

COCKTAIL CLASSICS

Mo' Money matcha maiden, cucumber, mint, lime & soju	13
Mo' Problems apple, yuzu & soju	13
Shawty strawberry, lychee, vanilla, makgeolli & soju	15
Blue Ivy blue curacao, pineapple, lemon, makgeolli & soju	12
Vanilla Ice lychee, lime, makgeolli & soju	13
Long Peach Ice Tea peach ice tea, lime & soju	13
Gold Digger gold flake sake, lemon twist & soju	13
Ghetto espresso fresh coffee, kahlua & soju	13

ANJU Korean tapas & side dishes

Kingfish sashimi kingfish slices, white kimchi & fish roe with yuzu soy dressing & wasabi mayo	15
Scallop sashimi scallops in traditional Korean style with a duo of yuzu soy & spicy sauce	12
Sushi slider tuna on tempura kale, spring onions, fish roe and seouljaboy sauce	7 (ea)
Bulgogi charcoal sliders marinated beef, pickled purple cabbage and aioli on charcoal brioche buns	6 (ea)
Prawn K-Dogs nori crumbed prawn k-dog with mustard mayo	7 (ea)
K-fried chicken ribs seouljaboy spiced chicken ribs with kimchi mayo	13 (6pc)
K-rice paper roll steak tartare, glass noodles and cucumber wrapped in rice paper	6 (ea)
Popcorn chicken choice of three flavours: original, soy garlic, spicy sauce	12
Korean pancakes (gf) Two flavours: kimchi or seafood w/onions, spring onions, carrots	12
K-style fried dumpling house-made fried pork and chive dumplings in sweet and sour sauce	8 (4pc)
K-style steamed dumplings house-made steamed pork and chive dumplings in spicy soy sauce	8 (4pc)
Baby potatoes (gf) (v) Caramelised in butter, garlic & soy	8
Corn cheese cob (v) bbq corn cob, mayo, tasty cheese & chilli powder	4
Cucumber noodles (v) Cucumber noodles w/ roast sesame dressing	7
Taro chips (gf) (v) Lightly salted taro chips	5
Edamame (gf) (v) High in protein snack topped with roasted nori salt	5

MAINS

Pork belly platter twice-cooked pork belly served with cucumber, fresh leek and pancake wraps. Accompanied with ssamjang and salted sesame oil.	49 (2px)
Slow cooked beef ribs korean-style braised short ribs sticky glazed and simmered in low heat for tender, sweet meat	23
Char-grilled steak (gf) porterhouse steak, with Korean spicy ssamjang sauce & roasted garlic	25
Salmon steak (gf) grilled salmon steak with ginger miso sauce. Garnished with sakura tempura	21
Korean tofu (v) fried tofu with traditional spicy sauce	18

DESSERT

C.R.E.A.M cakes rule everything around me. housemade cheesecake, ice-cream and banana cake with lemon dressing	15 (2px)
Black Rice Pudding black rice pudding with coconut ice-cream served with rose watermelon	8 (ea)

EXPRESS

Rice & noodles	
Sashimi bowl salmon & kingfish on purple rice with special spicy sauce	13
Bulgogi bowl marinated beef on purple rice topped with a poached egg	11
Spicy pork bowl spicy pork on purple rice topped with a poached egg	11
Curry chicken bowl curry chicken on purple rice topped with a poached egg	11
Tofu bowl (v) fried tofu and traditional spices topped with a poached egg	11
Chapchae (v) sweet potato noodles stir fried w/ vegetables add bulgogi beef+2	13
Kimchi fried rice kimchi fried rice, pork, nori with a fried egg	13
Kimchi prawn fried rice kimchi fried rice, prawns, topped with cream	15
Ddokbokki (v) rice cakes, onion, carrots, cabbage, fish cakes in spicy sauce	13
Carbonara ddokbokki (v) (gf) rice cakes, onion, mushrooms & bacon in cream sauce	13
Soups	
Army stew Spam, sausages, tofu, onions, spring onions w/ side of purple rice	16
Kimchi soup Kimchi broth, pork, onions, spring onions w/ side of purple rice	15
Ox bone soup Beef bone broth, beef ribs & potato noodles w/ side of purple rice	15
Tofu seafood soup Mixed seafood, onion, spring onions, egg w/ side of purple rice	15

FEED ME

\$35 / PP

A chef's selection of recommended dishes.
Each set is designed for two persons
and consists of three courses:

- four Anju
- one Main
- Dessert

Ask our friendly staff for today's picks!

(v) vegetarian
(gf) gluten free