

LUNCH & T/A

-----MAIN-----

SALAD

CHICKEN -KARAAGE or TERIYAKI or SPICY	14
SPICY PORK-GF*	14
BULGOGI (SOY GARLIC BEEF)-GF*	16
SPICY PORK SPARE RIBS	17
TOFU (ORGANIC FIRM TOFU w SWEET MISO)-VG, GF	15
ADD ON-FRIED EGG 2.5	

STEAMED RICE w GREENS

CHICKEN- KARAAGE or TERIYAKI or SPICY	14
SPICY PORK	14
BULGOGI (SOY GARLIC BEEF)	16
SPICY PORK SPARE RIBS	17
TOFU (ORGANIC FIRM TOFU w SWEET MISO) VG, GF*	15
ADD ON-FRIED EGG 2.5	

KIMCHI FRIED RICE w GREENS

CHICKEN- KARAAGE or TERIYAKI or SPICY	16
SPICY PORK	16
BULGOGI (SOY GARLIC BEEF)	18
SPICY PORK SPARE RIBS	19
TOFU (ORGANIC FIRM TOFU w SWEET MISO)-V,GF*	17
ADD ON-FRIED EGG 2.5	

YAKI UDON w GREENS

CHICKEN- KARAAGE or TERIYAKI or SPICY	16
SPICY PORK	16
BULGOGI (SOY GARLIC BEEF)	18
SPICY PORK SPARE RIBS	19
TOFU (ORGANIC FIRM TOFU w SWEET MISO) VG*	17

UDON SOUP (NOT AVAILABLE AT DINNER TA)

TERIYAKI CHICKEN	16
SPICY CHICKEN	16
SPICY PORK	16
BULGOGI (SOY GARLIC BEEF)	18
VEGE TEMPURA-V	17

JAPANESE CURRY w STEAMED RICE & GREENS (NOT AVAILABLE AT DINNER TA)

VEGE TEMPURA-VG	16
CHICKEN KARAAGE	17

KIMCHI STEW w STEAMED RICE & GREENS

TOFU V	19	SPICY PORK SPARE RIBS	22
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BIBIMBAP

STEAMED RICE, 6 COOKED VEGES, FRIED EGG, NORI FLAKES	
SEASONAL VEGES GF*, VG*	17
BULGOGI (SOY GARLIC BEEF)	18

CHOOSE SAUCE

GOCHUJANG (KOREAN CHILI PASTE)**RECOMMENDED**
SSAMJANG (KOREAN CHILI PASTE + FERMENTED SOY BEAN PASTE)
SOY

POKE

SUSHI SEASONED RICE, GREENS, KOREAN EGG ROLL, EDAMAME, TOBIKO (FLY FISH EGG), NORI FLAKES, PICKLED CUCUMBER	
SALMON-GF*	21
TUNA-GF*	23

CHOOSE SAUCE

CHOJANG (SPICY, SWEET & TANGY) **RECOMMENDED**
SOY

-----SNACK-----

KOREAN FRIED CHICKEN

ORIGINAL w PICKLED RADISH & CHILI MAYO	13
SWEET & SPICY w PICKLED RADISH	13

JUST KARAAGE

JAPANESE STYLE FRIED CHICKEN w JAPANESE MAYO & KATSU SAUCE	12
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BROCCOLI TEMPURA

ORIGINAL w SOY-VG	10
SWEET & SPICY- VG*	10

MAYO SWEETCORN CHEESE-V

12

TAKOYAKI

JAPANESE MAYO, KATSU SAUCE & BONITO FLAKES	10
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EDAMAME w SEA SALT -GF, VG

7

CHIPS W KIMCHI SALT GF, VG

4

SMALL

EDAMAME, Sea salt -gf, vg **8**

RENCKON CHIPS w Mayo -vg **8**

NORI TACO (2 pcs)
Spicy Tuna 15/ Salmon 14/Pork 13/Beef 13 / Tofu -vg* **13**

KOREAN FRIED CHICKEN **13**
Original w Chili mayo
Sweet & spicy

KARAAGE CHIKEN w Jalapeno mayo **13**

GOCHUJANG PORK RIBS **19**

PORK & CABBAGE GYOZA (5pcs), Soy vinegar, Kimchi oil **13**

AGEDASHI TOFU Soy broth, Bonito Flakes **12**

TAKOYAKI **12**

BROCCOLI TEMPURA **10**
Original-vg or
Sweet & spicy-vg*

KIMCHI SALT CHIPS (Shoe strings) -vg, gf **5**

GF-Gluten free, V-Vegetarian, VG-Vegan

*Option's available upon request

Please advise our staff of any **special dietary** requirement

MAIN

HAN-SANG

w Steamed rice, 4 side dishes & your choice of main below

Salmon Teriyaki-gf 28

Beef 25/ Spicy pork 25/ Chicken-Karaage or Teriyaki or Spicy 25 each / Tofu -gf*,vg* 25

