

M I S S K O R E A

K O R E A N K I T C H E N A N D G R I L L

STARTER

Agedashi Tofu 11.00

Deep fried tofu with soy based broth and bonito flakes

Calamari Salad  15.00

Deep-fried thinly sliced calamari with lemon chili dressing

Edamame 5.00 

Steamed green soybeans

Mandoo (Dumpling) (5 pieces) 10.00

Prawns, Pork, **Vege**

Seaweed Salad 11.00

Seasoned seaweed with vegetables

Grilled Beef Salad 17.00 

Grilled sliced Wagyu salad with oriental dressing

Takoyaki Salad 11.00

Octopus balls with soy sauce, mayonnaise and dressing

Prawn Tempura 13.00

Deep fried prawn

Vege Tempura 12.00

Deep fried Vege in a light batter





Fish



Salmon sashimi 20.00
Fresh Salmon

Grilled Sashimi

Grilled Sashimi Set 1 - cooked on the
table
Torched salmon and eel
22.00

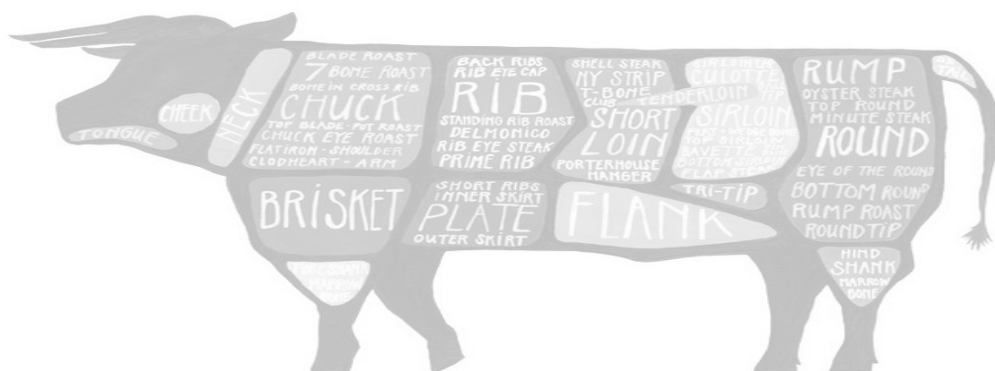


Grilled Sashimi Set 2 - cooked on the
table
Torched salmon and soured mackerel
25.00

(G.F soy served on request)

K-BARBEQUE

Cooked on the table



SET MENU

(Gluten free on request)

(For 2 people)

Miss Korea - 450g 75.00

Wagyu Scotch Fillet
7+ Australian wagyu

Wagyu Short Rib Meat
7+ Australian wagyu beef located between the bone

LA Galbi
Korean style beef on bone



Served with
Vegetable 'SSAM'

Chef's Recommendation - 450g 88.00

Wagyu Scotch Fillet

39.00

7+ Australian wagyu

29.00

Wagyu Chuck Flap Tail

7+ Australian wagyu beef near the short rib

Wagyu Cap

7+ Australian wagyu

*The cap is a sirloin cut that is one of the best parts in Korea

Served with

Vegetable 'SSAM'



SINGLE MENU

(Gluten free on request)

Wagyu Scotch Fillet - 200g

Wagyu Short Rib Meat - 200g



Main Menu

Stone Bowl Bibimbap 19.00

Sautéed vegetables, raw egg yolk on top of rice in a hot stone bowl

Vegetables: Spinach, bean shoots, carrots, zucchini, mushrooms and your choice of

Beef, Pork, Chicken, Salmon, Kimchi,

Mushroom, Tofu, Mock Meat (Gluten free available if requested)



Bulgogi 21.00

Marinated thinly sliced meat stir-fried with vegetables on a sizzling plate with steamed rice.

Beef, Pork, Chicken, Mock Meat,

Ossam (pork & calamari),

Seafood (extra \$4)

Spicy Available



NOODLE

Japchae 19.00



Stir-Fried sweet potato noodle, with thinly sliced vegetables and your choice of Beef, Pork, Chicken, Tofu, Veg
Spicy Available

Yaki Spaghetti 19.00

Stir-fried angel hair spaghetti noodle, teriyaki sauce and thinly sliced vegetables and your choice of Beef, Pork, Chicken, Mock Meat, Veg

SOUP AND STEW

Soft Tofu Soup 21.00

Spicy soft tofu soup with seafood, vegetables and egg yolk
(Kimchi extra \$2)

Ginseng Chicken Soup 28.00 

Slow cooked chicken with Korean herbs and sticky rice

Kimchi soup 23

Spicy soup made with Kimchi, pork, tofu and Rice

Rice cake Dumpling soup 21

Traditional Korean beef broth soup with rice cake and dumplings



Scallop (6pice) 25.00

Butter fried scallops with kimchi and orange miso sauce

Tofu Kimchi 23.00

Boiled tofu with stir-fried kimchi with vegetable
Pork, Vegetables

Cheese Buldak 25.00

Hot-chili sauce, flame-grilled chicken with cheese

Seafood Cheese Buldak 28.00



Hot-chili sauce, flame-grilled chicken and seafood with cheese

Tteokbokki 23.00

Stir-fried rice cake with Fish cake (Spicy)

