

ALLERGENS

All photos are for reference only, actual food may differ from the photo used.

10% weekend/peak time charge applies to all bills on Thursday, Friday evenings and Saturday, Sunday all day.

All of our food is labelled corresponding to the dietary requirements below, but please be aware - there may still be traces of SOY, DAIRY, WHEAT, FISH and MEAT as, even though we take great care to separate them to our best of our availability, they are still prepared in the same kitchen so please talk to a member of staff before ordering so we can provide you with the best service possible.



All of our food are free from nuts, lupins, celery and peanuts




All of the seafood dishes explained include shellfish and crustaceans



Egg is used in all jeons, takoyaki, egg fried rice, bibimbab (fried and put on top), egg shin ramyun



Gluten is present in all noodle dishes, tempuras, jeons, any dishes with soy sauce and kimchi. (all gluten-free dishes are labelled with  but if its a severe allergy or intolerance, please talk to a member of staff)



Milk is used in the cheese for the corn cheese, creamy onion chicken and all additional toppings in ramyuns, tangs and jjigaes. Traces of milk is found in the tempura batter, chicken batter and pancake batter.



Most of our food has sesame seeds as a garnish on top of food. Sesame is used in the sesame green salad, sesame oil is used in all bbq dishes, bibimbab dishes and fried udon dishes.



Soya is present in almost all dishes
(please ask staff for specifics, as there are many dishes with soya)



Mustard is used in padak only



Fish sauce is used in dishes with kimchi & any dish with fish cakes



Vegetarian
(Please ask to remove any ingredients if needed)



Gluten-free
(We prepare gluten free foods as separately as possible, however some traces may remain. Please ask us to double check if needed)



Vegan
(Please ask to remove any ingredients if needed)



Halal
(Please ask us any questions of there are anything that you're unsure about)

PITCHERS

SOMAKSA 소막사
 Makgeolli. Soju. Sprite.

17.0

LEMON SOKIS 소키스
 Soju. Milkis. Lemons.

16.0

DRINK OFFERS

MIX ANY 5 SHOTS

Choose between tequila, sambucca, vodka or jagermeister

20.0



JAGERBOMBS BUY 3 GET 1 FREE

Jagermeister & redbull

20.5



SOJU BOMB TOWER

3 korean beers & any soju
 (approx 1.5L)

29.0



SOMAEK SET

Any 2 beers & 1 fresh soju

23.0



APEROL SPRITZ BUY 1 GET 1 HALF PRICE

Aperol, prosecco & soda

10.8





PEACH BLUSH

Soju. Archers. Passoa. Milkis

11.9



PASSIONFRUIT YUZU SUNRISE

Passoa. Yuza Syrup. Vodka. Soda

11.5



SEX ON THE BEACH

Archers. Vodka. Orange Juice. Cranberry Juice

11.5



BLUE SOJU SKY

Soju. Blue Curacao. Lemon Juice. Simple Syrup. Milkis

11.5



MIDORI SOJU COLADA

Midori. Malibu. Pineapple Soju. Milkis

11.7



SOJU SOUR

Soju. Lemons. Simple Syrup. Tonic

9.5



GRAPE SOJU SOUR

Soju. Lemons. Grape Juice. Soda

9.9



APEROL SPRITZ

Aperol. Prosecco. Soda

8.5



WHISKY HIGHBALL

**Whisky. Lemon Juice. Simple Syrup.
 (Choose between TONIC or GINGER ALE)**

8.5

ALL COCKTAILS ARE AVAILABLE IN DISPENSERS, PLEASE ENQUIRE

SOFT DRINKS

	S	L
STILL WATER 스틸워터	2.5	5.5
SPARKLING WATER 스파클링워터	2.5	5.5
COKE / DIET COKE 콜라 / 다이어트 콜라	3.5	
SPRITE 스프라이트	3.5	
REDBULL 레드불	4.0	
APPLE JUICE 사과 주스	4.0	
ORANGE JUICE 오렌지 주스	4.0	
CINNAMON PUNCH 수정과	4.0	
MILKIS 밀키스	4.0	
KOREAN PEACH JUICE 복숭아 봉봉	4.0	
GRAPE BONG BONG 포도 봉봉	4.0	
KOREAN PEAR JUICE 갈아만든배	4.0	
ALOE VERA DRINK 알로에강	5.0	



