



LUNCH

• • • BBQ Dosirak

Served with rice, house kimchi [G], bean sprout [SS], lettuce

LA Galbi 17.0 [s,ss]

Short rib thinly sliced through bones, marinated in fruity soy

Beef Bulgogi 13.5 [s,ss]

Hand Sliced feather blade, marinated in fruity soy

Jeyuk (spicy pork) 12.5 [s,ss]

Hand sliced pork shoulder, spiced gochujang marinated

Dak galbi (Spicy Chicken) 12.5 [s,ss]

Boneless chicken thigh, spiced gochujang marinate

• • • Teriyaki Dosirak

Served with rice, house kimchi[G], sauteed veg, salad [M]

Salmon teri & prawn tempura 15.5 [FG,CR,SS,S]

Pan-fried salmon teriyaki & prawn tempura

Tofu teri & kimchi rice ball 11.0 [E,G,SS,S]

Pan-fried tofu teriyaki & kimchi rice ball

• • • **Noodle** [G] Served with spiced pickled mouli

Jjam-ppong 10.0 [MO,CR]

Spicy soup noodle with mixed seafood and veg

Jajang-myeon 8.5 [E,SS,S]

Korean udon noodle topped with wok fried mixed veg and black bean sauce

Add pork 1.0

Stir fried udon 8.5 [S,SS]

Wok Stir fried udon with mixed veg, glazed with sweet soy

Add Beef or Seafood [MO,CR] **1.5**

Add Chicken or Pork 1.0

• • • **Hot Pot** Jji-gae (stew)& Tang(broth)

Served with rice

Seafood sundubu stew 9.5 [E,CR,MO,SS]

Soft tofu stew with gochugaru, mixed seafoods, egg yolk

Kimchi stew 8.5 [G,SS]

Fermented kimchi stew with diced pork

Doen jang stew 8.0 [G,SS]

Fermented soybean paste stew

Budae stew 10.5 [G,SS]

Pork, sausage and kimchi in rich spicy broth

Yuk-gae-jang 11.0 [SS]

Hearty and spicy broth with pulled beef

Galbi-tang 11.5 [E]

Nourishing beef short rib broth with glass noodle

• • **ON RICE** Served with spiced pickled mouli

Bulgogi Rice 10.25 [S,SS]

Jeyuk Rice 9.5 [S,SS]

Chicken Katsu curry rice 9.5 [E,G,SS]

Veg Curry rice 8.0 [SS]

Wok Stir fried Veg rice 8.0 [S,SS]

Wok Stir fried Tofu & chili rice 8.0 [SS]

• • • **Biibmbab 9.0** [E,S,SS]

with assorted vegetables and fried egg, Served with spiced pickled mouli

Add soy Chicken 1.0

Add spicy Pork 1.0

Add Beef 1.5

Vegan-Tofu bibimbab (no egg) 9.0

Allergy Key – Crustacean[Cr] Celery[C], Dairy[D] Gluten[G] Fish[F] Egg[E] Lupin[L] Peanut[P] Treenut[TN] Mustard[M] Sesame[Ss] Molluscs[Mo] Sulphur dioxide[SD]

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGY, PLEASE LET YOUR SERVER KNOW. WHILE WE WILL DO OUR VERY BEST TO ACCOMMODATE YOU

@ONNAMENU

You can check the picture of the menu on instagram

BBQ (go-gi-gu-i) from kitchen

Galbi; Scottish prime angus 14.75 [S,Ss]

Thinly spread short rib marinated in fruity soy, ginger soy dip

LA Galbi; Scottish prime angus 13.75 [S,Ss]

Short rib thinly sliced through bones, marinated in fruity soy

Sam-Gyeop-Sal 9.5 [S,Ss]

Hand sliced Berkshire Pork belly, Seasoned miso dip sesame oil

Beef Bulgogi 10.75 [S,Ss]

Hand sliced feather blade, marinated in fruity soy, ginger soy dip

Jeyuk 10.25 [S,Ss]

