



Do

0-3PM AMEN)

		- M I	EAL	. 🗳	
- WIL	L BE SERVED AS A SET WIT			& SALAD DURING LUNCH TIN	/E 11:30
	GYU DON	22		(NO MISO SOUP FOR UD	
	MEWOO's signature menu	of with		UNAGI (EEL) DON	25
	Stir-fried thinly sliced WAGYU been house-made sauce with onsen egg and on rice -Add on Double beef			Char-grilled eel with sliced sweet egg ro seaweed also pickles and onion on rice	lls and
ES	NEGITAMA GYU DON Stir-fried thinly sliced WAGYU bee house-made sauce on rice and spring egg yolk on top -Add on Double beef		BEST	SALMON ABURI DON MEWOO's one of signature menu Lightly torched raw salmon with house-n teriyaki sauce on sushi rice	28.5 made
	KIMCHI CHEESE DON	24	ANTE	OCHAZUKE	28
	Stir-fried thinly sliced WAGYU be house-made sauce on rice with torched cheese, onsen egg and pickles	kimchi, on top		Pan-fried salmon (140G) and spring furikake on rice with hot tea dashi broth	_
	-Add on Double beef	+10	E ST	SPICY SASHIMI BIBIMBAP (회덮밥) 🥒 28
EST	KATSU DON Deep-fried pork-katsu with egg in house sauce with pickles on rice	25 se-made		Diced fresh sashimi, veggies, seaweed with spicy gochujang sauce on side	on rice
			NEW	CRAZY FOR THE ROES (알밥)	30
es	OLD SCHOOL DONKATSU 28 SPICY DONKATSU 29 Keysen at data deep fried most letter with		Assorted fish roes (Tobiko & Mentaiko wi Mayo & Ikura) on the rice with raddish pickle and egg yolk also seaweeds & spring onion o		pickles
	Korean style's deep-fried pork-kats house-made sauce served with rice and			top with fresh wasabi	
	-Extra bowl of sauce +4		e St	CHIRASHI DON	32
	-Add cheese on top +5 BUTA DON Pan-fried thinly sliced pork with minced		E	Assorted sashimi on sushi rice with ginger served with nigiri sauce on side If you are sushi lover this is it!	pickle
	in house-made sauce and onsen egg on			VEGE TEMPLIES LIBOR	٠٠٠٠٠٠٠٠٠٠٠٠
	OYAKO DON	25		VEGE TEMPURA UDON	25
	Pan-fried chicken with egg in hous sauce with pickles on rice	e-maue		Japanese udon noodle soup with a vegetable tempura, onsen egg	
	JAPANESE CURRY	17		*Contains fish in broth*	
Beer	Japanese mild curry with one choice of topping on rice with pickles & furikake			KIMCHI UDON 🌶	26
				Spicy udon noodle soup with kimchi and	l veggies
	-Chicken Karaage -Pork Katsu	+9 +9		with fish-cake skewers	
	-Prawn tempura	+9		DONKOTSU RAMEN	17
	-Vege tempura -Vege croquette	+8 +8		Ramen noodle in donkotsu soup with cho toppings	
•••	MUSHROOM TOFU DON (VG,V)	25		-Chicken Karaage	+9
	Seasonal mushrooms and diced tofu, sea		NEW	-Pork Katsu -Pork chashu	+9 +12
	edamame on rice with hint of truffle of			Durant tomania	+9

-Prawn tempura

-Vege tempura

-Vege croquette

onsen egg *Also available without egg for vegan Kindly ask our staff for (VG)(V) order

, edamame on rice with hint of truffle oil and







ADD ON: UDON / FRESH RAMEN NOODLE / INSTANT NOODLE +5

EST SUKIYAKI NABE

52

Thinly sliced WAGYU beef and seasonal veggies, tofu with house-made dashi broth in a pot . Serve 3 types of dipping sauces and raw egg in a bowl

- *Basic table setting is for two people*
- -Extra raw egg +3
- -Extra serve of sauces +4
- -Extra veggies +15
- -Extra beef +15

SAKE CLAM

35

Sake-marinated clams with buttered dashi broth with spring onion in one pot

ARMY STEW

48

Korean army style stew with ham, sausage, spam, kimchi, pork, baked beans in spicy broth in one pot