TEAS

	HOT	COLD
GREEN TEA 녹차	4.5	5.0
HONEY YUJA TEA 유자차 Yuza is a citrus asian fruit, tasting like a lemon, orange and grapefruit	4.5	5.0
KOREAN PLUM TEA 매실차 Korean plum is a green plum only grown in Asia, tangy and sweet tasting	4.5	5.0

BOMBS

SOJU BOMB (soju + beer)	7.0
AGWA BOMB (agwa + redbull)	7.0
JAGER BOMB (jagermeister + redbull)	7.0

BEERS

CASS 330ML 4.5% 카스	6.0
TERRA 330ML 4.6% 테라	6.0
ASAHI 330ML 5% 아사히	6.0
STELLA ARTOIS 330ML 4.6% 스텔라	6.0
CORONA 330ML 4.5% 코로나	6.0
NON ALC BEER 무알코올 맥주	5.0



CIDERS

RECORDERLIG	6.5
KOPPARBERG	6.5

DESSERTS



DWEJI BAR SUNDAE Our favourite korean childhood ice cream reimagined & house-made - with strawberry syrup, vanilla ice cream and chocolate cookie crumble	7.0
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BUBBLES

BOTTEGA GOLD PROSECCO 75CL 11%	45.0
BOTTEGA ROSE PROSECCO 75CL 11.5%	45.0
PROSECCO 75CL 10%	25.9

WINES

MALBEC RED 13% 750ml Argentina	25.5
SHIRAZ RED 12% 750ml Italy	25.0
SAUVIGNON BLANC WHITE 12% 750ml Italy	25.0
PINOT GRIGIO WHITE 10.5% 750ml Italy	24.9
PINOT GRIGIO ROSE Rose 11.5% 750ml Italy	25.6



KOREAN ALCOHOL

Soju is a distilled spirit from Korea that's traditionally made from rice. It may be made from sweet potato, barley, tapioca, or wheat or any combination of the ingredients.

SOJU FRESH 소주 후레쉬 16.9%	14.5
JINRO SOJU 진로이즈백 16.5%	14.5
CHUM CHURUM SOJU 처음처럼 16.9%	14.5
SAERO SOJU (sugar-free) 새롭소주 16%	15.0
BOHAE ORIGINAL SOJU 일세주 16.5%	14.5
FRUITY SOJU 과일소주 12-14% <i>*Ask staff for the flavours in stock*</i>	14.5
RED ORIGINAL SOJU 소주 오리지널 21%	16.0
MAKGEOLLI 막걸리 6% Fermented Korean Rice Wine	17.9

ALL YOU CAN DRINK SOJU

29.9 PER PERSON

Allow our staff to introduce you to the world of soju & korean liquors with a tasting menu -

then you can choose to drink whichever from the choices as much as you like for 2 hours !!



(may not be available during weekends if busy, please enquire first)

PREMIUM SOJU & LIQUORS

SEOLJOONGMAE PLUM LIQUOR 설중매 14% Sweet tangy plum liquor with real korean plums to intensify the clean smooth taste	23.0
SEOLJOONGMAE PLUM LIQUOR GOLD 설중매 골드 13% Sweet tangy plum liquor with real korean plums to intensify the clean smooth taste with 24k gold flakes	30.0
HWAYO SOJU 화요 17% 375ml / 25% 500ml Hwayo is one of the best-known distillers of premium soju, polished on the palate with a clean profile	26.5 / 43.5
ILPOOM JINRO SOJU 일품진로 25% Ilpoom Jinro is a premium soju aged in oak barrels for years distilled to the cleanest taste. It features a smoky scent with some vanilla tints - elegant & well balanced	37.0

