

ACCOMPANIMENTS

A2 Pickled Daikon Radish V VG GF
 단무지 韩式大根 £1.00
 Dan-Mu-Ji it's a crispy, tangy,
 refreshing side dish

A3 Sukju Namul V VG GF
 숙주나물 拌豆芽 £2.00
 Mildly seasoned bean

A4 Kimchee V I VG GF
 김치 韩式泡菜 £2.50
 Fermented korean pickled cabbage
 made with chilli and garlic

A5 Oi-muchim V I VG GF
 오이무침 拌辣黄瓜 £2.50
 Spicy pickled cucumber

A6 Spinach Namul V VG GF
 시금치나물 拌菠菜 £2.50
 Mainly reliant on salt, garlic and
 sesame oil as a seasoning

A7 Kim Gui V VG GF
 김 海苔片 £1.90
 Thin layers of salted seasoned
 crispy seaweed

A8 Chuka Wakame V VG GF
 미역 日式海草 £3.00
 Crunchy seaweed, rich in minerals.

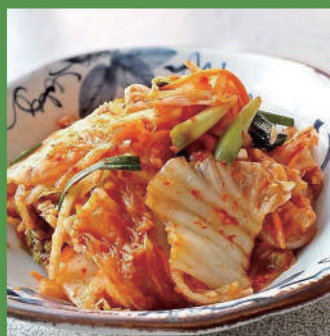
A9 Edamame Soya Beans V VG GF
 에다마메 毛豆 £3.50
 Steamed soya beans in pod, lightly
 salted, the perfect complement with
 beers and wines

A10 Egg Drop Soup GF V
 계란탕 蛋花汤 £3.00

A11 Kimchi Soybean Sprouts Soup V I VG GF
 김치 콩나물국 泡菜豆芽汤 £3.00

A12 Miso Soup V VG
 미소시루 味噌汤 £2.50

A13 Seaweed Soup GF V
 미역국 海带汤 £3.50



C7 Mul Naengmyeon NEW! V
 (Cold Noodles) 물냉면 韩式冷面 £11.00
 Cold thin, chewy blackwheat noodles in soup,
 served with egg, cucumber, pickled radish &
 roasted sesame seeds.

C8 Spicy mixed seafood udon noodle soup
 짬뽕 海鲜乌冬汤面 NEW! I £11.00
 Jjamppong udon noodle in spicy shio-based soup,
 topped with mixed seafood, kimchi, fresh chillis, boiled
 egg, seasonal vegetables and spring onions

V Vegetarian

I Spicy

VG Can be made vegan upon request

GF Can be made gluten free upon request