Hand sliced pork shoulder, Gochujang marinated

Dak-galbi 10.25 [S,Ss]

Gochujang marinated boneless chicken thigh

BBQ side

Pa-muchim 1.75 [S,Ss]

(Shredded spring onion, chilli powder, sesame)

Ssam 2.25[Ss]

(Lettuce leaves, ssamjang sauce)

Ssam set 3.75[S,Ss]

(Extra BBQ condiments)

Rice 2.5

Allergy Key – Crustacean[Cr] Celery[C], Dairy[D] Gluten[G] Fish[F] Egg[E] Lupin[L] Peanut[P]
Treenut[TN] Mustard[M] Sesame[Ss] Molluscs[Mo] Sulphur dioxide[SD]

**IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGY, PLEASE LET YOUR SERVER KNOW.
WHILE WE WILL DO OUR VERY BEST TO ACCOMMODATE YOU**

A discretionary 12.5% service charge will be added to your bill.
All proceeds from the service charge go to our team. Prices are inclusive of VAT

TO START

Yuk-hoe 13.75 [Tn,E,ss]

Korean beef tartare, served with pine nut, pear, sesame and egg yolk

Tempura [G] - with chili garlic mayo [E]

Prawn **8.5** [Cr]

Squid ring **7.25** [Mo]

Mixed vegetables **7.25**

Mandu ;dumpling [G] , soy dipping [S]

Pulled pork **6.75** [Ss]

Vegetable **6.25**

Jap-chaе 8.0 [S,Ss,E]

Glass noodle stir fried with vegetables and sweet soy

Add beef 1.0

Tteok-bokki 8.5 [S,Ss,E,Cr,Mo,G]

Rice cakes covered in spicy sauce with Korean fish cake

Add cheese^[D] **1.0**

Royal tteok-bokki 10.0 [S,Ss,E,Cr,Mo,G]

Stir fried rice cakes, fish cakes and beef in fruity soy

Add cheese^[D] **1.0**

Jeon ;served with soy dipping [S]

Kimchi jeon

Crispy savoury pancake with fermented kimchi

Seafood pajeon

Crispy savoury pancake with mixed seafoods and spring onion

Fried to Share

Kimchi rice ball 5.0 [S,Ss,G,D,E]

Panned rice ball with stir fried kimchi, cheese

Pumpkin croquette, chilli garlic mayo 4.25 [G,E]

Korean fried chicken 9.0 [S,Ss,G]

Double fried boneless chicken thigh coated with choice of sauces

Spicy gochujan g sauce

Soy Garlic sauce

Kkan-pung [S,SS]

Double fried then wok stir fried in chilli oil

Chicken 9.0 [G]

Pork 9.0 [E]

Prawn 10.5 [E,Cr]

Salad

Seaweed & Avocado salad, mustard dressing 5.75 [P,M]

Soft tofu, soy dressing 4.25 [S,Ss]

Tiger prawn salad, miso dressing 8.75 [Ss,Cr]

Banchan (side)

Gim ;Roasted seaweed sheets 1.5 [Ss]

Edamame 3.0

Namul

Spinach 2.5 [Ss] **Spicy pickled mouli 2.5**

Bean sprout 2.0 [Ss]

Modum namul(all above) 5.75

House kimchi 3.0 each

Classic [G] **Cucumber** [Cr] **Mouli** [G]

Modum kimchi(all abovd) 7.5

Allergy Key – Crustacean[Cr] Celery[C], Dairy[D] Gluten[G] Fish[F] Egg[E] Lupin[L] Peanut[P]
Treenut[TN] Mustard[M] Sesame[Ss] Molluscs[Mo] Sulphur dioxide[SD]

**IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGY, PLEASE LET YOUR SERVER KNOW.
WHILE WE WILL DO OUR VERY BEST TO ACCOMMODATE YOU**

CHEF'S SPECIAL

Tang-su-yuk

Potato starch batter fried, dipped in sweet sour sauce, mixed vegetables

Pork 10.0 [E,S,SS]

Prawn 11.5 [Cr,E,S,SS]

