

STARTER

VEGETABLE MANDU (5)	VG	5.8
Pan Fried vegetable dumplings		
CHICKEN MANDU (5)		6.8
Pan Fried Chicken & Veggie dumplings		
TOFU SALAD	VG	6.9
Lightly deep fried tofu & salad served with sweet, tangy, wasabi dressing		
BULGOGI SALAD		6.9
Beef Bulgogi & salad served with sweet, tangy, wasabi dressing		
JAPCHAE		8.8
Sweet potato glass noodle stir fried in our special soy sauce and slices of beef		
YANGYEUM KOREAN FRIED CHICKEN (6)		9.2
Deep fried wings tossed in our sweet, sticky chilli sauce sprinkled with toasted sesame seeds		
SOY KOREAN FRIED CHICKEN (6)		9.2
Deep fried wings tossed in our sweet, tangy, garlic soy sauce sprinkled with toasted sesame seeds		
CHICKEN KATSU		8.9
deep fried crispy chicken topped with Korean sweet & Sour sauce, served with salad		
SPICY PRAWN (5)		10.5
Deep fried crispy king prawn tempura served with sweet chilli dip		
TOFU KIMCHEE	GFO 	8.3
Lightly fried tofu with stir-fried kimchee, sesame pork and spring onions		
DUKBOKGI	 	9.5
Rice cake & Fish cake with vegetables in our special Korean spicy sauce		
PA JEON		9.5
Savory Korean pancake with seafood & Spring onions served with soy & apple cider vinegar dip		
KIMCHEE JEON	VG	8.9
Savory Korean pancake with kimchee & Spring onions served with soy & apple cider vinegar dip		

Vegetarian **V** Vegan **VG** Vegan Option **VGO** Gluten Free **GF** Gluten Free Option **GFO** Nut **N** Mildly Spicy  Spicy  

All Our dishes may contain traces of Soy, Gluten, Egg & nuts; **PLEASE ASK** if you have any dietary needs
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LIME ORANGE

Korean Restaurant

SIDES

SUKJU NAMUL Mildly seasoned sesame beansprouts	VG,GF	3.5
KIMCHEE Vegan fermented pickled cabbage made with chilli and garlic	VG,GF 🌶️	4
CUCUMBER KIMCHEE Cucumber and pears tossed in our special kimchee marinade	VG,GF 🌶️	6.9
SPINACH Mildly seasoned sesame spinach	VG,GF	4
KIM GUI Roasted crispy sesame seaweed	VG,GF	3.5
MODUM NAMUL Assorted vegetables (Beansprouts, Spinach, Radish, pickled Cucumber)	VG,GF	5.9
FRESH LETTUCE Fresh Lettuce (for Korean BBQ dishes)	VG,GFO	2.2
MISO SOUP Fermented soybean soup	VG	2.2
STEAMED RICE	VG,GF	2.4

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Recommended BIBIMBAP

One of Korea's Most popular, traditional rice dish served with 7 different vegetables;
all individually marinated with a choice of topping and Koeran Chilli paste (on the side)
for you to mix everything in together

TOFU BIBIMBAP	V,VGO,GFO	13.5
Steamed rice with 7 marinated vegetables, egg yolk and Tofu		
KIMCHEE BIBIMBAP	V,VGO,GF	13.5
Steamed rice with 7 marinated vegetables, egg yolk and Kimchee		
CHICKEN BULGOGI BIBIMBAP		14
Steamed rice with 7 marinated vegetables, egg yolk and Chicken Bulgogi		
BEEF BULGOGI BIBIMBAP		14.4
Steamed rice with 7 marinated vegetables, egg yolk and Beef Bulgogi		
PORK BULGOGI BIBIMBAP		14
Steamed rice with 7 marinated vegetables, egg yolk and Pork Bulgogi		
SEAFOOD BIBIMBAP		14.4
Steamed rice with stir-fried mixed seafood, onions, spinach and peppers		

All Bibimbaps are served in Hot Stone Bowls
with a complimentary bowl of Miso Soup