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STIR FRIED SUNDAE 순대볶음

Stir fried traditional korean blood sausage with vegetables

18.9



Stir Fried Sundae

TOFU KIMCHI 두부김치

Fresh warm tofu with stir fried kimchi

kimchi contains fish sauce

13.9



Tofu Kimchi

MODUM TWIGIM SET 모듬튀김

Stuffed green chilli tempura (with tofu and sweet potato noodles), veggie pancake, veggie mandu, kimari twigim, sweet potato and aubergine tempura served with soy dip

13.5

PRAWN TEMPURA 새우튀김

Deep fried king prawns in a light tempura batter served with soy dip

10.5

HAEMUL PAJEON 해물파전

Crispy seafood pancake with mixed seafood (octopus, mussels, squid, prawns) and vegetables served with soy dip

13.5



Bar Snacks

KIMCHI JEON 김치전

Crispy kimchi pancakes served with soy dip

kimchi contains fish sauce

12.5

BAR SNACK PLATTER 파른안주

Salted peanuts, crispy seaweed snacks, wasabi beans, jerky & other dry snacks

9.9

VEGGIE JAPCHAE 야채 잡채

Stir-fried vermicelli noodles with mixed vegetables

9.5



Kimchi Jeon

Bulgogi Japchae 불고기 잡채

Stir-fried vermicelli noodles with bulgogi beef & mixed vegetables

10.5

CHICKEN KARAAGE 치킨 가라아게

Boneless chicken thigh karaage pieces with a wedge of lemon and okonomiyaki sauce

9.5



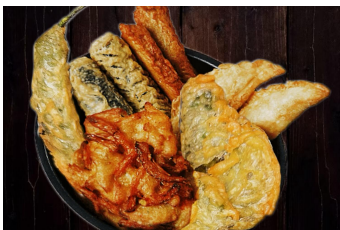
Bulgogi Japchae

CORN CHEESE 콘치즈

Korean style super cheesy corn (with mayo & veg)

9.5

Modum Twigim Set



Prawn Tempura



Corn Cheese



Haemul Pajeon

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OJINGEO TWIGIM 오징어 튀김

Squid calamari served with a lemon wedge and sweet chilli sauce

8.5



Ojingeo Twigim

CHILLI TWIGIM 고추튀김

4pc of stuffed green chilli (with tofu & sweet potato noodles) deep fried in a light tempura batter served with soy dip

8.9



Chilli Twigim

KIMARI TWIGIM 김말이튀김

Vermicelli noodles wrapped with seaweed deep fried in a light tempura batter served with soy dip

8.5



Takoyaki

MANDU TWIGIM 만두튀김

Fried veggie dumplings served with soy dip

7.9

SEAWEED RICE BALLS 주먹밥

Rice balls mixed with seaweed, sesame oil served with sesame salad

7.9

TAKOYAKI 타코야키

Deep fried octopus balls with teriyaki & mayonnaise topped with bonito flakes

8.5



Kimari Twigim

PUMPKIN KOROKKE 단호박 고로케

Fluffy mashed pumpkin coated in panko breadcrumbs served with a drizzle of okonomiyaki sauce

7.9



Pumpkin Korokke

SESAME SALAD 참깨 샐러드

A side salad with house-made sesame dressing

6.5

EDAMAME 에다마메

Steamed green soya beans with a pinch of salt

6.5



Seaweed Rice Balls

EGG SOUP 계란국

Korean style egg soup topped with spring onion

4.0

STEAMED RICE 공기밥

Plain bowl of rice

3.0

KIMCHI 김치

Traditional korean fermented chinese cabbage side dish

kimchi contains fish sauce

4.9

ROASTED SEAWEED 구운김

Crispy seasoned seaweed

2.5



Edamame

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CHICKEN PIECES

SMALL: 2 pcs Wings & 4 Boneless, Total 6 pcs

MEDIUM: 4 pcs Wings & 8 Boneless, Total 12 pcs

LARGE: 8 pcs Wings & 10 Boneless, Total 18 pcs

*Only Boneless or only wings are available

** Ask for availability first to the staff



ORIGINAL FRIED CHICKEN 오리지널 후라이드 치킨

Korean style fried chicken in acrispy house-made batter with a side of house-made sweet pickled radish and salad served with a side of choux cream sauce

