### SIDES

#### **KIMCHI**

Vegetables fermented in a salty and spicy marinade of Ginger, Garlic, Chilli and Spring Onions

Assorted Kimchi	8
Chinese Cabbage	4.5
Cucumber	4.5
Radish	4.5

### **NAMUL**

Vegetables prepared in a Vinegar and Sesame Oil based marinade

<ul> <li>Assorted Namul</li> </ul>	6
• Spinach	3
Bean Sprouts	3
Radish & Carrots	3

### SALAD

<ul> <li>HACHI Salad</li> </ul>	5.8
with Japanese Onion Sauce dressin	g
<ul><li>Tomato Salad</li></ul>	3.8
with Chili Vinegar dressing	





Vegetarian AvailableVegetarian

<ul> <li>Spring Onions         marinated in a Chilli Vinegar Sauce     </li> </ul>	3.2
Cold Tofu • Soy Sauce	4
• Spicy Sauce	4.5
Shio Cabbage     Income at the president of Cabbage	4.5
Japanese style marinated Cabbage Edamame • Salt	3.5
Soy Sauce & Butter	3.9
Vinegared Mozuku Seaweed	3.8
Chicken Karaage Japanese style fried Chicken	6.8
Ika Geso Karaage Fried Squid Tentacles	6.8
Wakasagi Karaage  Japanese style fried Whitebait Fish	4.2
Fried Takoyaki 6 pieces with Takoyaki Sauce, Bonito Flakes & Seaweed	6.2
• Fried Padron Peppers	6
Fried Chicken Gyoza 5 pieces	5.8
Agedashi Tofu	5.8
Fried Tofu with Soy Sauce     Nasu Dengaku     Fried Asharding with Sweet Mice.	6.6
Fried Aubergine with Sweet Miso  • Japchae	8.8

All prices include VAT at the current rate.

12.5% Service Charge will be added to your bill.

Glass Noodles stir fried with Beef and Vegetables

Allergy Statement: For more information, please ask a member of staff.
Our restaurant uses Genetically Modified Oil.

# MAIN

### SOUP

Soup made from a Seafood based broth

0.0
4.3
4.8

### NOODLES

Vegetarian AvailableVegetarian

Cold Noodles	9.8
with Beef broth	
Spicy Cold Noodles	11.5
without Beef broth	

### **STEW**

Miso Soup

Spicy stew with Seafood broth, Kimchi and vegetables cooked in a stone pot

Tofu	8.8
Pork	8.8
Chicken	8.8
Duck	9.8
Oyster	11.8

### RICE

1.8

	Bibimbap •	Regular	10.8
		Hot Stone Bowl	12
	Beef Curry	Regular	10
		Hot Stone Bowl with Cheese	12.5
•	Rice Ball		2.2
•	Steamed Ri	ce	2





## BBQ

### BEEF

Tongue	Regular	Tan	8.8
	Premium	Jo Tan	11.9
Short Rib	Regular	Kalbi	8.8
	Premium	Jo Kalbi	11.9
Oyster Blade	Regular	Misuji	11.9
	Premium	Jo Misuji	13.9
Tri Tip		Tommosankaku	11.9
Hanging Tend	er	Harami	11.9
Bavette		Kainomi	11.9
Japanese Wagy	u Ribeye	60g   3 slices   4 slices	25
		80g   4 slices	33
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### PORK

Pork Belly   Kalbi	7.2
Iberico Pork Jowl   Ton Toro	7.8
Japanese Sausage 5 pieces	5.8

### SEAFOOD

Prawn 5 pieces	10.8
Squid	8.9
Scallop 4 pieces	8.8
Oyster	6.8

### **OTHER MEATS**

Chicken	4.9
Duck Breast	8.5

### **VEGETABLES**

Assorted Vegetables	10.8
Eringi	5
Shiitake	5
Padron Pepper	4
Onion	3.8
Pumpkin	3.8
Sweet Potato	3.8
Potato	3.8
Courgette	3.8

### SIDES

Lettuce Wrap   Sanchu	3
Korean Seaweed	2

### SAUCE

Negi Shio Chopped Spring Onions in Sesame Oil and Salt Sanchu Miso	1 1
Wasabi	1
Please ask a member of staff for	

Please ask a member of staff for Garlic paste and Kochujang.

Korean fermented Red Pepper paste