FRIED RICE

KIMCHEE FRIED RICE	 V	10.5
Kimchee fried rice with fried egg on top served with Miso Soup		
EGG FRIED RICE	V	9.5
Egg fried rice with fried egg on top served with Miso Soup		
ADD YOUR PROTEIN		3
Spicy Chicken Bulgogi		
Spicy Pork-Belly Bulgogi		
Tender Beef Bulgogi		
Crispy Teriyaki Tofu	V	



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Recommended

KOREAN BBQ & GRILL

One of Korea's Most popular, traditional meat dish called Bulgogi
It's all in the sauce, we use fresh, flavour rich ingredients like Garlic
Ginger, Onion, Sesame oil, pears and many more - to create the taste of Korea
Recommended to eat with Fresh Lettuce & Rice; like a wrap

SPICY CHICKEN BULGOGI		14.5
Chicken cubes marinated in Spicy bulgogi sauce, cooked with Onions & peppers topped with toasted sesame seeds		
SPICY PORK BELLY BULGOGI		14.5
Thinly sliced Pork Belly marinated in Spicy bulgogi sauce, cooked with Onions & peppers topped with toasted sesame seeds		
SOY PORK BELLY BULGOGI		14.5
Thinly sliced Pork Belly marinated in bulgogi sauce, cooked with Onions & peppers topped with toasted sesame seeds		
PORK BELLY	GFO	14.5
Thinly sliced Pork Belly served on top of Onions & peppers with soy bean paste & Sesame oil on the side		
TENDER BEEF BULGOGI		15.5
Thinly sliced Beef marinated in bulgogi sauce, cooked with Onions & peppers topped with toasted sesame seeds		
RICE	2.4	
FRESH LETTUCE	2.2	






**There is a minimum order of 3 dishes If you wish to use the table Grill,
Please let us know whilst you're ordering**
Due to the limited tables we have, we're sorry if we cannot offer you a table with a Grill

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NOODLES

Our popular noodle dishes are a slight fusion of the asian cuisine
Made with popular ingredients like Soy sauce, Garlic, Ginger, Konbu and sesame oil
If you're craving noodles, you're at the right page

JJAMBONG UDON SOUP	GFO 	14.9
Spicy flamed mixed seafood soup with Garlic, Mushroom, onion, pepper, bamboo shoots and udon noodles		
JJAMBONG RAMEN SOUP	GFO 	14.9
Spicy flamed mixed seafood soup with Garlic, Mushroom, onion, pepper, bamboo shoots and instant ramen noodles		
SEAFOOD UDON		14.5
Stir-fried thick udon noodles with mixed seafood, Garlic, Ginger, Onion, Peppers, sesame oil & our home made soy paste		
CHICKEN KATSU UDON		13.9
Stir-fried thick udon noodles, Garlic, Ginger, Onion, Peppers, sesame oil & our home made soy paste topped with crispy sweet and sour chicken katsu		
TOFU UDON	VG	12.9
Stir-fried udon noodles, Garlic, Ginger, Onion, Peppers, sesame oil & our home made soy paste topped with lightly fried tofu tossed in our cinnamon Teriyaki sauce		
SPICY CHICKEN BULGOGI EGG NOODLE		13.9
Stir-fried Spicy egg noodles with Chicken Bulgogi, Onion, Pepper, Garlic, Ginger and our home made soy paste		
SPICY PORK-BELLY BULGOGI EGG NOODLE		13.9
Stir-fried Spicy egg noodles with Pork Bulgogi, Onion, Pepper, Garlic, Ginger and our home made soy paste		
SPICY MIXED SEAFOOD EGG NOODLE		14.5
Stir-fried Spicy egg noodles with mixed seafood, Onion, Pepper, Garlic, Ginger and our home made soy paste		

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SOUP

When you go to Korea, you cannot leave the place without trying one of these famous, flavour packed, delicious soups
Enjoyed all year around

SOFT TOFU SOUP



13.5

Mildly spicy silken tofu soup with veggies & egg served in our hot stone pot served with Rice (seafood stock)

KIMCHEE JIGGAE



14

One of Korea's all time favourite, Mildly spicy & sour kimchee soup with tofu and pork served in our hot stone pot - served with Rice

