



FEED ME \$60 per person

Chef's choice to share

Edamame + 6 dishes + 1 Dessert

(2 Person minimum, or All table members must take part)

TASTE "JAN CHI" | Choose 5 dishes to share | \$51 per person

HWAYO CURED SALMON *cgf* 22

Tasmanian salmon, Yuja vinaigrette, cucumber, avocado & wasabi dip, and crispy wonton skin

TTEOKGALBI 4PC | 23

Hand-shaped Wagyu beef meatballs made with Wagyu beef, pork, and caramelized onion. Leaf salad, soy vinegar sauce, Yuja kewpie, and fresh chilli

STICKY LAMB RIBS 4PC | 24

Sticky soy and honey glazed lamb ribs *galbi*, coriander, and fresh chilli

SEAFOOD PANCAKES 20

A bite size of crispy pancakes mixed with white fish, squid, spring onion, garlic chive, and soy chilli sauce

CHILLI SALT & PEPPER SQUID 22

Crispy salt & pepper squid, wombok salad, fresh chilli, spring onion, lemon, and *Chojang*

PRAWN & SALMON FRITTERS 4PC | 21

Double panko crumbed fritters with prawn, Tasmanian salmon, sweet corn, baby peas, Asian herbs, and spicy aioli

PORK BELLY KIMCHI ARANCINI BALLS 4PC | 21

Pork, Kimchi, mozzarella, spicy aioli, Gochujang onion jam, and Gim

GRILLED BEEF FLANK STEAK *cgf* 26

Grilled Angus beef *Bulgogi* flank steak, *Ssam*, and green chilli chimichurri

BOSSAM *cgf* 25

Twice cooked pork belly, pickled *daikon* and red onion, *Ssam* and *Ssamjang*

K.F.C. BAO BUN 2PC | 20

Korean Fried Chicken, Korean slaw, house made pickles, and *Yum Yum* sauce

BOSSAM BAO BUN 2PC | 21

Pan-seared pork belly, Korean slaw, house made pickles, *daikon*, and sweet *Ssamjang*

PORK & KIMCHI FRIED RICE 22

Stir fried rice with pork, *Kimchi*, seaweed flakes *Gim*, and a sunny side up egg

Please inform your waitperson when you order

Min 2 person | All table members must take part

PORK CABBAGE MANDU 5PC | 19

Boiled dumplings filled with pork, cabbage, garlic chives, and soy chilli vinegar sauce

WANDUKONG MANDU *v* 5PC | 19

Crispy dumplings filled with green peas, cabbage, sweet corn, and soy chilli vinegar sauce

GOURMET MUSHROOMS JAPCHAE *vg, cgf* 22

Stir fried glass noodles, black and white fungus, beech, enoki, shimeji, baby and king oyster mushrooms, Tuscan kale, and pine nuts

PAN FRIED RICE CAKE *cvg* 20

Tubular rice cakes, *Gochujang*, Tuscan kale, melted cheese, and crispy shallots

KABOCHA BAO BUN *v* 2PC | 20

Crunch *Kabocha* croquette, Korean slaw, house made pickles, and spicy aioli

ASIAN GREEN VEGETABLE *vg, cgf* 20

Wok fried Bok Choy in garlic soy sauce, crispy shallots

MUSHROOM FRIED RICE *cvg, cgf* 22

Stir fried rice with black and white fungus, enoki, beech, shimeji, baby and king oyster mushrooms, and kale

FUJI APPLE COLESLAW *vg, cgf* 19

Wombok, cabbage, Asian herbs, and *Fuji* apple dressing

KIMCHI FRIES 21

Loaded fries w. Sautéed Pork & *Kimchi*, melted cheese, and *Yuja* sour cream

KOREAN FRIED CHICKEN

Sous vide & fried crispy boneless K.F.C., served with house made pickled *daikon* and red onion

Original, spicy mayo 21

Sweet and spicy yum yum w. chilli, peanuts 22

Sweet soy and garlic w. peanuts 22

Allergic?

vg=vegan

cvg= can be vegan

v = vegetarian

cv=can be vegetarian

gf = gluten free

cgf = can be gluten free



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BAO BUN

BOSSAM BAO BUN

2PC | 21

Twice cooked pork belly, Korean slaw, house made pickles, daikon and sweet *Ssamjang*

K.F.C. BAO BUN

2PC | 20

Korean Fried Chicken, Korean slaw, house made pickles, and Yum Yum sauce

KABOCHA BAO BUN v

2PC | 20

Crunch *Kabocha* croquette, Korean slaw, house made pickles, and spicy aioli

SIDES

EDAMAME *vg, gf*

Charred spicy edamame

9

STEAMED RICE *vg, gf*

5

SHOESTRING FRIES *cvvg, cgf* with spicy aioli

10

KIMCHI

4

DESSERT

CHOCO CLOUD v

13

A fluffy chocolate-coated pastry with a marshmallow, served with vanilla bean whipped cream and light chocolate shavings

YUJA SORBET *vg, gf*

2 SCOOP | 12

Korean citrus fruit *Yuja*, and *Yuja* marmalade

TEA

GENMAI CHA

POT | 5

Roasted rice green tea

YUJA CHA

POT | 5

Korean citrus *Yuja* & Honey tea

PLEASE NOTE:

All menus and prices are subject to change without notice.

Please inform your waitperson if you have any dietary requirements or allergies.

A 1.5% payment surcharge fee will apply to VISA, MASTERCARD and a 2.75% to AMEX card transactions.

We are closed on all public holidays.

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