Tofu kimchi 10.25 [G,S,SS]

Steamed tofu with stir fried kimchi

Andong-zzim-dak (soy chicken) 11.25 [S,SS]

Soy marinated chicken thigh, braised with glass noodle

Salmon teriyaki 12.0 [F,S,SS]

Pan fried salmon fillet, glazed with teriyaki, served with wok stir fried veg

Bossam 18.5 [S,SS,G]

Boiled pork belly in special stock, served with fresh kimchi, lettuce wrap and ssamjang

Wok veg 6.75 [S,SS]

Wok stir fried Mixed vegetables with fruity soy

Wok chilli Tofu 6.75 [S,SS]

Wok stir fried tofu cubes in chili oil

Allergy Key – Crustacean[Cr] Celery[C], Dairy[D] Gluten[G] Fish[F] Egg[E] Lupin[L] Peanut[P]
Treenut[TN] Mustard[M] Sesame[SS] Molluscs[Mo] Sulphur dioxide[SD]

**IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGY, PLEASE LET YOUR SERVER KNOW.
WHILE WE WILL DO OUR VERY BEST TO ACCOMMODATE YOU**

A discretionary 12.5% service charge will be added to your bill.
All proceeds from the service charge go to our team. Prices are inclusive of VAT

HOT POT Jji-gae (stew) & Tang (broth)

Seafood sundubu stew 9.5 [E,CR,MO,SS]

Soft tofu stew with gochugaru, mixed seafood, egg yolk

Pork & Kimchi stew 9.0 [G,SS]

Fermented kimchi & Pork stew

Doen jang stew 8.0 [G,SS]

Fermented soybean paste & vegetables stew

Budae stew 10.75 [G,SS]

Pork, sausage and kimchi in rich spicy broth

Yuk-gae-jang 11.0 [SS]

Hearty and spicy broth with pulled beef

Galib-tang 11.5 [E]

Nourishing beef short rib broth with glass noodle

Sam-gea-tang 17.25 [G,SS]

Nourishing chicken & ginseng broth
with whole poussin

Side rice 2.5

RICE & NOODLE

Rice

Hot stone Bibimbab 10.5 [Ss,E,S]
; with assorted vegetables & fried egg

Add soy Chicken 1.0

Add Spicy pork 1.25

Add Beef bulgogi 1.5

Vegan-tofu bibimbab (no egg) 10.5

Kimchi fried rice 7.5 [E,S,G,Ss]
wok stir fried rice with fermented kimchi,
topped with fried egg

Add cheese [D] 1.0

Noodles

Jjam-ppong 10.5 [Cr,Mo,G,Ss]
spicy soup noodle with mixed seafood and veg

Jajang-myeon 9.5 [G,E,S,Ss]
Udon noodle topped with wok stir fried pork,
mixed veg and black bean sauce

Stir fried udon 9.0 [G,S,Ss]
Wok stir fried udon with mixed veg, glazed
with sweet soy

Add Pork 1.0

Add Chicken 1.0

Add beef 1.5

Add seafood 1.5 [Cr,Mo]

Allergy Key – Crustacean[Cr] Celery[C], Dairy[D] Gluten[G] Fish[F] Egg[E] Lupin[L] Peanut[P]
Treenut[TN] Mustard[M] Sesame[Ss] Molluscs[Mo] Sulphur dioxide[SD]

**IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGY, PLEASE LET YOUR SERVER KNOW.
WHILE WE WILL DO OUR VERY BEST TO ACCOMMODATE YOU**

A discretionary 12.5% service charge will be added to your bill.
All proceeds from the service charge go to our team. Prices are inclusive of VAT

Asian Drinks

	by glass	Bottle
PLUM WINE, SHINSHU MAY <i>Tremendously mild made with sake, high quality acacia honey scent.</i>	6.8	
GRAPE SOJU 청포도에이슬 <i>Grape flavour, glutinous rice</i>		10.0
CLASSIC SOJU 소주 <i>Soju is a clear, colorless distilled beverage of Korean origin</i>		10.0
MAKGEOLLI (KOREAN RICE WINE) 막걸리 <i>The milky, off-white and lightly sparkling rice wine has a slight viscosity that tastes slightly sweet, tangy, bitter, and astringent. Chalky sediment gives it a cloudy appearance</i>		13.5

