



단품메뉴 | 单品菜单

APPETIZER & SHAREABLES



A1



A1 TTEOK GALBI (KOREAN-STYLE SHORT RIB PATTIES) 18.99

떡갈비 / 铁板打肉

Grilled minced short rib made with ingredients such as Korean dates, pine nuts, chestnuts, minced green onion, etc. marinated in housemade Korean BBQ sauce.

A2 PA JEON (SEAFOOD & GREEN ONION PANCAKE) 18.99

해물파전 / 海鲜葱饼

Korean-style seafood pancake made with shrimps, oysters, squids, and green onions, etc.



A2

A3 TONKATSU 16.99

돈가스만 / 猪排

Breaded & fried pork cutlet, comes with tonkatsu sauce.

A4 CHEESE TONKATSU 18.99

치즈 돈가스만 / 芝士猪排 **Available at Sheppard location only*

Breaded & fried pork cutlet with stuffed cheese inside, comes with tonkatsu sauce.

A5 TTEOKBOKKI (SPICY RICE CAKE) 16.99

떡볶이 / 炒年糕 Try it with cheese (+3.00) 🧀

Well known Korean street food that is spicy (and slightly sweet) mixed with chewy rice cakes.

A6 KIMCHI JEON (KIMCHI CHEESE PANCAKE) 18.99

김치치즈전 / 韩国泡菜 起司饼

Korean-style kimchi pancake with cheese

Choice full of flavour



A5

RICE

- **White 3.00**
백미 (白米)



A3

**단품메뉴에는 반찬이 포함되어있지 않습니다.*

**Please note that appetizer and shareables do not come with any side dishes. Side dishes are only included with meal-type dishes in the following pages.*

철판볶음 | 铁板 辣炒
STIR-FRIED IRON PLATE
SHAREABLES & OTHERS



- P1** **MAAK CHAUNG BOAK UM (STIR-FRIED PORK INTESTINE)** S 20.99
철판 막창 볶음 / 铁板 辣炒 猪肠
Stir-fried pork large intestine that's been marinated in housemade sweet and spicy sauce with assorted vegetables. L 29.99
- P2** **STIR-FRIED JAE YOOK (SPICY SOFT PORK)** 25.99
철판 제육 볶음 / 铁板 辣炒 猪肉
Stir-fried sliced soft pork marinated in housemade sweet and spicy sauce with assorted vegetables.
- P3** **STIR-FRIED BUL DAK (FIRE CHICKEN WITH CHEESE)** 25.99
철판 치즈 불닭 볶음 / 铁板 辣炒 芝士 鸡肉
Stir-fried sliced chicken marinated in housemade spicy sauce with sprinkled cheese on top.
- P4** **STIR-FRIED BUL GO GI (SWEET SOY BEEF)** 25.99
철판 불고기 볶음 / 铁板 炒 烤牛肉
Stir-fried sliced beef marinated in housemade soy sauce, sesame oil, garlic, etc.
- P5** **STIR-FRIED O JING EO (SPICY SQUID)** 25.99
철판 오징어 볶음 / 铁板 辣炒 鱿鱼
Stir-fried sliced spicy squid marinated in housemade sweet and spicy sauce with assorted vegetables.
- P6** **MAN DU (DEEP FRIED KOREAN DUMPLING) – 8pcs** 8.99
튀김 만두 / 炸饺子 *Choose from Beef, Pork, or Vegetables
Deep fried Korean-style dumplings
- P7** **CHAP SSAL SOON DAE (KOREAN STYLE BLOOD SAUSAGE)** 21.99
chap sal sun dae / 米肠
Well known Korean street food made with pig intestines stuffed with blood sausage, ground meats, sticky rice, etc.
- P8** **DAK BAL (KOREAN STYLE SPICY CHICKEN FEET)** 17.99
매운 닭발 / 辣鸡爪
Chicken feet marinated and covered in housemade hot sauce

**철판볶음류에는 반찬이 포함되어있지 않습니다.*

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삼계탕 | 参鸡汤
TRADITIONAL KOREAN
GINSENG CHICKEN SOUP

Korean ginseng chicken soup, also known as **Samgyetang**, is a famous healthy soul food amongst Koreans.