Add Yangnyeom, Soy Garlic, Padak or Creamy Onion Sauce on the side for 2.0

SMALL 8.5
MEDIUM 15.9
LARGE 22.9



YANGNYEOM CHICKEN 양념 후라이드 치킨

Koreanstyle fried chicken coveredin a gochujang base sticky sweet glaze with choux cream drizzle topped with sesame seeds with a side of house-made sweet pickled radish and salad

SMALL 9.5
MEDIUM 16.9
LARGE 23.9



SOY GARLIC CHICKEN 소이 갈릭 치킨

Korean style friedchicken coveredin a soybasehoney garlicglaze topped with sesame seeds with a side of house-made sweet pickled radish and salad

SMALL 9.5
MEDIUM 16.9
LARGE 23.9



PADAK CHICKEN 파닭 후라이드 치킨

Korean style friedchicken topped with shredded spring onions drizzled with mustard base sauce with a side of house-made sweet pickled radish and salad

SMALL 9.5
MEDIUM 16.9
LARGE 23.9



CREAMY ONION CHICKEN 크림미 에니언 치킨

Korean stylefried chicken topped withfresh onions drizzled in house-made yogurt creamy sauce topped with parsley with a side of house- made sweet pickled radish and salad

SMALL 9.5
MEDIUM 16.9
LARGE 23.9



CHEESE SPRINKLE CHICKEN 치즈 뿌링클 치킨

Korean style fried chicken covered in house-made cheese powder with parsley served with choux cream sauce on the side with a side of house-made sweet pickle radish and salad

SMALL 9.5
MEDIUM 16.9
LARGE 23.9

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COMBO CHICKEN 콤보치킨 18pc

Choose your own 2 flavours from all of options below And enjoy half-half

Enjoy 8 pieces of wings, and 10 pieces of boneless chicken

*Only Boneless or only wings are available
 ** Ask for availability first to the staff

24.9



FOUR SEASONS CHICKEN 사계절치킨 18pc

Try out 4 of our most popular flavours of original, yangnyeom, soy garlic and padak in one served with chips, tteok and salad **(UPGRADE AND SWITCH WHICHEVER ONE YOU LIKE FOR JUST £1)**

Enjoy 8 pieces of wings, and 10 pieces of boneless chicken

*Only Boneless or only wings are available
 ** Ask for availability first to the staff

28.9



ADDITIONAL SIDES



ADD CHIPS & RICE CAKE 감자튀김 & 떡튀김 세트 추가

7.9

ADD CHIPS 감자튀김 추가

5.9

ADD RICE CAKES ONLY 6pc 떡튀김 추가

3.0

ADD BOWL OF RICE 공기밥 추가

3.0

all rice cakes are served with golden syrup for dipping

KOREAN FRIED TOFU 두부 튀김

Crispy fried tofu with aside of kimchi, sesame salad and a side of homemade aioli and okonomiyaki sauce served with a small portion of rice
 kimchi contains fish sauce, please ask for no kimchi if you're vegan

17.9



CHIPS 감자 튀김

Crispyfriedchipswith a side of mayo and ketchup *ask for no mayo if you're vegan*

5.9



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JIHWAJA HANSANG
지화자 한상

An array of aubergine twigim, sweet potato twigim, kimari twigim, vegetable tempura, veggie mandu, beef galbi, spicy pork belly, seaweed rice balls served with salad and kimchi



FOR 2 PEOPLE

37.9

FOR 4 PEOPLE

67.9



JIHWAJA FRIED CHICKEN PLATTER 36pcs
지화자 치킨 플래터

All of our fried chickens in a sharing platter - original, yangnyeom, soy garlic, padak, creamy onion and cheese sprinkle with house-made sweet pickle radish, side salad and thick cut chips & fried rice cake

