

## KOREAN FRIED CHICKEN

Crunchy fried chicken covered in our sweet-and-spicy sauce. Traditionally served with pickled mooli. 

K-POP Chicken bites

Wings 6 pcs

Wing 12 pcs

## SMALL PLATES

### Edamame

Soybeans in the pod topped with sea salt

### Wakame seaweed salad

Marinated seaweed, pickled onions, leaves

### Spring green salad

Lettuce, asparagus, cucumber & mixed herbs and tahini dressing

### Garlic & chilli squids

Tender pieces of squid with a spicy coating served with lime-dressed slaw

### Korean Corn dog

Golden fried battered hot dog with mozzarella cheese on a stick, topped with classic condiments

### Pajeon pancake

Savory pancake made with white cabbage, spring onions & mixed mushrooms

### Tempura Handmade & lightly battered

Mixed vegetables 

King prawns 4 pcs

### Mandu Fried Korean dumplings

4 pcs or 7 pcs

Pork / Prawns / Green Vegetables  

GF Veg & Soybeans  

 Vegetarian  Vegan  Gluten free

For allergy, intolerance and sensitivity, please let us know before ordering your food

## KOREAN BARBECUE

\*\*\* Minimum 2 orders per grill \*\*\*

Served with a ssamjang dipping sauce, lettuce basket and spring onion salad  
(Please ask a member of staff for gluten free options)

## m-m-meat

**Beef Bulgogi** Lean beef in classic Korean marinade

**Hereford Ribeye** Rich, tender & big flavour

**L.A. Style Galbi** Marinated beef short ribs with bone

**Pork Belly** Thinly shaved pork belly

**Pork Neck** Thinly sliced pork neck

## Special beef!

*Subject to availability*

**Ox Tongue** Thin slices of Hereford ox tongue

**SIRLOIN** Hereford beef dry aged for 45 days 200 g

### JAPANESE WAGYU

Taste the World's best beef!

Kagoshima Japan Grade A4-A5 Ribeye 150 g

## Seafood

*Marinated in garlic oil*

King prawns (without shell) 7 pcs

Tiger prawns (whole with shell) 5 pcs

Scallops in half shell from Fowey 5 pcs

## On the side...

**Mixed raw mushrooms** (for BBQ)

**Kimchi loaded fries**

**Garlic egg fried rice**

**Skin-on fries**

**Sweet potato fries**

**Plain steamed rice**

**Miso Soup**

## SHARING PLATTER

Designed for two people to share.

Served with ssamjang dipping sauce, lettuce basket, spring onion salad

### EN First Class Platter

Japanese Wagyu, L.A. style Galbi, Pork belly, King prawns

### EN Premium Platter

Beef bulgogi, Ribeye, Pork neck, King prawns

## MUST HAVE KOREAN BANCHAN

Small and authentic Korean side dishes for the ultimate barbecue experience.

### In-house Kimchi

Classic fermented cabbage (spicy)

### Gim-Gui Seaweed

Crispy & salty roasted seaweed sheets

### EN banchan set

Pickled onions, beansprouts, spinach

### Gamja salad

Chilled creamy potato salad

### Jang-aj-ji

Soy-pickled white cabbage & jalapeno

### Ssam-mu

Pickled white radish with dill & beetroot

### Oi muchim

Light and refreshing cucumber salad

### Extra lettuce basket

**Fresh garlic slices**

**Fresh chili slices**

# EN

KOREAN BARBECUE

## Seoul

### RICE & NOODLES & STEW

Authentic traditional dishes

### Kimchi Fried Rice

Fried rice with kimchi, diced vegetables, topped with crispy fried egg & toasted seaweed

### Teriyaki Udon Noodle

Thick and chewy udon noodles stir fried in Korean style teriyaki sauce and mixed vegetables

### BI-BIM-BAP

Bibim(mix) bap(rice) is cooked various vegetables served on steamed rice and a crispy fried egg  
Choose either our *spicy Gochujang sauce* or *sweet soy sauce*

Add on to the dish...

+ Tofu & avocado 

+ Crispy fried chicken 

+ Beef Bulgogi 

### Ramyum - Korean noodle of the week

*Beef short ribs Ramyum*

Slow cooked beef short ribs with wheat noodles in homemade mosp broth, topped with tempura shimeji mushroom, edamame, pickles onions and boiled egg

Our meat is locally sourced from award winning and highly respected butcher Phillips & Preece, Butter Market Hereford.

\*For tables over 8 people a 10% service charge will be placed on the bill\*