

A. Bin Dae Duk Pancake made with ground mung bean, pork, kimchi and vegetables (2pieces)	\$9.95
B. Kun Man Doo Deep fried dumpling Small 8pieces Large 15pieces \$9.95 \$14.95	
C. Gim Bap Dried seaweed rolls with rice, beef and vegetables (8 pieces)	\$14.95
D. Salad Mixed vegetable with fruit homemade dressing — \$10.95 Or Deep fried chicken/cod fish ball/ or shrimp with mixed vegetable and wasabi homemade dressing — \$19.95	
E. Korean Egg roll Rolled omelet with vegetable	\$11.95
F. Tofu-Kimchi Warm tofu & Kimchi(6 pieces)	\$9.95
G. Teok bok ki Stir-fried spicy Rice Cake choose your spicy mild, medium or spicy	\$20.95
H. Bacon wrapped scallops	\$15.95
I. Fried Yam	\$9.95
J. Tuigim Deep fried shrimp \$15.95 Deep fried fish (halibut) \$15.95 Deep fried calamari \$15.95	

Deep fried fish (halibu	<i>t)</i>	\$13.9
Deep fried calamari		\$15.9.



* Included steamed rice, possible to choose spicy level mild, medium, spicy or non-spicy

1.	Soon-Doo-Boo Jegae	\$15.95
	Stew made with uncurdled(soft) tofu, vegetable and spicy source With beef	
	Or with seafood add \$1.00	
2.	Kimchi Jegae ————	\$15.95
	Stew made with Kimchi, pork and tofu	
3.	Dwen-jang Jegae —	\$15.95
	Stew made with soybean paste, tofu, and vegetables With beef	
	Or with seafood add \$1.00	
4.	Saeng-son Jegae ————	\$21.95
	Stew made with fresh fish, seafood and vegetables	
5.	Assorted Jungol	\$46.95
	Jungol is for 2 people and cooked in the table.	0
	With Seafood Jungol : Made with Fish, Seafood and noodle and vegetables with Bul Go Gi Jungol : Made with thin slices of beef, marinated in a soy sauce, clear potato noodles, and vegetables	Or
6.	A Muk Tang	\$21.95
	Soup made with fish cake and assorted seafood	<i>+</i> = = <i>,</i>
7.	Yuk Gae Jang	\$15.95
	Stew made with heef bean sprout vegetables and clear potato poodles	

Stew made with beef, bean sprout, vegetables and clear potato noodles



Soups & Noodles

Soups

8. Man Doo Gook Korean wonton soup. Thin-skinned dumplings, filled with vegetables	\$15.95
Noodles	
9. Woo Dong Korean noodles soup with beef & vegetables Or fried noodles with beef & vegetables \$18.95	<i>\$16.95</i>

10. Jam pong

Spicy seafood noodle soup mixed with vegetable. Choose your spicy mild, medium, spicy or non-spicy

11. Mul Naeng Myun \$19.95 Cold noodles made with buckwheat and starch served in a beef and chicken broth with pickled radish, vegetables and a hard-boiled egg Or Kong Guksu : Cold noodles made with Soy bean soup \$19.95 12. Bibim Naeng Myun \$19.95

\$18.95

Cold thin buckwheat noodles made with beef, pickled radish and vegetable, in homemade chili sauce. Choose your spicy mild, medium, spicy or non-spicy



Korean Cuisine & combinations

Korean Cuisine

* Included steamed rice

13.	Bul Gal Bi — Marinated beef Short rib, served in sizzling stone plate.	\$25.95
14.	Bul Go Gi Marinated sliced beef or pork with vegetable, served in sizzling stone plate	\$20.95
15.	Spicy Bul Go Gi Marinated sliced beef or pork with homemade chili sauce and vegetable, served in sizzling stone plate. Choose your spicy mild, medium or spicy	<i>\$21.95</i>
16.	O-Bul Bul Go Gi Marinated squid & sliced beef with homemade chili sauce and vegetable, served in sizzling stone plate. Choose your spicy mild, medium or spicy	<i>\$23.95</i>
17.	Dak Bul Go Gi Marinated chickens with vegetable, served in sizzling stone plate	\$20.95
18.	Spicy Dak Bul Go Gi Marinated chickens with homemade chili sauce and vegetable, served in sizzling stone plate choose your spicy mild, medium or spicy	<i>\$21.95</i>
19.	Bibim Bap Consisting of rice, colorful variety of vegetables, beef and an egg mixed with red chili paste.	\$17.95
20.	DolSot-Bibim Bap This meal is served piping hot in an earthenware pot, consisting of rice, colorful variety of vegetables, beef and an egg mixed with red chili paste. The rice is deliciously crispy at the bottom.	\$18.95
21.	Jab Tang Bab Stir-fried assorted seafood, clear potato noodles with vegetables and homemade chili sauces. Choose your spicy mild, medium or spicy	<i>\$23.95</i>
22.	O-Jing-Oh Bok-Um Stir-fried squid with vegetables and homemade chili sauces. Choose your spicy mild, medium or spicy	<i>\$23.95</i>



