

KORCHI NOODLES







1. Jjajang myeon(짜장면)
Wheat noodles topped with black soybean paste, diced pork & vegetables
2. Samsun ganJjajang(삼선간짜장)
Stir-fried Jjajang myeon with three kinds of special seafood add
3. Champon(짬뽕)
Spicy noodle soup w/ mixed seafood & veggie
4. Samsun champon(삼선짬뽕)
Spicy noodle soup with three kinds of special seafood add and vegetables
5. Gochu champon(고추짬뽕)
Very spicy champon noodle flavored by green & red pepper
6. Oyster champon(굴짬뽕)
Non-spicy champon with oyster & seafood
7. Ul myeon(울면)
Non-spicy noodle soup in starch broth
8. Jaengban Jjajang for 2 persons(해물쟁반짜장)
Jjajang myeon with assorted seafood served on a big plate to share

Japanese ramen 旬 日本ラーメン

9. Miso ramen(みそ ラーメン 미소라면)
Pork, egg, bean sprout, mushroom & green onion cooked in miso based soup
10. Shoyu ramen(しょうゆ ラーメン, 소유라면)
Pork, egg, bean sprout, mushroom cooked in Japanese soy sauce based soup
11. Shio ramen(塩ラーメン, 시오라면)
Shio ramen soup is a light, clear broth seasoned with salt.
12. Spicy seafood ramen(매운 해물라면)
Spicy Japanese seafood ramen using traditional Japanese ramen broth

“今日は ラーメンにします”

'KORCHI noodles' include most popular localized Chinese noodles in Korea *한국의 그 맛 그대로!*

| | | |
|----|--|---|
| 8 |  |  |
| | Seafood champon 海鮮辣湯麵 | Samsun ganjjajang |
| 12 |  |  |
| | Oyster champon 牡蛎辣汤面 | Ul myeon |
| 10 |  | |
| | | |
| 12 |  |  |
| | Shoyu ramen | Miso ramen 日式大酱拉面 |
| 12 |  |  |
| | Shio ramen | Spicy seafood ramen |

Korean noodle 韓인 누들

13. Seafood kalguksu(해물칼국수) 12
Non-spicy noodle soup cooked with seafood, zucchini & carrot



Seafood kalguksu 海味刀切面



Bibimbap 비빔밥

14. Bibimbap(비빔밥) 8
Served as a bowl of rice topped with assorted vegetables, beef, fried egg and stirred together with chili pepper paste
15. Vegetable bibimbap(산채비빔밥) 8
Bibimbap with no meat & egg, only with vegetable
16. Dolsot bibimbap(돌솥비빔밥) 10
Sizzling stone pot bibimbap with beef
17. Vegetable Dolsot bibimbap(산채 돌솥) 10
Sizzling stone pot bibimbap with no meat, & egg, only with vegetable
18. Spicy calamari bibimbap(오징어돌솥) 12
Assorted vegetables and spicy calamari over the white rice
19. Seafood dolsot(해물돌솥) 12
Sizzling stone pot bibimbap with assorted vegetables and assorted seafood over the white rice



Dolsot bibimbap



Spicy calamari bibimbap 鱿鱼拌饭



Seafood dolsot Bibimbap 海味石锅拌饭



Korean soup 찌개 및 탕

- 20. Gam ja tang (감자탕) 10
Spicy Korean soup made with pork spine meat, vegetables, green onion, hot peppers and ground wild sesame seeds.& potato
- 21. Soon du bu (해물, 돼지고기, 김치순두부) 10
Soft tofu & assorted seafood, pork or kimchi soup cooked in spicy broth
- 22. Gop chang soon du bu (곱창순두부) 11
Soft tofu with small beef intestine soup cooked in spicy broth
- 23. Pork kimchi soup (돼지고기 김치찌개) 9
Spicy kimchi soup with pork
- 24. Cha dol den jang (차돌 된장) 9
Soy bean paste soup with zucchini, tofu & beef brisket
- 25. Sur lung tang (수육설렁탕) 10
Beef bone soup made from ox bones served with sliced beef & noodle
- 26. Do ga ni tang (도가니탕) 12
Beef bone soup made from ox knees served with beef tendon & noodle
- 27. Kal bit ang (왕갈비탕) 12
Non-spicy beef short rib soup
- 28. Yook ke jang (육개장) 10
Spicy beef broth soup cooked with shredded beef and vegetables
- 29. Soon dae guk (부릉리순대국) 10
Blood sausage soup cooked with vegetable
- 30. Tteok man du guk (떡만두국) 10
Dumpling with rice cake soup cooked in beef broth



Gam ja tang 脊骨土豆汤



Seafood soon du bu



Gop chang soon du bu



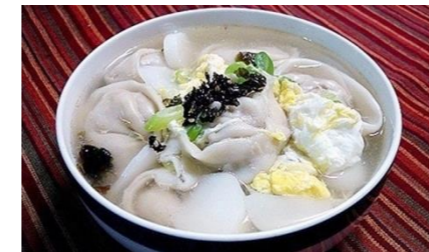
Cha dol den jang 大酱汤



Sur lung tang 牛杂碎汤



Pork kimchi soup



Tteok man du guk



Do ga ni tang 牛膝骨湯



Kal bi tang 牛排骨湯



Yookgae jang



Soon dae guk 血肠汤饭

Lunch special combo 런치 콤보

- 31. Bulgogi lunch (불고기 런치) 10
Bulgogi with your choice of soup, kimchi, den jang or soon du bu
- 32. Spicy pork lunch (매운돼지구이 런치) 10
Spicy pork with your choice of soup, kimchi, den jang or soon du bu
- 33. BBQ chicken lunch (닭구이 런치) 10
BBQ chicken with your choice of soup, kimchi, den jang or soon du bu
- 34. Spicy chicken rib lunch (매운 닭구이 런치) 10
Spicy chicken rib with your choice of soup, kimchi, den jang or soon du bu
- 35. Grilled mackerel lunch (고등어 정식) 12
Grilled mackerel with your choice of soup, kimchi, den jang or soon du bu



Grilled mackerel lunch

36. Yook ssam Naeng myeon 14 (육쌘냉면)

888 galbi with your choice of mulnaengmyeon or bibimnaengmyeon

tip: Korean bbq is the most delicious when it's eaten together with cold noodle, 'Naengmyeon'.

Yookssam naengmyeon offers a plate of BBQ galbi along with a bowl of naengmyeon.

You can enjoy the taste of Korean bbq the most if you consume meat and noodle together



Bul go gi lunch



Spicy pork lunch 烤辣猪肉



Yookssam naengmyeon



고기 한 접시, 냉면 한 그릇!