



## SOUP & SIDE DISH

<b>Miso Soup</b> Soybean paste soup served with seaweed, tofu and spring onions	V	£2.5
<b>Assorted Kimchi Set</b> A selection of cabbage kimchi, radish kimchi and cucumber kimchi	🔪	£7
<b>Assorted Namul Set</b> A selection of spinach, bean sprouts, and spicy radish salad with sesame oil and garlic	V	£6.5
<b>Kimchi</b> Pickled cabbage kimchi flavoured with chilli and garlic	🔪	£3
<b>Radish Kimchi</b> Pickled radish kimchi flavoured with chilli and garlic	🔪	£3
<b>Cucumber Kimchi</b> Pickled cucumber kimchi flavoured with chilli and garlic	🔪	£3
<b>Spicy Radish Salad</b> Sweet and sour radish salad flavoured with chilli and garlic	🔪	£3
<b>Beansprouts Namul</b> Bean sprouts in sesame oil and garlic dressing	GF V	£2.5
<b>Spinach Namul</b> Spinach in sesame oil and garlic dressing	GF V	£3



### ALLERGY ALERT

Please be advised that food prepared here may contain these ingredients or traces of these ingredients: with gluten, nuts, soybeans, milk, eggs, wheat, shellfish or fish.

Please ask your servers if you have any food allergy. Thank you.



## STARTER

<b>Roasted Seaweed</b> Dried seasoned seaweed	GF V	£2
<b>Seaweed Salad</b> Seaweed salad with tosazu dressing	GF V	£6.5
<b>Pak Choi</b> Stir fried pak choi with garlic and sweet soy sauce	V	£7.5
<b>Crispy Tofu</b> Deep fried tofu with crispy seaweed in oriental soy sauce	V	£7.5
<b>Korean Steak Tartar</b> Thinly shredded raw beef seasoned with sesame sauce served with sliced pear and egg yolk		£12
<b>Veg Jap Chae</b> Stir fried glass noodles and mixed vegetables with soy sauce and sesame oil	V	£8
<b>Jap Chae</b> Stir fried glass noodles, beef and vegetables with soy sauce and sesame oil		£9
<b>Broccoli</b> Stir fried broccoli seasoned served with garlic	GF V	£6.5
<b>Bossam</b> Slow cooked pork belly served with wrapping cabbage and hot spicy radish with fresh oysters		£16
<b>Chicken Dumpling</b> Pan fried chicken dumplings served with soy sauce		£6.5
<b>Bulgogi Dumpling</b> Pan fried bulgogi dumplings served with soy sauce		£7
<b>Prawn Dumpling</b> Pan fried prawn dumplings served with soy sauce		£7
<b>Veg Dumpling</b> Pan fried vegetable dumplings served with soy sauce	V	£6

<b>Seafood Pancake</b> Traditional Korean pancake with spring onions and mixed seafood served with soy sauce		£9
<b>Kimchi Pancake</b> Pancake with kimchi served with soy sauce	🔪	£8.5
<b>Veg Pancake</b> Vegetable pancake with courgette, onion, carrot and spring onion	V	£7.5
<b>Tofu Kimchi</b> Sliced tofu served with stir fried kimchi and pork belly	🔪	£10.5
<b>Spicy Squid</b> Squid and vegetables stir fried in a hot chilli sauce	🔪	£9.5
<b>Dduk Bok Gi</b> Rice cake and quail eggs with vegetables simmered in a spicy sauce	🔪	£8
<b>Add Ramen Noodle</b>		+ £2.5
<b>Prawn Tempura</b> Deep fried prawns in a light tempura batter served with a soy dipping		£9
<b>Chilli Prawn</b> Lightly battered prawns in a sweet chilli sauce	🔪	£9.5



<b>Bulgogi Bao</b> 2pcs of steamed bun filled with bulgogi, pickles, cucumber and red onion		£8.9
<b>Spicy Pork Bao</b> 2pcs of steamed bun filled with spicy pork BBQ, pickles, cucumber and red onion	🔪	£8.9
<b>Korean Fried Chicken</b> S (5pcs) L (10pcs)	🔪	£8 £14.5
Lightly battered chicken with choice of; • Sweet spicy • Soy • Spring onion • Plain		
<b>Add Pickled Radish</b>		+ £2
<b>Crunchy Korean Fried Chicken</b>	🔪	£8.5
Boneless Korean fried chicken with choice of; • Sweet spicy • Honey garlic & mayo		
<b>Add Pickled Radish</b>		+ £2







## GRILLED BBQ

RECOMMENDED 3 PORTIONS FOR 2 PEOPLE

We at “GOGi”, the Korean word for “meat”, are ready to show you what it’s all about by preparing BBQ at your table.