FOR 4 PEOPLE

67.9

SPECIAL SET MENU

SHARING PLATTERS

POPULAR

JJAJANG SET for sharing 40.4
짜장면+짬뽕+탕수육세트

Jajangmyun (korean black bean pork noodles) + jjamppong (korean spicy seafood soup noodles) + tangsuyuk (Deep fried boneless chicken thigh covered in sweet & sour sauce with pineapple)



ORDER IT SEPARATELY

JJANGMYUN 짜장면 12.9
Korean black bean noodle with pork topped with fresh cucumber

JJAMPONG 짬뽕 15.9
Korean spicy seafood (octopus, squid, clams, mussels, prawns) noodle soup topped with spring onion

DAK TANGSUYUK 닭탕수육 14.9
Deep fried boneless chicken thigh covered in sweet & sour sauce with pineapple and other vegetables

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ADDITIONAL TOPPINGS 추가 트핑

CHEESE 치즈	1.0	EGG 계란	1.0
EXTRA RICE CAKE 떡	2.5	EXTRA FISH CAKE 어묵	2.5
UDON NOODLE 우동사리	3.0	RAMEN NOODLE 라면사리	3.0



TTEOKBOKKI 15.9
떡볶이 
Korean-style rice cakes, fishcakes in a spicy gochu jang base sauce topped with a boiled egg

ADD ANY ADDITIONAL TOPPINGS FROM ABOVE

CREAM UDON TTEOKBOKKI 16.9
크림 우동 떡볶이
Korean-style rice cakes, udon noodles in a cream base sauce topped with bacon and boiled egg

ADD ANY ADDITIONAL TOPPINGS FROM ABOVE

ROSE UDON TTEOKBOKKI 16.9
로제 우동 떡볶이
Korean-style rice cakes, udon noodles in a spicy cream base sauce topped with bacon and boiled egg

ADD ANY ADDITIONAL TOPPINGS FROM ABOVE

CHEF SPECIAL

셰프 스페셜



KKANPUNGGI 16.9
칸풍기
Boneless chicken thigh pieces stir-fried in a spicy chilli oil base sauce (sweet & sour)

Add a bowl of rice for 3.0



MAPO TOFU DUPBAB 15.5
마파두부 덮밥   
Soft tofu stir-fried in a spicy chilli sauce with garlic on a bed of rice
PLEASE SPECIFY FOR THE GLUTEN FREE

Add a side of kimchi for 4.0
Add a side of egg soup for 4.0



JAPCHAE DUPBAB 15.5
잡채 덮밥   
Stir-fried sweet potato noodles in a soy base on a bed of rice

Add a side of kimchi for 4.0
Add a side of egg soup for 4.0

CORN CHEESE DAKBAL SET for sharing

Super spicy chicken feet served with veg on a sizzling plate + corn cheese fondue in a hot stone plate

****ALSO COMES WITH MAKE YOUR OWN SEAWEED RICE BALLS****

32.9 with corn cheese, dakbal and seaweed rice balls

26.9 with dakbal and seaweed rice balls



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[LARGE PORTION MAY NOT COME IN STONE BOWL]



SEAFOOD TOFU JJIGAE

순두부찌개 
Silken tofu in a spicy soup with assorted vegetables and mixed seafood served with a bowl of rice

REG 13.9 LAR 15.9



YUKGAEJANG

육계장
Beef stew soup in a spicy broth with vegetables & egg served with a bowl of rice

REG 12.9 LAR 14.9



KIMCHI JJIGAE

김치찌개 
Kimchi stew soup with tofu & vegetables served with a bowl of rice
kimchi contains fish sauce

12.9 14.9



PORK KIMCHI JJIGAE

돼지김치찌개
Kimchi stew soup with spicy pork belly, tofu & vegetables served with a bowl of rice

12.9 14.9



HAEMUL DWENJANG JJIGAE

해물빈장찌개 
Seafood soybean soup with assorted vegetables served with a bowl of rice

13.9 15.9



VEGGIE DWENJANG JJIGAE

빈장찌개   
Soybean soup with assorted vegetables served with a bowl of rice

12.9 14.9



BULGOGI TANG

불고기탕
Beef bulgogi soup in a mild broth with sweet potato noodles and vegetables served with a bowl of rice

