

RAMEN

(GFO)

Choose one:

Chicken
Pork
Veggie
Vegan

Choose seasoning:

Shio
Shoyu
Miso
Satay
Kimchi
Extra hot

All come with Nori, spring onion
Fermented red cabbage, pak choi and
fennel, seasoned egg .Beans and sprouts
for Vegan ramens.

16.50

Add extras:

Chicken, Pork, Halloumi,
Extra Veg, Extra Noodles

4

Extra Egg

1

Extra Sauces 1.50 each

GF = gluten free

GFO = gluten free option available

VE = Vegan

VEO = Vegan option

SOUP



SMALL PLATES

Teriyaki Cauliflower Wings.
Tempura battered cauliflower
florets in teriyaki sauce. Served with
roast nori & wasabi vegan mayo.

(VE)

10

Korean Fried Chicken, with
Gochujang and sesame mayo.
(GFO)

Small 7 / Large 14

Chargrilled corn on the cob,
served with calamansi, miso,
chili butter. (GFO, VEO)

6

Deep Fried Kimchi with green herb
dressing, beetroot ketchup.
(VE)

9

Crab Roll marinated in wasabi and
Yuzu Crab Roll in house made
brioche bun.

15

add small fries +3

add salad +2

House Cut Togarashi spiced Fries,
Katsu curry sauce, diced kimchi,
spring onion, sesame.

+8

Add Feta +2

Add Parmesan +1

MAINS

Chicken Spice Bag
w/ stirfried peppers, house cut chips,
coconut, kimchi seasoning. (GFO)

14.50

Halloumi Spice Bag
w/ stirfried peppers, house cut chips,
coconut, kimchi seasoning. (GFO)

14.50

Kimchi Marinated Tofu
and chickpea Salad, pak choi, pickled
fennel, red cabbage, spring onion, sesame
seeds, maple soy vinigrette.

14

Kimchi Mussels, pan cooked in chipotle
chili and kimchi sake cream served with
chargrilled bread with garlic oil.

19

Market BBQ (changes daily,
see specials for details).

Market Fish (changes daily,
see specials for details).

SIDES

House Kimchi. (VE) 4.5

House Cut Fries with house smoked
tomato ketchup. (GF, VE)

6

Side Salad. (GFO) 4.5