The best and healthy way of enjoying Korean BBQ is having GOGI wrapped in lettuce with spring onion salad.

For your authentic experience BBQ dishes are highly recommended.

**Bulgogi** £11  
Marinated thin slices of beef

**L.A galbi** £12.5  
Marinated short beef ribs with bones

**Beef Rib Eye** GF £14  
Thinly sliced beef rib eye steak

**Spicy Pork** £11.5  
Thinly sliced pork marinated in spicy chilli sauce

**Pork Belly** GF £10  
Thinly sliced pork belly

**Spicy Chicken** £11  
Slices of chicken with a spicy chilli pepper, garlic and soy sauce

**Soy Chicken** £11  
Slices of chicken with a mild soy sauce

## GRILLED SEAFOOD

**King Prawns** GF £12  
King prawns drizzled with olive oil

**Scallop** GF £13  
Scallops drizzled with olive oil

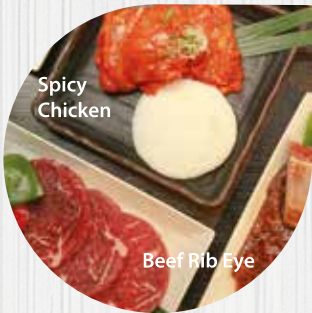
## BBQ PLATTER

DESIGNED FOR 2 PEOPLE TO SHARE

**BBQ Gogi Premium Platter** £31  
Assorted meat platter with Bulgogi, 2pcs soy chicken, beef rib eye

**BBQ Spicy Platter** £29.5  
Assorted spicy meat platter with Bulgogi, 2pcs of spicy chicken, spicy pork

**BBQ Seafood Platter** £32.5  
Assorted seafood with prawn, salmon, mussel, scallop and baby octopus



## BBQ SIDE DISH

**Pamoochim** £2.9  
Seasoned spring onion salad

**Sangchu** £2.5  
Fresh lettuce leaves

**Garlic & Green Chillies** £2.5  
Chopped garlic and green chillies



## RICE DISH

**Kimchi Fried Rice** £9.9  
Stir fried kimchi, rice and spring onions with egg

**Veg Fried Rice** £8.5  
Stir fried rice with vegetables (without egg)

**Egg Fried Rice** £6.5  
Stir fried rice with eggs and spring onions

**Bap** £3  
Steamed white rice



## DOLSOT BIBIMBAP

The word Dolsot means ‘stone pot’ and the word Bibimbap literally means "mixed rice".

Dolsot Bibimbap is served in an earthenware pot. The heat from the pot makes the rice sizzle and turn crispy on the bottom.

Bibimbap comes with rice, sautéed seasoned vegetables, raw egg yolk and red chilli paste mixed together.

Seafood Dolsot Bibimbap is served with an oyster sauce. If you would like red chilli paste with your Seafood Dolsot Bibimbap, please let a member of staff know.

**Veg** GF V £10.5  
This dish is served without egg

**Kimchi** £12

**Tofu** V £11.5  
This dish is served without egg

**Chicken** £12.5

**Beef** £12.5

**Raw Beef** GF £13.9

**Seafood** £13.9  
Includes mixed seafood with scallop and prawn

## FISH with rice

**Salmon Gui** £13.5  
Salmon fillet with asparagus, broccoli and carrot served on a bed of Korean sweet soy sauce



## POT DISH with rice

**Hot Pot Bulgogi** £11  
Marinated beef cooked with vegetables and glass noodles in a broth

**Kimchi Jjigae** £10.2  
Spicy kimchi stew with pork and tofu

**Budae Jjigae** £12.5  
Spicy hot pot made with sausage, pork, noodles, and tofu

**Soft Tofu Jjigae** £11  
Spicy seafood soft tofu stew with egg yolk

**Galbitang** GF £13  
Mild short beef rib soup along with radish in a beef stock

**Spicy Beef Soup** £12.5  
Spicy soup made with beef, spring onions, bean sprouts in a red broth seasoned with chilli, garlic & soy sauce



## NOODLE DISH

**Veg Fried Udon** £9.5  
Stir fried thick noodles with vegetables in a soy sauce

**Tofu Udon** £10.9  
Stir fried thick noodles with vegetables and firm tofu in a soy sauce

**Seafood Udon** £13.5  
Stir fried thick noodles with vegetables and seafood (prawn, scallop, squid) in a soy sauce

**Chicken Fried Udon** £10.9  
Stir fried thick noodles with vegetables and chicken in a soy sauce

**Beef Fried Udon** £11.9  
Stir fried thick noodles with vegetables and beef in a soy sauce