12.9 14.9



SEAWEED SOUP

미역국   
Traditional mild tasting seaweed soup served with a bowl of rice

9.9 11.9

SHARING



BUDAE JJIGAE

부대찌개

Spicy kimchi base soup with an assortment of vegetables, rice cake, ramyun noodles, sausages, spam, cheese and beans

29.9

ADDITIONAL TOPPINGS

Rice Cake	2.5
Extra fish cakes	3.0
Udon Noodles	3.5

ODENG TANG 

오뎅탕

Fish cake soup with assorted vegetables and fish cake in a dashi base broth

24.9



JJAMPONG JEONGOL 

짬뽕전골

Jumbo shrimp, mussels with an assortment of veg and mini octopus, prawns with vermicelli noodles

34.9

ADDITIONAL TOPPINGS

Extra Sweet Potato Noodles	2.5
Extra Seafood	4.0

ADDITIONAL TOPPINGS

Cheese	1.0
Spicy Pork Belly	2.5
Bulgogi Beef	2.5
Buldak Spicy Chicken	2.5
Fish Cake	2.5
Rice Cake	2.5
Ramyun Noodles	3.0

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[ADD A BOWL OF RICE FOR 3.0 or ADD RICE & KIMCHI FOR 4.9]



BEEF GALBI BBQ 14.9
소갈비 바베큐
Marinated LA Galbi inspired beef ribs with vegetables on a hot plate



SPICY BEEF GALBI BBQ 15.9
매운소갈비 바베큐
Spicy marinated sticky BBQ inspired beef ribs with vegetables on a hot plate



OSSAM BULGOGI BBQ 16.9
오삼 불고기 바베큐
Spicy pork belly & squid in a spicy gochujang base marinade with vegetables on a hot plate



SPICY PORK BELLY BBQ 13.9
재육복을 바베큐
Marinated thinly sliced spicy pork belly with vegetables on a hot plate



BEEF BULGOGI BBQ 13.9
소불고기 바베큐
Soy marinated thinly sliced beef with vegetables on a hot plate



BULDAK CHICKEN BBQ 13.9
불닭 바베큐
Marinated spicy chicken thigh stir-fried with vegetables on a hot plate
* ADD CHEESE FOR 2.0 *



TERIYAKI CHICKEN BBQ 13.9
데리야키킨 바베큐
Teriyaki chicken with vegetables on a hot plate



TERIYAKI TOFU BBQ 13.9
데리야키두부 바베큐
Teriyaki tofu with vegetables on a hot plate

NOODLES



UDON NOODLE SOUP
우동면 11.9
Udon in a fish cake soup topped with spring onion



PRAWN UDON NOODLE SOUP
새우 튀김 우동면 13.9
Udon in a fish cake soup topped with prawn + sweet potato tempura

BEEF FRIED UDON 불고기 볶음 우동 13.9
Udon fried with bulgogi beef & vegetables with a side salad drizzled in sesame dressing

SPICY PORK BELLY FRIED UDON 재육 볶음 우동 13.9
Udon fried with spicy pork belly & vegetables with a side salad drizzled in sesame dressing

BULDAK SPICY CHICKEN FRIED UDON 불닭 볶음 우동 13.9
Udon fried with buldak spicy chicken & vegetables with a side salad drizzled in sesame dressing

TERIYAKI CHICKEN FRIED UDON 데리야키 치킨 볶음 우동 13.9
Udon fried with teriyaki chicken & vegetables with a side salad drizzled in sesame dressing

TERIYAKI TOFU FRIED UDON 데리야키 두부 볶음 우동 13.9
Udon fried with teriyaki tofu & vegetables with a side salad drizzled in sesame dressing

SHIN RAMYUN 7.5
신라면

Korean hot spicy ramen with an assortment of vegetables

ADD ANY ADDITIONAL TOPPINGS FROM BELOW!