HOT POT BULGOGI

14.5

Thinly sliced beef Bulgogi served in our home made soup base with spinach and sweet potato glass noodles in our hot stone pot - served with Rice

SPICY PORK RIBS



14.5

Slow cooked, tender pork ribs in our rich spicy home made broth served in our hot stone pot, served with rice

KIMCHEE JIGGAE RAMEN



14

Spicy & Sour kimchee soup (pork broth) with Korean instant ramen noodles served in our hot stone pot

HOT POT (for two)

Our Sharing Hot pot cooked in front of your eyes (gas burner)
Watch all the ingredients bubble into a master-piece
Served with 2 complimentary steamed rice

BUDDAE JIGGAE (Army Stew)



36.9

The famous Korean Army Stew with our kimchee soup base, Ramen, 2 type of mushroom's Haricot-beans, Spam, Sausage, Beansprouts, onions

ADD ON?

Rice Cake	3	Spicy Pork-Belly Bulgogi	6
Tofu	3	Soy Pork-Belly Bulgogi	6
Sausage	3	Spam	4
Ramen	3	Glass Noodle	4

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SET MENU

SET MENU 1		P/P 24.5
Starter	Vegetable Mandu (4)	
Main	Chicken Bulgogi Bibimbap	
Drink	Beer / 125ml wine & K Barley Tea/ K Green Tea	
SET MENU 2		24.5
Starter	Vegetable Mandu (4)	
Main	Chicken Katsu Udon	
Drink	Beer / 125ml wine & K Barley Tea/ K Green Tea	
SET MENU 3	V,VGO	23.5
Starter	Tofu Salad	
Main	Kimchee Bibimbap	
Drink	Beer / 125ml wine & K Barley Tea/ K Green Tea	
SET MENU 4 (Minimum order of 2)		26.5
Starter	Kimchee Jeon (4)	
Main	Beef/Chicken/Pork Bulgogi + rice & Lettuce	
Drink	Beer / 125ml wine & K Barley Tea/ K Green Tea	
SET MENU 5		29.9
Starter	Japchae	
Main	Beef Bulgogi Bibimbap + Chicken Bulgogi (100g)	
Drink	Beer / 125ml wine & K Barley Tea/ K Green Tea	

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DRINKS

SOFT DRINK	2.8	JUICE	3.3
Coke		Orange	
Diet Coke		Apple	
Sprite		Cranberry	
SWEET RICE PUNCH	3.5	HOT CITRUS TEA	3.9
SWEET CINNAMON PUNCH	3.5	HOT PLUM TEA	3.9
HOT KOREAN GREEN TEA	2.7	ICED CITRUS TEA	4.7
HOT KOREAN BARLEY TEA	2.7	ICED PLUM TEA	4.7
HOT HONEY GINSENG TEA	3.9	STILL/SPARKLING WATER	
		Small	3.5
		Large	5.5

BEER & WINE

BEER	330ml			ROSE		
CASS (Korean Beer)		5.2		La Lande Cinsault Rose; FRANCE		24.8
PERONI		4.7				
WHITE WINE				RED WINE		
TREBIANNO, Rometta; ITALY		23.9		SANGIOVESE, Rometta; ITALY		23.9
	125ml	4.9			125ml	4.9
	175ml	5.7			175ml	5.7
SAUVIGNON BLANC, Calvet; FRANCE		24.9		MONTEPULCIANO, Biferno; ITALY		29.9
VIIGNIER, Leduc; FRANCE		28.9		Rioja - Reserva, Campo Dorado		37

KOREAN ALCOHOL

FLAVOURED SOJU	350ml	12.5
Strawberry		
Green Grape		
Plum		
ORIGINAL SOJU	330ml	12
BEKSEJU	375ml	13.9
Made with Ginseng & 11 other Herbs		
MAKKOLLI	750ml	15.9
unfiltered, cloudy rice wine		
"The oldest known Korean Alcohol"		

DESSERT

BLACK SESAME ICE-CREAM	N	3.5
GREEN TEA ICE-CREAM	N	3.5