

KOREAN MENU

Small Plates

Kimchi Jjigae

Pork or tofu

Aged kimchi, vegetables, gochugaru, gochujang

Japchae

Stir fried glass noodles made of
sweet potato starch

Carrots, spinach, mushrooms,
soy sauce, sesame oil

Namul

Seasoned and sautéed vegetables (spinach,
soybeans sprouts, carrots, cabbage)

Tteokbokki

Spicy stir fried rice cakes,
gochujang sauce, fish cakes,
boiled eggs

Entrees

Served with Banchan - small side dishes served with rice and main dishes
(Korean pancakes, fish cakes, dried seaweed)

Bulgogi

Marinated slices of beef or pork

Stir fried vegetables

Served with steamed white rice

Galbi

Grilled marinated beef short ribs

Served with lettuce wraps and
dipping sauces

Samgyeopsal

Thick slices of grilled pork belly

Served with lettuce wraps,
kimchi, scallion, pickled daikon

Bibimbap

Mixed rice, sautéed vegetables,
fried egg, sliced pork belly,
gochujang

Desserts

Hangwa

Traditional sweets and cookies

Rice flour, honey, nuts, fruits

Hotteok

Sweet pancakes, brown sugar,
cinnamon, chopped nuts

Baesuk

Poached pears, honey, ginger,
pine nuts

Gotgamssam

Walnut stuffed dried
persimmons, soy honey glaze