

YORI

DAEJI GALBI 돼지갈비	\$24 / \$30
Marinated grilled pork ribs with whole garlic and fresh greens	
SOGALBI 소갈비	\$34 / \$40
Short-rib marinated for 24 hours, served with fresh greens	
YUKHOE 육회	\$22 / \$28
Korean style beef tartare with chips	
DAKGANGJUNG 닭강정 Peanut	\$18 / \$24
Korean style fried chicken with sweet chilli sauce	
EONYANG BULGOGI 언양 불고기	\$22 / \$28
Thinly pressed, flame-grilled beef	
WAGYU STEAK 와규 스테이크	\$42 / \$48
Wagyu Scotch Fillet MB 4-5	

SIDE

*Available with main dish orders only

SAENGSEON TWIGIM 생선 튀김	\$18
Crispy market fish fillet with fresh Cheongyang pepper mayonnaise	
MULHOE 물회	\$16
Spicy ceviche in cold gochujang broth	
YUKJEON 육전	\$12
Pan-fried thinly sliced beef, coated in egg	
DAK KOCHI 닭꼬치	\$7
Grilled chicken skewer	
DDEOK KOCHI 떡꼬치 Peanut	\$7
Fried rice cake skewer	
GALBI KOCHI 갈비 꼬치	\$7
Beef Galbi skewer	
BAP 밥	\$4
Black rice made fresh	
SOUP OF THE DAY 오늘의 국	\$6
Various Korean soups *Inquire staff for today's soup	

SOT BAP

SAENGSEON SOT 생선 솥	\$32
Grilled market fish, spring onion with rice cooked in a Sot	
STEAK SOT 스테이크 솥	\$32
Grilled Beef steak, spring onion with butter rice in a Sot	
CHICKEN SOT 치킨 솥	\$28
Grilled chicken, spring onion with rice cooked in a Sot	
BEOSUT SOT 버섯 솥	\$28
Sauteed wild mushroom with vegan butter rice in a Sot	
HAEMUL SOT 해물 솥	\$32
Sauteed seafood, spring onion with butter rice in a Sot	
EONYANG BULGOGI 언양 불고기	\$10
Thinly pressed, flame-grilled beef *ADD ON FOR SOT BAP, HALF PORTION	

SOUP

ONBAN 온반	\$26 / \$32
Slow-cooked beef brisket soup, served with rice	
YUKGAEJANG 육개장	\$26 / \$32
Slow-cooked spicy beef, served with rice	

NOODLE

MULHOE GUKSU 물회 국수	\$28 / \$34
Spicy ceviche in cold Gochujang broth served with noodles and various seafood	
ONMYEON 온면	\$26 / \$32
Slow-cooked beef brisket noodle soup	
BIBIMGUKSU WITH YUKJEON 비빔국수 육전	\$26 / \$32
Spicy cold noodles served with pan-fried thinly sliced beef, coated in egg	
DEULKIREUM MAKGUKSU 들기름 막국수	\$19 / \$25
Buckwheat noodles mixed with perilla oil, seeds and seaweed flakes	

SOT

CHEF'S SPECIAL SHARED DINING

Our signature dishes, curated for shared dining at better value, Minimum 2 people

HANSANG

\$45 per person

EONYANG BULGOGI

Pressed,
flame-grilled beef

SOT BAP

of your choice

DESSERT

Deulkireum Yagwa
Ice Cream

JANCHI

\$49 per person

MULHOE

Spicy ceviche in cold
gochujang broth

EONYANG BULGOGI

Pressed,
flame-grilled beef

SOT BAP

of your choice

DESSERT

Deulkireum Yagwa
Ice Cream

SURA

\$59 per person

MULHOE

Spicy ceviche in cold
gochujang broth

WAGYU STEAK

Wagyu
Scotch Fillet MB 4-5

SOT BAP

of your choice

DESSERT

Deulkireum Yagwa
Ice Cream

DRINK & DESSERT

RED WINE

2019 MISSION ESTATE RESERVE SYRAH, HAWKES BAY, NZ	12	55
2019 CORKCUTTERS GRENACHE, BAROSSA VALLEY, SA	14	65

WHITE WINE

2023 CORKCUTTERS SAUVIGNON BLANC, ADELAIDE HILLS, SA	13	60
2022 EUGENIO COLLAVINI CHARDONNAY, DEI SASSI COLLIO	15	70

COCKTAIL

BOKBUNJA RHAPSODY soju, Korean black raspberry wine, tonic	17
SOUL JUICE soju, plum, tonic	17
GOLDEN YUZA DREAM makgeolli, soju, yuza	17
HONEY MOON MAKGEOLLI makgeolli, honey, milk	17
POME BARAM makgeolli, pomegranate, tonic	17
VERY BERRY BLAST Bokbunja-ju, raspberry, tonic	17

KOREAN ORIGINALS

SOJU	17
FLAVOURED SOJU green grape / grapefruit	18
MAKGEOLLI rice / chestnut	20
BEER Cass / Kloud	8

TEA hot / cold

GREEN TEA	8
LEMON TEA	8
YUZA TEA	8
GREEN PLUM TEA	8
GRAPEFRUIT HONEY BLACK TEA	8

ADE

YUZA ADE	8
GREEN PLUM ADE	8
LEMON ADE	8
GRAPEFRUIT ADE	8

SOFT DRINK

STILL WATER	4
SAN PELLEGRINO	6
SODA coke / coke zero / sprite	4
CRUSHED PEAR JUICE	4
MILKIS	6

DESSERT

HODU GWAJA Walnut Home-made walnut bread stuffed with sweet red bean paste	4
SUJEONGGWA PANNA COTTA Panna cotta with sweet and fragrant Sujeonggwa	12
DEULKIREUM YAKGWA ICE CREAM Korean traditional honey sweet served with vanilla ice cream and perilla oil	14