(comes with one serve of instant noodle)

SIZZLING

MAKE A MEAL (RICE & MISO) +5

SPICY PORK

25

Stir-fried spicy pork belly and vegetables with house-made spicy sauce on sizzling plate

UNAGI (EEL)

28

Grilled eel with house-made unagi sauce on sizzling plate

SPICY PORK AND SQUID

27

Stir-fried spicy pork belly and squid also vegetables with house-made spicy sauce on sizzling plate

TERIYAKI CHICKEN

26

Stir-fried chicken and vegetables with house-made teriyaki sauce on sizzling plate

BULGOGI

25

Stir-fried wagyu beef and vegetables with house-made bulgogi sauce on sizzling plate

CHEESE BULDAK

30

MEWOO's one of signature menu Stir-fried chicken and veggies with housemade spicy sauce with melted cheese on top on sizzling plate (good size to share)

SIDE

	U.D	-	
BOWL OF RICE	4	MISO SOUP with tofu,spring onion,seaweed in soup	4
BOWL OF SUSHI RICE	5	ONSEN EGG Japanese style poached egg	4
A BOWL OF CURRY	10	KIMCHI	5
MENTAIKO MAYO	4		







ALL SASHIMI SERVED WITH HOUSE-MADE NIGIRI SAUCE

TSUMAMI SET (8PCS SASHIMI+TAKO WASABI+SEAWEEDS) 29

ASSORTED SASHIMI SMALL (16PC) MEDIUM (30PC)

38 69

SALMON SASHIMI SMALL (8PC) MEDIUM (12PC)

22 32



FRESHLY SHUCKED OYSTER SERVED WITH HOT SAUCE & YUZU PONZU

NEW FRESH OYSTER 3.5 (EACH)

SHUCKED TO ORDER 20 (HALF-DOZEN)

40 (DOZEN)





ENTREE

MAKE A MEAL (RICE & MISO) +5

EDAMAME (VG,V,GF)

Boiled soybeans with sea salt



FW RENKON CHIPS (V,VG)

12

Deep fried lotus root chips with house-made spicy yuzu mayo

(serve without sauce for VG)

AGEDASHI TOFU

14

Lightly deep fried tofu in house-made sauce with bonito flake *contains fish*



NASU DENGAKU (V)

18

Lightly deep fried eggplant with homemade tama miso sauce on top *contains egg*



CAULIFLOWER YAKI (V)

17

Deep-fried cauliflower with house-made tofu sesame sauce and garlic *contains egg*

VEGE TEMPURA(V)

16

Deep-fried vegetables with house-made yuzu ponzu sauce *contains egg*

VEGE CROQUETTE (v)

16

Deep-fried Japanese potato croquettes (3pcs) with Japanese mayo on top and salad *contains egg*

SWEET POTATO CROQUETTE (V)

Deep-fried sweet potato croquettes (4pcs) with sweetened condensed milk

contains egg

VEGE GYOZA (VG,V,GF)

Pan-fried vege gyoza with yuzu-kosho, housemade dipping sauce on the side (6pcs)

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PORK GYOZA

Pan-fried pork gyoza with yuzu-kosho, housemade dipping sauce on the side (6pcs)



CHICKEN KARAAGE

16

Japanese style of deep fried boneless chicken and kewpie mayonnaise on side

+Mentaiko mayo +4



KOREAN FRIED CHICKEN (KFC) 40

Korean style of boneless fried chicken (650g)

- serve with raddish pickles and cabbage salad -Half+Half +2 (Choice of two sauce)
- -Original
- -Sweet chilli ≥ +2
- -Soy garlic +2
- -Snowing cheese +3
- *Extra dipping sauce (Each) +4
- *Extra pickle +4



MARKET STYLE FRIED CHICKEN 35

Traditional Korean market style of chicken serve with raddish pickles and cabbage salad *Allow us to cook for min 15m *

- *Sweet chilli sauce

 +4
- *Soy garlic sauce +4
- *Extra pickle +4

YAKI SCALLOP

14

Grilled scallops in a shell with creamy miso sauce on top (2pcs)