CHEESE 1.0
치즈

EGG 1.0
계란

SPICY PORK BELLY 2.5
재육

BULGOGI BEEF 2.5
소불고기

SPICY CHICKEN 2.5
불닭

FISH CAKE 2.5
어묵

RICE CAKE 2.5
떡

BIBIMBAP

비빔밥

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TOFU BIBIMBAB 두부 비빔밥

Tofu bibimbab with an assortment of namul, fried egg
please ask for no egg if you're vegan, fresh tofu (not fried) and no teriyaki sauce if you're celiac

NORMAL 일반

10.9

STONE 돌솥

11.9



BULGOGI BEEF BIBIMBAB 불고기 비빔밥

Beef bibimbab with an assortment of namul, fried egg

10.9

11.9



SPICY PORK BELLY BIBIMBAB 재육 비빔밥

Pork bibimbab with an assortment of namul, fried egg

10.9

11.9



SPICY CHICKEN BIBIMBAB 불닭 비빔밥

Buldak spicy chicken bibimbab with an assortment of namul, fried egg

10.9

11.9

“Bibim” means to mix “Bab” means rice, so please enjoy the rice by mixing together with either gochujang or soy sauce!

CURRY

카레



PUMPKIN KOROKKE CURRY 15.5

단호박 고로케 카레

Pumpkin korokke covered with vegetable curry sauce with a side of rice



CHICKEN KATSU CURRY 15.5

치킨 카츠 카레

Chicken katsu covered with vegetable curry sauce with a side of rice



PRAWN KATSU CURRY 15.5

새우 뱀푸라 카레

4pc of prawn tempura covered in a vegetable curry sauce with a side of rice

FRIED RICE

볶음밥



EGG FRIED RICE 9.2

계란 볶음밥

Egg fried rice with fried egg on top and seaweed flakes

please ask for GLUTEN FREE if needed



KIMCHI FRIED RICE 10.2

김치 볶음밥

Kimchi fried rice with fried egg on top and seaweed flakes

kimchi contains fish sauce

there is a 10% charge that applies to all menu items thurs/fri evenings and fri/sat all day
[Please ask a member of staff to confirm specific dietary requirements]

ANJUS & SIDES



MODUM TWIGIM 모듬튀김 13.5
Chilli tempura, veggie pancake, mandu, kimari, sweet potato tempura & aubergine tempura



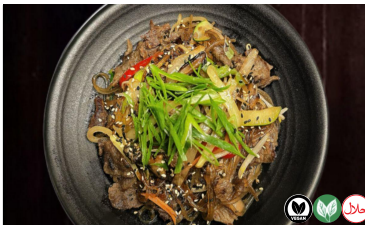
TOFU KIMCHI 두부김치 13.9
Fresh warm tofu with stir fried kimchi
kimchi contains fish sauce



KIMCHI JEON 김치전 12.5
Crispy kimchi pancake
kimchi contains fish sauce



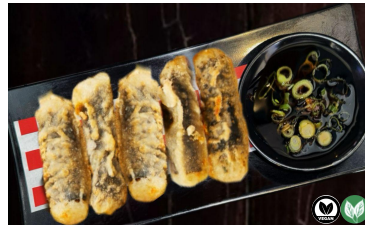
CORN CHEESE 콘치즈 9.5
Korean style corn with melted cheese (with mayo & veg)



VEGGIE JAPCHAE 잡채 9.5
Stir-fried vermicelli noodles with mixed vegetables



CHILLI TWIGIM 고추튀김 8.9
4pc stuffed green chilli tempura (with tofu & veg)



KIMARI TWIGIM 김말이튀김 8.5
Vermicelli noodles wrapped in seaweed deep fried in a tempura batter



VEGGIE MANDU 만두튀김 7.9
Fried veggie dumplings (cabbage, onions & carrots)



SWEET POTATO TEMPURA 고구마튀김 7.9
Sweet potato fried in a light tempura batter



AUBERGINE TEMPURA 가지튀김 7.9
Aubergine fried in a light tempura batter



PUMPKIN KOROKKE 호박고로케 7.9
Mashed pumpkin coated in panko served with okonomiyaki sauce



