

GIMBAPS

Little Peckish?

Here's your Easiest solutions!



1. Bulgogi Gimbap.....\$12

Cooked rice, Egg, Spinach, Carrot & bulgogi beef rolled in Gim(Dried Sheets of Seaweed) Add Cheese : \$2.00



2. Tuna Salad Gimbap.....\$13

Cooked rice, Egg, Spinach & Carrot with Fresh Tuna Salad



3. Vegetable Gimbap.....\$12

Veggie Gimbap rolled with Spinach, Carrot, Pickled radish, Lettuce, Fried tofu & Seasoned Burdock root





\$17

Creamy Champon

*Non Spicy Seafood Noodle soup
inspired by Italian Cream Pasta*

Hard to Resist!

The fusion of Far Eastern and European
culinary Traditions!

Japchaebap

Amazing mixture what Japchae
Noodles dancing on the Rice!

Beef Japchae noodles topped on a bed of
rice served with a fried egg

\$14

Add Jjajang Sauce : \$ 3.00

Add Spicy Seafood Champon Soup : \$4.00



Spicy Seafood Champon Soup

Jjajang Sauce

- * Available on Monday through Friday Lunch time only
- * Vegetarian version is available if requested