Korean Cuisine * Included steamed rice

<i>23</i> .	DolSot-Dup Bap	\$20.95
	This meal is served warm hot stone bowl with steamed rice, an egg and one of items With stir fried Kimchi and fish roe With stir fried Chicken and vegetables With stir fried Beef and vegetables	
24.	Hae-Mul Bok-Um	\$23.95
	Stir-fried assorted seafood with vegetables and homemade chili sauces. Choose your spicy mild, medium or spicy	
25.	Chicken/shrimp Kang Jeong	<i> \$23.95</i>
	Deep- fried with vegetable in chili, sweet and sour sauce, Choose one of deep fried items chicken breast/ or shrimp also, choose your spicy mild, medium or spicy	
26.	Chicken Tang Soo	— \$23.95
	Deep fried chicken breast with vegetable in sweet and sour sauce	
27.	Jab Chae Bab	— \$20.95
	Clear potato noodles with beef and vegetables in homemade sweet sesame sauce	
Con	nbinations	
28.	Dinner for two	- \$45.95
	Kun Man Doo (dumpling 8pieces), Woo dong, Bul Go Gi(beef), Spicy Dak Bul Go Gi(chicken) with two rice	
29.	Dinner for four	— \$85.95
	Kun Man Doo (dumpling 15pieces), Woo dong, Bul Go Gi(beef), Spicy Dak Bul Go Gi(chicken) with four rice	
30.	Dinner for six	— \$126.95
	Kun Man Doo (dumpling 15pieces), Woo dong, Bul Go Gi(beef), Spicy Dak Bul Go Gi(chicken), Tang Soo(deep fried chicken ball),	
	Hae-Mul Bok-Um(assorted seafood) with six rice	

^{*} Prices do not include customary 15% gratuity or GST



Vegetarian Specialties

* Included steamed rice, possible to choose spicy level mild, medium, spicy or non-spicy

31. Soon-Doo-Boo Jegae Spicy stew made with uncurdled(soft) tofu, vegetable and spicy source.	- \$15.95
32. Kimchi Jegae Spicy stew made with Kimchi and tofu	- \$15.95
33. Dwen-Jang Jegae Stew made with soybean paste, tofu, and vegetables	- \$15.95
34. Jab Chae Bab Clear potato noodles with vegetables in sweet sesame sauce	- \$18.95
35. Doo-Boo Bok Um Stir-fried tofu with vegetables	- \$18.95
36. Doo-Boo Woo Dong Korean noodles soup with tofu and vegetables	- \$16.95



Side Dishes & Dessert

Side Dishes	
37. KimChi	\$3.00
38. Bean Sprouts	\$3.00
39. Steamed Rice	\$3.00
40. Green Leaf Lettuce ————	\$3.00
41. Dry Seaweed	\$3.00
42. Seaweed Salad	\$3.00
43. Mu Saeng-chea	\$3.00

Dessert

Ice Cream —	 \$5.00
Cheese Cake	 \$8.00





Drinks & Liquor

Drinks

Pop (coke, diet coke, sprite, Canada dry, iced tea)	\$3.00
Juice (Apple, Orange)	\$3.00
Green tea (Iced/Hot), Ginger tea, Coffee	\$3.00
Korean red Ginseng tea	\$6.00
Pot of green tea	\$5.00

Liquor

House Wine

Jackson Triggs white (chardonnay) & Red (Merlot)	
Glass (6oz)	\$7.00
1/2Litre	\$19.00
1Litre	\$35.00
Bottle (750ml)	<i>\$27.00</i>
Corkage charge per Bottle	\$15.00

White Wine

Summerhill Organic Riesling ————————————————————————————————————	
Red Wine	
Summerhill Organic Pinot noir Meiomi Pinot noir Sandhill Syrah	\$45.00
Ice Wine	
Inniskillin —	\$95.00
Special Wine	
Makguli Rice Wine —	\$25.00



Beer

Domestic Beer	\$6.00
Kokanee / Canadian / Cools light	
Imported Beer	\$7.00
Cass (Korean) / Tsingtao (China)	
Imported Beer	\$8.00
Schofferhofer Grapefruit (Germany)	

Sake

Small (602)	 \$7.00
Large (120z)	 \$14.00

Spirits

Jinro Soju (102)	\$6.00
Jinro Soju (bottle) —	\$25.00
Jinro Fruit Soju (bottle)	\$25.00
Crown Royal (10z)	\$6.00