

ENTREE

E-1	Seafood Pancake	해물전	海鮮餅	7
	Traditional Korean pancake with assorted seafood and seasonal vegetables			
E-2	Tofu Salad (v)	두부샐러드	冷豆腐沙拉	7
	Assorted veges and tofu topped with almond flakes served with sesame soy sauce			
E-3	Beef Wrap (va)	비프말이	牛肉卷	7
	Beef and vegetables wrapped in rice paper with a mustard dipping sauce			
E-4	Garlic Prawns	새우요리	铁板蒜味虾	10.5
	Pan-fried prawns and garlic flake served with chillie and mayo dipping sauce			
E-5	deep fried squid	오징어튀김		10.5
	Deep fried battered squid(sliced) with soy and vinegar sauce.			
E-6	Agedashi Tofu (v)	두부요리	日式酿豆腐	7
	Deep-fried tofu with bean sprout in soy flavoured sauce			
E-7	Nigiri Sushi (2pcs)	회초밥	寿司拼盘	
	=Salmon 5 =Tuna 6 =Prawn 5 =White fish 4 =Eel(grilled) 7			
E-8	Sashimi	사시미	生鱼片	
	=Salmon 12.5 =Combination 12.5			
E-9	Tempura (v)	튀김	天妇罗	12.5
	Deep fried prawn and seasonal vegetables in crisp batter served with tempura sauce			
E-10	Gyoza (steamed or fried)	만두	炸饺子/蒸饺	10
	Deep fried or steamed pork dumplings with vinegar soy sauce			
E-11	Dumpling Soup	만두국	饺子汤	7
	Four pcs of dumplings in chicken broth			
E-12	Fried Chicken Nibble	양념치킨	韩式炸鸡腿	12
	Deep fried chicken nibbles in sweet and spicy sauce			
E-13	Yookgejang	육개장	辣牛肉汤	7
	Spicy soup made with beef, spring onions, mushrooms in a red broth seasoned with chilli, garlic and soy sauce			

V: vegetarian VA: vegetarian available