

FOOD FOR SHARE

sharing is caring

Edamame On Fire (V) 7

Grilled soybeans in ponzu sauce, kimchi sesame seeds

Steamed Mini Burger (1pc) 7

Bao bun stuffed with pickles, gochuchang, seaweeds & herbs (grilled pork belly/braised tofu V)

Miso Butter Mushroom 9

Grilled king oyster mushroom with miso garlic butter

Takoyaki Octopus Balls 10

Ball-shaped pancake filled with chunky octopus, kewpie mayo, sweet sauce, katsuobuoshi, seaweed

Mandu The Dumpling 12

Fried or steam Korean dumpling
*Beef/chicken/tofu veggie/seafood

Umami Yuzu Cauli 13

Roasted cauliflower in Pocha special sauce, furikake, seaweeds (incl. Milk)

Shiso Tomato Tofu (V,G) 14

Steam silken tofu with spicy sweet tomato and shiso

Scallop tataki (seasonal) 15

Flame seared scallops, yuzu hot sauce, ponzu, gochugaru, sesame oil

Pocha Oysters (seasonal) 15

Fine de Claire Oysters oven-grilled with cheese

Gochuchang Mussels Soup 16

Mussels cooked in spicy gochuchang soup

Yuhoe Beef Tatare 16

Seasoned beef tatare, Korean pear, pine nuts, organic egg yolk

Tteokbokki and Gimmari 17

Sticky spicy Korean rice cake, Korean fish cake, creamy grilled cheese, side with fried Korean glass noodle rolls (Vegan option available)

Hoe the Sashimi 19

Salmon sashimi in spicy soy sauce, ponzu, fresh giner, shiso, herbs, served with wasabi seaweed, rice

Aburi Shime Saba 19

Grilled mackerel fillet, fresh ginger, shiso, wasabi, pickled ginger roots
• sake shot to pair (+ €6)

Special POCHA TASTING MENU

Chef tasting menu (6 dishes) to try all signature dishes at one price

Dessert included

Vegetarian options available

*minimum menu for 2 people

50€/PER

POCHA

KOREAN STREET DINING
WWW.POCHA.FI

Allergy information please ask staff

Rate us 5* review to get free soju shot

IG@pochahelsinki

BELLY BLISS

must-try dishes



26

GALBI-JIM

Korean beef stew with chesnuts, pinenuts and veggies

MISO BUTTER SALMON

Steamed salmon in miso butter sauce, spinach

25



24

DOLSOT BIBIMBAP

Hotstone Korean rice bowl with veggies & protein (beef/fish/tofu)

*BOSSAM (PORK)

150g marinated grilled pork belly, mixed lettuce wrap, rice, apple ssamjang sauce & 4 banchans

24



24

MUSHROOM SSAM*

grilled mushrooms, tofu, lettuce wrap, rice, apple ssamjang sauce & four banchans.

- main dish served with rice & Korean banchan
- *Minimum 2 servings

Banchan
EXTRAS

- kimchi 5
- pickled yellow radish 5
- cucumber kimchi 5
- marinated cucumber 5
- garlic choissam 5
- rice with seaweed 5

KOREAN FRIED CHICKEN

Crispy fried chicken wings with sweet spicy sauce and kimchi
or
Crunchy chicken kaarage in honey butter sauce and pickled radish

14€

DESSERTS

Mochigome ice cream 10

3 ice cream enclosed in sweet, chewy glutinous rice wrapper, crumbled matcha cookies, caramel syrup, edible gold flakes

Hotteok 12

Korean fried pancake filled cinnamon sugar, dark sugar syrup, ice cream, edible gold flakes

0% ALKO

BONG BONG JUICE	5
SANGARIA Melon Soda	6,5
MOGU MOGU	6,5
MILKIS SODA	6,5
BEER O	6,5
KOREAN RICE MILK	8
CHUHI MOCKTAIL	10

SOJUMIX JUG 1.5L 00049€

SEOUL MATE

[Sweet, fizzy] strawberry, mint, yakult, strawberry soju

MELONA FANTASY

[creamy, sweet] melona ice cream, melona milkis, jinro soju, gin

DRUNKEN PEACH

(Fresh, juicy) soju, marinated peach, iced tea, lime, gin

SOJU MOJITO

(Sour, fizzy) gin, mint, lime, brown sugar



COCKTAILS COCKTAILS 00015€

WHISKEY MISO SOUR

[sour, slightly salty, bestseller] whiskey, peach soju, shiro miso, egg white

YUZU BUBBLE

[sour & fizzy] sparkling wine, homare yuzu sake

EMPRESS GIN

[salty & exotic, recommend] beef-eater gin, mango puree, tabasco, salty gochugaru rim

PEACHY B*TCH

[citrusy, floral] beef-eater gin, peach soju

RASPBERRY SOUR

[sour, fruity] gin, raspberry puree, egg white

KUNGFU PANDA

[Grassy note of rose, almond vanilla] Housemade Pandan syrup mixed with rum, malibu, lime, and mint

YUZU OLD FASHION

[strong, sour] yuzu, whisky, cointreau, orange bitter

POCHA MILKTEA

[warm, creamy] whisky, roasted black tea, rose, oat milk
*mocktail available

APPLE PIE MOJITO

[spice, fresh] apple soju, cinamon, mint, lime



BEERS 0009€

CASS	ASAHI SUPER DRY
SAPPORO	KIRIN ICHIBAN

WINE WINE

SPARKLING WINE	(12CL/ BOTTLE)
RIESLING	9/45
HOUSE RED/WHITE	12/65
	10/50

SAKE&WINE

	(GLASS/ BOTTLE)
GENSHU UMESHU	6/85
KOREAN SAKE	10/75
HOMARE YUZU SAKE	15/90
SAKE	15/85
ask staff for available options	
SOJU	6/25
ask staff for available flavors	
BAEKSEJU GINSENG WINE	40
MAKGEOLLI RICE WINE	8,5/18
BOKBUNJA RASPBERRY WINE	50
CHOYA PLUM WINE	15/55

COMBO

CHIMAEK

(2 types of chicken + 2 beers + rice + banchan)

45e

SOJU BOMB

40e

SOJU SET 4 BOTTLES

80e

