

RAMEN

라면



라면
NON-VEG RAMEN
VEG RAMEN

390
360

라면 (Ramen) in Korean refers to instant noodles, a staple comfort food enjoyed by people of all ages. Korean ramen is known for its bold, savory, and spicy flavors and is often customized with various toppings and ingredients.



해물라면
SEAFOOD RAMEN

610

해물라면 (Seafood Ramyeon) is a Korean instant noodle dish enhanced with a variety of fresh seafood and vegetables. It's a comforting and flavorful bowl of spicy ramen, where the richness of the seafood elevates the broth to a new level. This dish is perfect for seafood lovers who enjoy a hearty, spicy noodle soup.



탕수라면
TANGSOO RAMEN

510

탕수라면 (Tangsuyuk Ramen) is a creative Korean dish that combines two popular favorites: tangsoo (fried chicken) and instant ramen noodles. This fusion dish takes the crispy, tangy goodness of tangsuyuk and pairs it with the bold, spicy flavors of Korean ramen, creating a unique and indulgent meal.

KOREAN STYLE PANCAKE

부침개(전)



김치전

KIMCHI PANCAKE

460

김치전 (Kimchi Jeon) is a savory Korean pancake made with kimchi and a simple batter of flour and water. It's a popular comfort food in Korea, often served as a snack, appetizer, or side dish. The combination of the tangy, spicy kimchi and the crispy, soft batter creates a delicious and satisfying flavor.

TTEOKBOKKI (RICE CAKE)

떡볶이



고추장 떡볶이

GOCHUJANG TTEOKBOKKI

560

고추장 떡볶이 (Gochujang Tteokbokki) is a classic Korean street food dish made with chewy rice cakes (tteok) cooked in a sweet, spicy, and savory sauce based on gochujang (Korean red chili paste). It is one of the most popular comfort foods in Korea, enjoyed as a snack or meal.



로제 떡볶이

ROSE TTEOKBOKKI

610

로제 떡볶이 (Rose Tteokbokki) is a modern Korean twist on the classic tteokbokki, combining the spicy flavors of traditional gochujang-based tteokbokki with the creaminess of a Western-style rose (pink) sauce. This fusion dish has become hugely popular for its rich, mildly spicy, and creamy taste.



소박하지만 따뜻한 밥상 백반

It is a balanced and affordable everyday meal often enjoyed at Korean restaurants, showcasing the diversity and richness of Korean cuisine.

* IMAGES FOR ILLUSTRATION PURPOSES



D



SQUID

오징어 볶음 백반

FRIED SQUID BAEKBAN

760

****Ojingeo Bokkeum**** is a Korean stir-fried dish featuring squid and vegetables cooked in a spicy and savory sauce made with gochujang (Korean red chili paste), garlic, soy sauce, and sesame oil. Known for its bold flavors and tender texture, it is often enjoyed with steamed rice.



E



FISH

생선조림 백반

STEWED FISH BAEKBAN

760

****Saengseon Jorim**** is a Korean braised fish dish, featuring fish simmered in a savory and spicy sauce made with gochujang (Korean red chili paste), soy sauce, garlic, and ginger, along with vegetables like radish or potatoes. It is a flavorful dish often served with steamed rice.



F



CHICKEN

닭도리탕 백반

DAKDORITANG BAEKBAN

760

****Dakdoritang**** is a spicy Korean chicken stew made with chicken pieces, potatoes, carrots, and onions, simmered in a rich and flavorful broth seasoned with gochugaru (red chili flakes), soy sauce, garlic, and other spices. It's a hearty and comforting dish, perfect with steamed rice.

BAEKBAN HANSANG

백반 한상 차림



Baekban refers to a traditional Korean meal consisting of rice, soup or stew, and a variety of side dishes (banchan).

* IMAGES FOR ILLUSTRATION PURPOSES



A



김치찌개 백반

KIMCHI JJIGAE BAEKBAN

760

****Kimchi-Jjigae**** is a classic Korean stew made with fermented kimchi, tofu, pork (or other proteins), and vegetables, simmered in a flavorful broth.

Known for its spicy and tangy taste, it is a comforting and hearty dish often enjoyed with steamed rice, showcasing the bold flavors of Korean cuisine.



B



돼지찌국 백반

PORK BULGOGI BAEKBAN

760

****Jeyuk Bokkeum**** is a popular Korean stir-fried pork dish, marinated in a spicy and savory sauce made with gochujang (Korean red chili paste), soy sauce, garlic, and other seasonings.



C



소불고기 백반

BEEF BULGOGI BAEKBAN

760

****Bulgogi**** is a traditional Korean dish made with thinly sliced beef marinated in a sweet and savory sauce of soy sauce, sugar, garlic, sesame oil, and other seasonings. Grilled or stir-fried with vegetables, it is tender, flavorful, and often served with rice or wrapped in lettuce leaves.