Spicy pork spare ribs 27

Any extra side dishes 2.5 each

KIMCHI FRIED RICE

Beef-gf* 21/ Spicy pork- 19/ Chicken-Karaage or Teriyaki or Spicy 19 each/ Tofu -gf* 19

Spicy pork spare ribs 22

Add on Fried egg 2.5

BIBIMBAP

Steamed rice, Cooked veges, fried egg, Nori flakes,

Seasonal veges -gf*,vg* 19 Bulgogi-gf* 21 (Soy garlic beef)

Choose sauce

Gochujang (Korean chili paste), Soy

Ssamjang (Korean chili + fermented soybean)

POKE

Sushi seasoned rice, Korean style egg roll, Tobiko (Fly fish egg), Edamame, Nori flakes, Pickled cucumber

Salmon-gf* 23 Tuna-gf* 23

Choose sauce

Chojang (Sweet, spicy & tangy), Soy

KIMCHI STEW w Steamed rice & greens

Tofu-v 20 Pork spare ribs 22

JAPCHAE (Glass noodle) & greens

Tofu-vg 19 Beef 21

YAKI UDON

Beef-gf* 21/ Spicy pork- 19/ Chicken-Karaage or Teriyaki or Spicy 19 each/ Tofu -gf* 19

Spicy pork spare ribs 22

Add on Fried egg 2.5

DESSERT

GREEN TEA ICE CREAM 6

EXTRA

Steamed rice 3 Kimchi 3

GF-Gluten free, V-Vegetarian, VG-Vegan

*Option's available upon request

Please advise our staff of any **special dietary** requirement

DRINKS

ALCOHOLIC

WHITE

	gls	btl
	150ml	750ml
Brookfields Bergman Chardonnay <i>Hawke's Bay, NZ</i>		50
Lake Chalice Falcone Sauvignon Blanc <i>Marlborough, NZ</i>	12	49
Rockburn Pinot Gris <i>Central Otago, NZ</i>	13	59
Chard Farm Riesling <i>Central Otago, NZ</i>		52
Amisfield Dry Riesling <i>Central Otago, NZ</i>	13	57

RED

Rua Pinot Noir <i>Central Otago, NZ</i>	13	59
Trinity Hill Syrah <i>Hawke's Bay, NZ</i>		52

SPARKLING 200ml

Canti Prosecco 11% <i>Italy</i>		13
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BEER

ASIAN BEER Bottle 330ml

Asahi Super Dry 5% <i>Japan</i>		9
Cass 4.3% <i>Korea</i>		9
Sapporo 5% <i>Japan</i>		9

LOCAL BEER Can 330ml

Garage Project Hape Daze Pacific Pale Ale 4.6%		10
Garage Project-Hatsukoi-Japanese Inspired Lager 5%		12
ParrotDog Bitterbitch IPA 5.8%		10

LOW-ALCOHOL BEER Can 330ml

Garage Project Fugazi 2.2%		11
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CIDER Can 330ml

Kopparberg Apple 4.5% <i>Sweden</i>		10
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SAKE

Mio 5% 300ml <i>Sparkling Sake</i>		18
Shochikubai Ten 13% 180ml <i>Chilled or Warm</i>		12

Japanese Plum Wine (Umeshu) 12% 80ml gls <i>On the rocks w Umeshoshi</i>		11
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KOREAN SOJU 360ml btl

Yuzu or Peach 13.5%		20
Chamisul Fresh 16.9%		20
Chamisul Original 20.1%		21

NON-ALCOHOLIC

5 each		
Orange Juice		
Lemmy Lemonade		
Karma Cola		
Gingerella		

ANTIPODES SPARKLING WATER 500ml 6

TEA 4 each		
Jasmin		
Sencha Green		
Green tea w Roasted Brown Rice		

