egg pot rice		
SOONDOOBU JJIGAE		16
spicy seafood soft tofu stew & rice		
KIMCHI JJIGAE		16
spicy pork, kimchi stew & rice		
GALBITANG		22
spicy beef short rib soup & rice		
• SIDE		
BANCHAN TRIO		8
kimchi & today's namool		
GEOTJEORI		8
fresh kimchi salad		
SSAM SET		8
mixed lettuce, spring onion		
GIM GUI		5
toasted seaweed		
RICE		5
white steamed rice		

• **TABLE BARBECUE** Served with mixed ssam, pickles, sauces

SO GALBI	26
soy-marinated beef short ribs	
BOSOT BULGOGI	23
soy marinated bulgogi beef & mixed mushrooms	
DAK GALBI	23
spicy chicken	
DEAJI BULGOGI	23
pork belly with spicy sauce	
SAMGYEOPSAL	23
pork belly	

• **SPECIAL RICE** Served with Banchan

KIMCHI BULGOGI SOTBAB	22
kimchi & beef pot rice with soy sauce & toasted seaweed	
YEONEO SOTBAB	22
soy glazed salmon & pot rice	
BIBIM SOTBAB	18
seasoned vegetables & egg pot rice	
SOONDOOBU JJIGAE	16
spicy seafood soft tofu stew & rice	
KIMCHI JJIGAE	16
spicy pork, kimchi stew & rice	
GALBITANG	22
spicy beef short rib soup & rice	

• **SIDE**

BANCHAN TRIO	8
Kimchi & today's namool	
GEOTJEORI	8
fresh kimchi salad	
SSAM SET	8
mixed lettuce, spring onion	
GIM GUI	5
toasted seaweed	
RICE	5
white steamed rice	



• WHITE	Glass 125ml	Bottle 750ml
Quinto do Ermizio, 'Chin Chin', Vinho Verde, Portugal Crisp · Zesty · Citrus	6	28
Philipp Bründlmayer, 'Lössterrassen' Grüner Veltliner, Austria Green · Grapefruit · Mineral · White Pepper	7	35
Ben Haines Chardonnay, Australia Stone Fruit · Citrus · Nutty · Well-balanced · Mineral		45
Tetramythos, 'Natur' Muscat, Greece Citrus · Floral · Herbal · Mineral		55
Michel Bouzereau, Bourgogne Côte d'Or, France Classic Burgundy · Floral · Citrus · Stone Fruit · Oak Balanced		75
• RED	Glass 125ml	Bottle 750ml
Bodega Latue, 'Don Tinto' Tempranillo, Spain Juicy · Fruity · Smooth	6	28
Teleda Orgo, Saperavi, Georgia Earthy · Black fruit · Dark Chocolate · Elegant tannins	8	49
Monte Dall'ora, Saseti Valpolicella Classico, Italy Red Cherry · Dried Herbs · Earthy · Light · Elegant		55
Chateau Franc-Cardinal, Cotes de Bordeaux, Bordeaux, France Plummy · Spiced · Supple · Roundes tannins		65
Chavy-Chouet, 'La Taupe', Burgundy, France Classic Burgundy · Fragrant red fruit · Gentle spice · Well-balanced		79
• ORANGE	Glass 125ml	Bottle 750ml
Cataldo Calabretta, Ansonica, Italy Orange blossom · Spice · Grapefruit · Dried Fruit · Hazelnuts		54
• SPARKLING	Glass 125ml	Bottle 750ml
Thierry Fournier, 'Réserve' Extra Brut, Champagne, France NV Berries · Baked apple · Toasted almond · Gastronomy		72
Bollinger, 'Special Cuvee' Brut, Champagne, France NV Smooth · Luxurious · Elegant with ripe fruit · Rosted apples · Brioche		94



• COCKTAIL

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

• NON-ALCOHOL COCKTAIL

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

• SOFT DRINK

Still Water Sparkling Water	5
Coke Zero Coke Lemonade	4
Ice Oolong tea Ice Green tea	4

• KOREAN WINES

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

• BEER

Asahi 330ml Korean Beer 330ml	5
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• TEA

Green tea Buckwheat Tea Yuzu tea	4 4 5
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SET MENU 48

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

BIBIM SOTBAB

• DESSERT

ICE CREAM

ice cream with dried persimmon topping

or

TEA

Green tea | Buckwheat tea | Yuzu tea

LUNCH SPECIAL

served with Korean salad

• LUNCH SET

A. SUPER BOWL + BEER or DRINK	15
B. SUPER BOWL + STARTER + DESSERT + BEER or DRINK	20
(+£2 for Beef Bulgogi + Pork Bulgogi)	

• LUNCH STARTER

MANDU	5
deep fried chive & vegetable dumplings	
JAPCHAE	5
pan fried glass noodles & vegetables	
DAKGANGJEONG	5
deep fried chicken in honey soy sauce	

• LUNCH BBQ

DAKGANGJEONG BOWL	12
deep fried chicken in honey soy sauce, vegetables & rice	
SO BULGOGI BOWL	14
soy marinated beef, vegetables & rice	
BIBIM BOWL	12
seasoned vegetables, egg & rice	
DAEJI BULGOGI BOWL	14
spicy pork belly, vegetables & rice	

• SPECIAL LUNCH

GALBITANG	18
spicy beef short rib soup & rice	
GALBI JJIM RICE	18
soy braised beef ribs, salad & rice	

• LUNCH DESSERT

SOFT	3
ice cream with dried persimmon topping	

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