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TAKO WASABI

14

Raw octopus (TAKO) flavored with spicy wasabi served with seaweed

TAKOYAKI

12

Deep fried octopus (tako) ball with bonito flakes on top (5pcs)



EBI HURAI

16

Deep fried panko prawn tempura 6pcs with sweet chilli sauce as a dip



KAMA YAKI

19

Grilled kingfish collar served with house-made nigiri sauce and grated radish & lemon *Allow us to cook for min 15m *



AJI HURAI

29

Deep fried yellowtail fish (AJI) served with house-made tartar sauce and cabbage salad & lemon (3pcs)





	ALCOH	HOL ———	_		
BEER III		MEWOO HOUSE WINE	10		
SAPPORO (TAP)	13	A CHOICE OF WHITE / RED (G)			
MONSUTA OKINAWA DRY LAGER / DARK BEEF	12	JAPANESE SUNTORY CHU-H	II		
KIRIN / ASAHI CASS / TERRA / KLOUD	10	SPARKLING PEACH/GRAPE SAKE	12		
KOREAN SOJU L CHAMISUL / JINRO / SERO	16	JAPANESE WINE YUZU WINE 240ML PLUM WINE G/B	18 L2 / 40		
) PEACH / APRICOT / KOREAN PLUM 자	누 18	JAPANESE SAKE (BTL)			
NEW 소맥세트 (SO-MAEK SET)	29	MEWOO HOUSE SAKE A CHOICE OF WARM OR ROOM OR COLD	15		
2 KOREAN CAN BEER + 1 PLAIN SOJ	U	KIZAKURA YAMAHAI MEDIUM RICH , SEMI SWEET / 300ML	20		
KOREAN RICE WINE	16	KIZAKURA NIGORI CLOUDY SAKE , FRESH LIGHT , MEDIUM DRY / 3	25 00ML		
PLAIN / CHESTNUT 700-750ML		KINOKUNIYA FRESH , MELLOW AROMA , GENTLE , SEMI DRY	25 / 300ML		
JAPANESE WHISKY WITH TONIC WATER, LEN	14 //ON	HANA KIZAKURA CLEAN , LIGHT , SEMI SWEET , FLORAL / 300ML	25		
YUZU HIGH BALL 330ML BTL MADE FROM YUZU INFUSED IN SEMI-DRY SA	16 KE	RIHAKU BLUE PURITY LIGHT, SMOOTH, DRY / 300ML	30		
AND CARBONATED FOR EXTRA REFRESHME		DAKU NIGORI CLOUDY SAKE , MEDIUM RICH, SEMI SWEET / 7	55 20ML		
NEW JAPANESE WHISKEY 60ML BY G		ONIGOROSHI	49		
SUNTORY TOKI	16	CLEAN, FRUITY, DRY / 720ML			
NIKKA MIYAGIKYO	22 28	HATSUMAGO JUNMAI MADE WITH TOP QUALITY RICE, LIGHT FRUITY	69		
YAMAZAKI DISTILLER'S RESERVE	20	SMOOTH RICH BODY, DRY SHARP FINISHING			
————— SOFT DRINKS ————					
KOMBUCHA		COKE / ZERO / FANTA / SPRITE / SOLO	4		

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	-YUZU+MANDARIN -LYCHEE & STRAWBERRY -DOUBLE GINGER & LIME	8	BONG BONG GRAPE / PEACH / STRAWBERRY / OR. PEAR JUICE		
BEST	MEWOO ADE		MILKIS	4.5	
	-JEJU MANDARIN 제주 초록감귤	6	WELCHS (GRAPE)	5	
	-HONEY LEMON		JUICE	4	
	-HONEY YUZU		ORANGE / APPLE		
	-HONEY GRAPE FRUIT	5	SPARKLING WATER S:500ML M:750ML	6/8	
	-GENMAI CHA	3		_	
	-HOJI TEA	(EXTRA CUP 2.5)	TONIC WATER	5	
	-SWORD BEAN TEA 작두콩차		SPRING WATER	3.5	
	-JASMINE GREEN TEA	*CLINI 1006 / DLIDI	IC HOLIDAY 15% OF		

SUN 10% / PUBLIC HOLIDAY 15% OF SURCHARGE APPLIED ON ALL BILLS THANK YOU FOR UNDERSTANDING