Samgyetang is also considered one of the most popular dishes among foreigners visiting Korea!



S1

Our Samgyetang contains following traditional herbals which adds so much more flavours that is hard to replicate at home or any other restaurants.

인삼 人參, 당귀 當歸, 천궁 川芎, 감초 甘草, 엄나무 刺桐, 황기 黃芪, 대추 棗, 마늘 大蒜, 찹쌀 糯米, 밤 栗子, 대파 大蔥

功效:

高麗蔘雞湯被譽為韓國養生第一湯，可迅速補充精力和體力，更為韓國運動員所推崇。高麗蔘具有大補元氣，生津止渴、養心安神等功效，現代醫學研究發現高麗蔘具有提高免疫力，改善血液迴圈、消除疲勞、改善精力和體力、抗癌及美容等藥理作用。高麗蔘雞湯清淡鮮美，營養價值極高，特別適用於年老體弱、產後或術後恢復體力的人士食用，四季皆宜。



CAUTION

All of our hot-stoned / earthenware bowls are extremely hot. Please be careful.

try our

**BEST KOREAN
TRADITIONAL
GINSENG
CHICKEN
SOUP**



All our Cornish Hens are directly sourced and freshly produced from a local farm in Orangeville.

KORYO S1

SAMGYETANG 고려삼계탕 / 高麗參鸡汤 **25.99**

A nourishing soup with a whole Cornish Hen known for its tender and tasty meat with sticky rice stuffing inside. Lightly ginseng flavoured broth is both rich and delicious!

S2 PERILLA SEED SAMGYETANG 28.99

들깨 삼계탕 / 紫蘇參鸡汤

Samgyetang with added flavour of perilla seed to enhance the richness of the broth.

S3 GREEN TEA SAMGYETANG 26.99

녹차 삼계탕 / 綠茶參鸡汤

Samgyetang with added flavour of green tea to enhance the richness of the broth.

S4 SEAFOOD SAMGYETANG 29.99

해물 삼계탕 / 海鮮參鸡汤

Samgyetang with a variety of seafood added such as sea cucumber, mussels, shrimps, etc.

S5 WHOLE ABALONE SAMGYETANG

전복 삼계탕 / 特鮑魚參鸡汤

Samgyetang with a whole abalone.

Market
Price

S6 ORGANIC PINE MUSHROOM SAMGYETANG

자연송이 삼계탕 / 松菇參鸡汤

Samgyetang with organic pine mushrooms.

Market
Price



Extra Noodles (Two in a bundle) 3.00

소면추가(2 묶음)

WARNING – Beware of Allergy

Some of our dishes contain peanuts, nuts, eggs, etc. Please ask your server for more information regarding the ingredients of the food.



비빔밥 | 拌饭类

BIBIMBAP

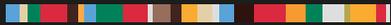
+ Comes with side soup



B6

Vegetarian Option Available

Bibimbap is a classic Korean dish, this one-bowl wonder includes meat and vegetables that you get to mix with the rice yourself. The dish can be seasoned to the individual's preference using Korean Spicy Paste (Go Chu Jang) or Soy Lemon Sauce (Gan Jang).



돌솥뎨밥 | 石锅盖饭

DOL SOT DUPBAP

+ Comes with side soup



H1

H6

H3

B1 KORYO BIBIMBAP 18.99

고려비빔밥 / 高麗拌饭

Original bibimbap which comes with assorted vegetables, yolk and ground beef.

B2 NAH MUL BIBIMBAP 18.99

나물비빔밥 / 蔬菜拌饭

Vegetarian version of Koryo Bibimbap.