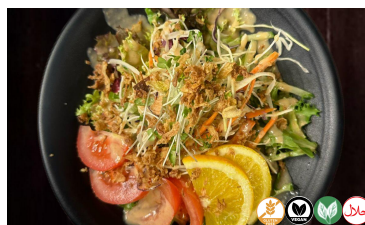
CHIPS 감자튀김 5.9
Thick cut chips served with ketchup & mayo



SEAWEED RICE BALLS 주먹밥 7.9
Rice balls with seaweed, sesame oil served sesame salad



EDAMAME 에다마메 6.5
Steamed green soya beans with a pinch of salt



SESAME SALAD 참깨 샐러드 6.5
A side salad with house-made sesame dressing



BANCHAN SET 반찬세트 7.0
Side salad with soy sesame dressing, kimchi & other namul muchim



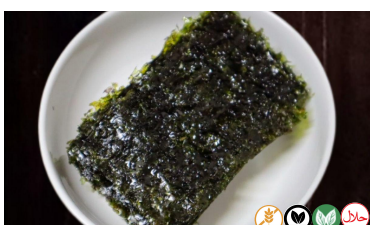
EGG SOUP 계란국 4.0
Korean style egg soup topped with spring onion



KIMCHI 김치 4.9
Traditional Korean fermented cabbage side dish
kimchi contains fish sauce



STEAMED RICE 공기밥 3.0
Plain bowl of rice



ROASTED SEAWEED 구운김 2.5
Crispy seasoned seaweed

there is a 10% charge that applies to all menu items thurs/fri evenings and fri/sat all day



MAPA TOFU DUPBAB
마파 두부 덮밥

Soft tofu stir fried in a spicy chilli sauce with garlic served on a bed of rice

15.5  



JAPCHAE DUPBAB
잡채 덮밥

Stir fried vermicelli noodles with mixed vegetables served on a bed of rice

15.5  



PUMPKIN KOROKKE CURRY
단호박 고로케 카레


Pumpkin korokke covered with vegetable curry sauce with a side of rice

15.5  



TOFU BIBIMBAB
두부 비빔밥

Tofu bibimbab with an assortment of namul, fried egg

Normal 10.9 / Stone 11.9 



TERIYAKI TOFU BBQ
테리야키 두부 바베큐

Fried tofu drizzled in yangnyeom sauce topped with sesame seeds

17.9  



KOREAN FRIED TOFU
두부 튀김

Fried tofu topped with sesame seeds with a side of kimchi and salad with a small bowl of rice

17.9  



KIMCHI FRIED UDON 13.9
김치 볶음우동  

Kimchi fried udon with veg served with a side salad

kimchi contains fish sauce



TERIYAKI TOFU FRIED UDON 13.9
두부 테리야키 볶음우동  

Lightly battered fried tofu & veg stir fried with udon served with a side salad



EGG FRIED RICE 9.2
계란 볶음밥  

Egg fried rice with fried egg on top and seaweed flakes as garnish



KIMCHI FRIED RICE 10.2
김치 볶음밥  

Kimchi fried rice with fried egg on top and seaweed flakes as garnish

kimchi contains fish sauce

SAMYANG RAMYUN

7.5  

Korean hot spicy ramen with an assortment of vegetables

we have 2 ramyuns on the menu, please specify you need SAMYANG if you're vegetarian/vegan

ADD ANY ADDITIONAL TOPPINGS FROM BELOW!



CHEESE 1.0
치즈

EGG 1.0
계란

BEANSPROUTS 1.0
숙주

RICE CAKE 2.5
떡

VEGGIE MANDU 4PC 3.5
만두



ADD BOWL OF RICE & KIMCHI FOR 4.0

SOUPS

** UPGRADE ALL SOUP TO A LARGER PORTION FOR 2.0 EXTRA **



SEAWEED SOUP 9.9

미역국  

Traditional mild tasting seaweed soup served with a bowl of rice



KIMCHI JJIGAE 12.9

김치찌개  

Kimchi stew soup with vegetables served with a bowl of rice *kimchi contains fish sauce*



VEG. DWENJANG JJIGAE 12.9

된장찌개  

Soybean stew soup with tofu & veg