SEOULJABO'Y

15

13

12

8

9ea

29

28

23

COCKTAILS -GREATEST HITS

Our cocktail hall of fame

MO' MONEY	16
Matcha Maiden matcha, cucumber, mint,	
lime & soju	
MO' PROBLEMS	15
apple, yuzu & soju	
SHAWTY	15
strawberry, lychee, vanilla, makgeolli & soju	
VANILLA ICE	15
lychee, lime, makgeolli & soju	
BLUE IVY	15
blue curacao, pineapple, lemon, makgeolli & soju	
LONG PEACH ICE TEA	15
peach ice tea, lime & soju	
YUZU FRESH	15
yuzu juice, mint, lime & soju	
GHETTO ESPRESSO	15
fresh coffee, kahlua & soju	

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FEED ME 39 pp

Our chef's select of our best matched meals to share:

- Designed for 2 or more
- Everyone on the table must take part
- We can cater to dietary requirements
- Ask our friendly staff for today's selection

(v) vegetarian option available (af) gluten free option available



"if it's not on social media it didn't happen"

ANJU 안주 -

Korean tapas & drinking food

PORK BELLY BAO

seared slow cooked pork bellu in a fluffu bao with pickles, cucumber & hoisin squce

KOREAN BUFFALO WINGS

buffalo wings in a Korean hot sauce & cheese dip - 6pieces

POPCORN CHICKEN

Korean fried chicken with a choice of sou garlic or spicy dip

KIMCHI PANCAKE (qf) (v)

classic pancakes with kimchi & mixed veaetables

SEAFOOD PANCAKE (af)

classic pancakes with seafood & mixed veaetables

MANH DOO DUMPLINGS

pan fried pork & chives dumplings - 5pieces

KIMBAP TACO

poached salmon & kimchi on a bed of kimbap rice in a rice cracker taco

KIMCHI CHICKEN BAO

fried chicken in a fluffu bao with pickled onions & kimchi mauo

BULGOGI CHARCOAL SLIDERS

marinated beef, pickled purple cabbage & aioli on charcoal brioche bun

PRAWN K-DOGS nori-crumbed prawn dogs with mustard mayo

CORN CHEESE COB (v) 6ea BBQ corn cob dressed in mayo, grated cheese

& a sprinkle of chilli power 10 **SASHIMI SALAD**

Mixed greens & raw fish with a spicy Korean dressing 12

TOFU SALAD (v) mixed greens & tofu with sesame dressing

EGGPLANT CHIPS (v)

crumbed eggplant topped with cheese &

KIMCHI FRIES (v)

sweet potato fries topped with kimchi &

cheese

SPARKLING WATER ALL NIGHT LONG 4

KOREAN BBQ

Korean-American BBQ favourites & mains

BBQ PORK BELLY PLATTER

infamous BBQ spicu pork bellu served with lettuce wraps

BABY BACK RIBS & SEASONED CHIPS 27

twice-cooked BBQ ribs in an awesome sticky glaze & seasoned chips $\langle \langle$

TENDER BEEF RIBS

slowed-cooked beef ribs in a special soy glaze, baby vegies & paired with kimchi

SAKURA SALMON (af)

perfectly cooked salmon dressed in gingermiso, egaplant chips & salad

TEMPURA TOFU (v)

tempura ...
chips & salad tempura tofu with a spicy sauce, eggplant

GRILLED SKEWERS

Korean street stule skewers

KKOCHI PLATTER

skewered scallops, soy glazed chicken, spicy chicken, chicken skin, rice cakes, cherry tomatoes (2 pieces each)

EXTRA STICKS (2ea)

•	Scallops	10
•	Chicken - mild spicy	6
•	Chicken skin	5
•	Rice cakes (v)	5
•	Cherry tomatoes (gf) (v)	5

TO FINISH

For the sweet tooth

BLACK RICE PUDDING

black rice pudding with coconut ice cream & watermelon skewer

LEMON CHEESE CAKE

cheese cake & cheese ice cream drizzled with a lemon tang

FRESH OFF THE BOAT



48

28

15

15

17

15

15

15

15

15

15

Sliced raw fish best with sake or soiu

SASHIMI PLATTER

7ea

7ea

8ea

8

7

9

28

8

8

sake salmon, king fish, scallops served with sou & choijana dippina sauce & lettuce wraps

SMALL SASHIMI FOR TWO

KINGFISH CEVICHE

kingfish ceviche with white kimchi & fish roe with sou-yuzu dressing & wasabi mayo

TUNA TATAKI

seared tuna with sou-mayo, white kimchi & fish roe dressed in truffle oil

SOLO EATS

Classic Korean comfort food

KIMCHI PRAWN FRIED RICE

kimchi & pork fried rice, topped with creamy garlic prawns

KIMCHI FRIED RICE

kimchi & pork fried topped with nori & a fried

CHAPCHAE (v)

stir-fried sweet potato noodles, mixed vegetables & bulgogi beef

DDOKBOKKI (v)

home made rice cakes, onion, carrots, cabbage, fish cakes in a spicy sauce

CARBONARA DDOKBOKKI (v)

home made rice cakes, onion, mushrooms & bacon in a creamy garlic sauce

KIMCHI SOUP

stewed kimchi with pork, onions, spring onions with rice

SOFT TOFU & SEAFOOD SOUP (v)

soft tofu onion, spring onions & egg with rice