COCKTAILS

SOJITO *Soju, Lime, fresh Mint, Mint syrup, Tonic water* 7.8

SOLYCHEE *Soju, Lychee syrup, Lime* 7.8

PODO *Soju, grape flavour, Apple Juice* 7.5

MAKGULINA *Makgeolli, Cassis, Pomegranate syrup*

KIR ROYALE *Cassis, Prosecco* 7.0

MOCKTAILS

MOJITO *lime Juice, Mint syrup, Fresh mint, Tonic water* 5.0

LYCHEE FIZZ *lime Juice, Lychee syrup, Fresh lime, Tonic water* 5.0

VIRGIN ORANGE MOJITO 5.5

Fresh orange juice, fresh mint, lemon juice, fresh lime, Tonic water

SOFT DRINKS

COKE / ZERO COKE 2.3

MILKIS 2.5

Korean's soda, Yogurt flavour

LdH 2.5

Crushed korean pear juice

KOREAN BEER 4.0

CASS (Lager 4%)

LEAF TEA (MUG) 2.1

GREEN TEA

FRESH MINT TEA

EARL GREY

ENGLISH BREAKFAST

WATER (750ml) 3.0

STILL or SPARKLING

COFFEE

ESPRESSO 1.6

DOUBLE ESPRESSO 1.8

AMERICANO 1.9

LATTE 2.6

Iced LATTE 2.8

CAPPUCCINO 2.8

FLAT WHITE 3.0

White Wine

By glass (175ml). Bottle

SAUVIGNON BLANC SOUTH ISLAND, NEW ZEALAND.

7.8 28.0

Elderflower, gooseberry and grapefruit on the nose with an edge of ripe pear. Racy on the palate with a core of orchard fruits.

GAVI DI GAVI D.O.C.G "CONTE ALARI" VILLA SPARINA.

8.0 30.0

The nose is fresh and floral, with good intensity and persistence. In the mouth it is dry and pleasantly cool. The final sensation reminiscent of almonds is typical of the appellation.

CHARDONNAY FRIULI D.O.C, TERRE DI GER

6.8 26.0

Delicate smell and elegant bouquet, with clear aroma of golden apple, pear, citrus and tropical fruits. Dry, with well balanced acidity and softness.

Red Wine

By glass (175ml) Bottle

MALBEC DON APARO, ARGENTINA.

7.8 28.0

Perfumed with rich juicy blackberry flavours and overtones of plum and black cherry.

PRIMITIVO DEL SALENTO IGT, VILLA MOTTURA.

7.0 26.0

Austere bouquet of red jam, sour cherry and walnut. Dry full and velvety at the palate.

CABERNET SAUVIGNON D.O.C VENEZIA, VILLA SANDI

8.5 31.0

Hints of small fruits of the forest, in particular raspberry with a flowery sensation of violets and delicate pink pepper. Dry, flavorsome, with an agreeable touch of tannin. Persistent fruity flavor and slight herbaceous finish.

PINOT NOIR SANT'ELIA, CASTELLO DI SOLICCHIATA.

34.0

Rich and aromatic, dark floral hints, cherry and raspberry fruit with lovely balsamic notes, at the palate rich and mineral with silky tannins.

Rose Wine

By glass (175ml) Bottle

ROSATO DELLE VENEZIE BLUSH, VILLA SAN MARTINO.

6.8 26.0

Aromatic note of light freshly crushed cranberries and mineral elements. Dry light taste and a rounded finish.

Prosecco

By glass (175ml) Bottle

PROSECCO D.O.C TREVISO BRUT "IL FRESCO" VILLA SANDI.

8.2 32.0

Dry fresh taste, elegant floral sensation, with very fine perlage.