Extrea cheese \$5

LA Galbi 28.00

Korean style marinated beef ribs on the bone, BBQ grilled

Spicy Available



Smoked Vegetables



19.00

Wok fried vegetables in teriyaki sauce

Vegetables: onion, spring onion, mushroom, carrot, zucchini, capsicum, broccoli, bean shoots



Pancake 18.00

Pan-fried savory pancake made with egg

- Kimchi
- Vegetable
- Seafood \$20
- Cheese Kimchi \$23

SSAM

Pork Ssam 31.00

Slow cooked pork with ssam lettuce,
Ssam Jang sauce and Kimchi



Beef Ssam 35.00

Pan fried beef with ssam lettuce,
Ssam Jang sauce and Kimchi



<Know How To Wrap Ssam!>

1. Place a meat on top of the rice and Ssam Jang
2. Then, wrap the leaves like a taco and enjoy!

Korean Deep Fried Chicken

Crispy chicken with soy garlic sauce
or sweet & spicy sauce
(Both sauce \$2)

Buffalo wing	17.00
Tender loin	19.00
Combo	39.00



DESSERT

Green Tea Ice-Cream	5.0
Black Sesame Ice-Cream	5.50
Korean Samanco (Ice-Cream Cake)	7.50

DRINK

WHITE WINE

RIESLING

2016 Stone bridge Riesling Clare valley -SA		B
38.00		

Sauvignon Blanc & Blends

2016 Asher Sauvignon Blanc Marlborough -NZ	G 9.00	B
32.00		

2016 Tomas Goss Sauvignon Blanc Adelaide Hills -SA		B
35.00		

Pinot Grigio

2016 Asher Pinot Gris King Valley -VIC	G 9.00	B
32.00		

2017 Tapestry Pinot Grigio Adelaide Hills -SA		B
36.00		

2015 Stone Bridge Pinot Gris Clare Valley -SA		B
38.00		

Chardonnay

2015 Ten Degrees Chardonnay Murray Darling -VIC	G 8.00	B
31.00		

2016 Thomas Goss Chardonnay Adelaide -SA		B
32.00		

ROSE

2016 Stone Bridge Rose Clare Valley -SA		
36.00		

Corkage (Per Glass)		3.00
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Sparkling wine

Seppelt Fleur Cuvee (Australia)		
28.00		

Prosecco Piccolo(Italy) 187ml		
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12.00

SAKE

Kiza Kura Yamahai Japan -300ml

18.00

RED WINE

Pinot Noir

2016 Jackals Pinot Noir Mornington Peninsula -VIC

G 9.00

B

39.00

2016 Ray Monde Pinot Noir Sunbury Macedon -VIC

B

45.00

Merlot

2016 Mike Press Merlot Adelaide Hill -SA

G 9.00

B

32.00

2014 Poachers Ridge Merlot Great Southern -WA

B

46.00

Cabernet Sauvignon

2015 Mike Press Cabernet Sauvignon Adelaide Hill -SA

G 8.00

B

32.00

2014Gisa Round Cabernet Sauvignon Baket Range -SA

B

37.00

Shiraz

2015 Ten Degrees Shiraz Murray Darling -VIC

G 9.00

B

32.00

2014 Asher Shiraz Heathcote -VIC

B 35.00

2015Heidenreich The Old School Shiraz Barossa Valley -SA			B
45.00			

2014 Riley of Eden Valley Shiraz Eden Valley -SA			B
49.00			

Red Blends & Other Varieties

2014 Ten Degrees Cabernet Merlot Murray Darling -VIC			B
32.00			

2015 Timbuktu Shiraz Grenache McLaren Vale -SA			B
38.00			

2012 Stone Bridge Cabernet Malbec Clare Valley -SA			B
39.00			

Sweet Wines

2016 Ten Degrees Moscato Leeton -NSW	G 9.00		B
32.00			

2015 Rileys Eden Valley Gewurztraminer Eden Valley –SA			B
39.00			

COLD DRINK

Lemon Lime Bitter	5.50		
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Mojito	6.00		
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Aloe	5.00		
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Sparkling Water	4.50		
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Korean Soft Drink	3.50		
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Coco Palm (Grape), BongBong (Grape), Rice Punch, Squeezed Pear Juice

Soft Drink — Coke, Diet Coke, Coke Zero, Lemonade, Solo, Fanta	3.00
Milkis Soda	5.50
Ice Tea — Lemon, Peach	4.50
Ice Coffee	4.50
ORGANIC JUICE	5.50
Orange Juice, Apple Juice, Apple Guava, Apple Mango Passion, Apple Orange Mango	

BOTTLED BEER

Kloud (Premium Lager) - Korea	9.00
Cass - Korea	9.00
Korean craft beer(500ml)	13.00
Coopers Pale Ale - Australia	9.00
Sapporo - Japan	9.00
Asahi - Japan	9.00
Corona - Mexico	9.00
James Boags (Light) - Australia	8.00
Apple cider	8.00

KOREAN WINE & SOJU

Traditional Korean wine — Makgeolli (Rice Wine) 700ml	17.00
Plum Wine — Choya, 50ml	7.00
Plum Wine, 375ml	25.00
Raspberry Wine- Bokbunja , 375ml	25.00

Cham Soju(참이슬)	18.00
Peach Soju, Grape Soju	18.00

TEA

Korean Corn Tea	3.00
Green Tea	3.00
Jasmine tea	3.00
Mint Tea	4.00
Citron Tea	4.00
Ginseng Tea	4.00



FRESH

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HEALTHY

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AUTHENTIC