B3 DOL SOT KORYO BIBIMBAP 19.99

돌솥비빔밥 / 石锅拌饭

Koryo Bibimbap served in traditional Korean hot stone bowl (Dol Sot)

B4 DOL SOT NAH MUL BIBIMBAP 19.99

돌솥나물비빔밥 / 石锅蔬菜拌饭

Vegetarian version of Dol Sot Koryo Bibimbap

B5 DOL SOT RAW VEAL BIBIMBAP 22.99

돌솥육회비빔밥 / 石锅生牛肉拌饭

Bibimbap with marinated raw veal served in traditional Korean hot stone bowl (Dol Sot)

B6 DOL SOT ORGANIC MUSHROOM BIBIMBAP 20.99

돌솥유기농버섯비빔밥 / 石锅有机蘑菇拌饭

Bibimbap with assorted organic mushrooms served in traditional Korean hot stone bowl (Dol Sot)



B1



B3

H1 DOL SOT BUL GO GI DUP BAP 20.99

돌솥 불고기 뎨밥 / 石锅烤牛肉盖饭

Sliced beef marinated in Korean sweet soy sauce served on rice in Korean hot stone bowl (Dol Sot)

H2 DOL SOT DAK GO GI DUP BAP 20.99

돌솥 닭고기 뎨밥 / 石锅辣鸡肉盖饭

Sliced chicken marinated in Korean spicy sauce served on rice in Korean hot stone bowl (Dol Sot)

H3 DOL SOT JAE YOOK DUP BAP 20.99

돌솥 제육 뎨밥 / 石锅辣猪肉盖饭

Sliced soft pork marinated in sweet & spicy sauce served on rice in Korean hot stone bowl (Dol Sot)

H4 DOL SOT KIMCHI FRIED RICE 20.99

돌솥 김치볶음밥 / 石锅泡菜炒饭

Try it with cheese (+3.00)
Stir-fried kimchi, sliced pork, and rice topped with a fried egg in Korean hot stone bowl (Dol Sot)

H5 DOL SOT O JING EO DUP BAP 20.99

돌솥 오징어 뎨밥 / 石锅辣鱿鱼盖饭

Sliced squid marinated in Korean spicy sauce served on rice in Korean hot stone bowl (Dol Sot)

H6 TTEOK GALBI JUNG SIK 20.99

떡갈비 정식 / 铁板打肉套餐

Grilled minced Korean style short rib marinated in soy sauce



H4



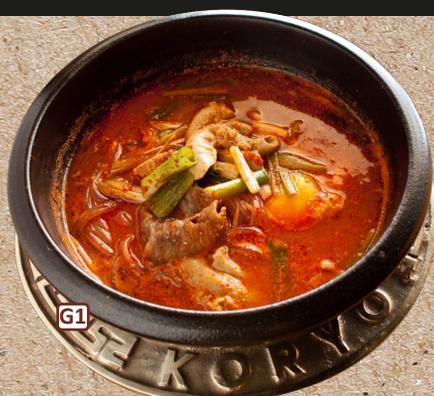
H5



탕류 | 汤类

Beef-bone Broth & Soup

+ Includes a bowl of rice



G1

G1 YANG GOM TANG 24.99

양곰탕 / 牛肋内脏汤

Beef bone-based broth spicy Korean soup with beef brisket, cow intestines, eggs, potato noodles, etc.

G2 YANG GOM TANG NOODLE 24.99

양곰창국수 / 牛肋内脏面条 *Rice not included

Variation of Yang Gom Tang that comes with rice noodle.

G3 KORYO GUK BAP (SPICY BRISKET RICE SOUP) 24.99

고려양지국밥 / 高麗牛肉汤饭

Popular Korean dish, it's encouraged to put the cooked rice into spicy beef brisket Korean soup.

G4 SEOL LEONG TANG 18.99

곰탕 / 牛骨汤

Beef bone-based broth clear Korean soup with beef brisket, cow knee cartilage, and green onions.

G5 SPECIAL SEOL LEONG TANG 21.99

특곰탕 / 特牛骨汤

Larger version of Seol Leong Tang.



G5

G6 TTEOK MAN DU GUK (RICE CAKE & DUMPLING SOUP) 21.99

사골떡만두국 / 牛骨年糕饺子汤 *Rice not included

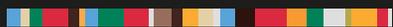
Beef bone-based broth clear Korean soup with beef dumplings, ground beef, and green onions served with sliced rice cakes.

G7 GOM GUG SI (BEEF NOODLE SOUP) 19.99

곰국시 (쌀국수) / 牛骨面条 *Rice not included

A variation of Seol Leong Tang that comes with rice noodle.

**For G4 – G7, seasoning should be done at the table according to personal taste by adding salt and pepper.*



사골 순두부찌개 |

牛骨豆腐脑

SOFT TOFU JJIGAE

+ Includes a bowl of rice

T1 SOFT TOFU WITH BEEF 17.99

사골소고기순두부 / 牛肉豆腐脑

Beef bone-based spicy broth with soft tofu, beef, and assorted vegetables.

T2 SOFT TOFU WITH KIMCHI & PORK 17.99

사골김치돼지순두부 / 泡菜豆腐脑

Beef bone-based spicy broth with soft tofu, kimchi, pork, and assorted vegetables.

T3 SOFT TOFU WITH DUMPLING 17.99

사골만두순두부 / 饺子豆腐脑

Beef bone-based spicy broth with soft tofu, beef dumpling, and assorted vegetables.

T4 JJAM PPONG (SEAFOOD) SOFT TOFU 18.99

사골짬뽕순두부 / 海鲜豆腐脑

Beef bone-based spicy broth with soft tofu, assorted seafood and vegetables.



T1

Non-spicy Available

Our Soft Tofu Jjigae are available in different spice levels, please let your server know.



튀김류 | 天妇罗

FRIED CHICKEN

(SHEPPARD LOCATION ONLY)



F1

F1 KOSAM FRIED CHICKEN 20.99

고삼 후라이드 치킨 / 高麗 油炸鸡
Crispy boneless chicken thighs.

F2 KOSAM KO CHU FRIED CHICKEN 22.99

고삼 고추 후라이드 치킨 / 高麗 胡椒 油炸鸡
Crispy boneless chicken thighs and fried Anaheim peppers.

F3 KOSAM HONEY BUTTER FRIED CHICKEN 23.99

고삼 허니버터 치킨 / 高麗 蜂蜜 黄 油炸鸡
Crispy boneless chicken thighs sprinkled with honey butter seasoning.

F4 KOSAM YANG YUM FRIED CHICKEN 24.99

고삼 양념 치킨 / 高麗 调味 油炸鸡
Crispy boneless chicken thighs covered in housemade sweet and spicy Korean BBQ sauce.

* All our fried chickens come with **spicy mayo sauce** and **pickled onions** on the side.



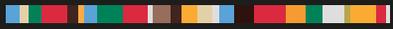
M1

M1 TONKATSU SET 19.99

돈가스 정식 / 猪排套餐
Breaded & fried pork cutlet.
Comes with tonkatsu sauce and a bowl of rice on the side.

M2 CHEESE TONKATSU SET 21.99

치즈 돈가스 정식 / 芝士猪排套餐
***Available at Sheppard location only**
Breaded & fried pork cutlet with stuffed cheese inside. Comes with tonkatsu sauce and a bowl of rice on the side.



돈가스 정식 | 猪排

TONKATSU SET

+ Comes with a small bowl of soup



D1

Dak Bokkeumtang, braised spicy chicken stew, is a traditional Korean dish made by boiling chunks of chicken thighs with assorted vegetables and Korean spices. The ingredients are stir-fried before being boiled into stew-like spicy broth.

D1 MEDIUM (FOR TWO) 45.99

D2 LARGE (FOR THREE) 64.99

Add Kimchi Fried Rice + 10.00

- We recommend adding kimchi fried rice, which is prepared in the same pot when the dish is almost done. Please ask your server for more details.



닭볶음탕 | 辣炒鸡块汤

SPICY CHICKEN BOKKEUMTANG