



**Danjee (단지) :** Korean to call a small Korean Traditional ceramic pot which it was utilised the age-old practice of naturally fermenting food gives a deep and complex flavour to foods such as kimchi and jang (fermented sauce).





## 생선회 도시락

Raw fish lunch box

기본에서 전 빼고 생선회

## 도시락 Do Shi Rak (Lunch Box) 11:30AM-2:30PM

### Lunch Special \$19- \$16

#### 기본 Standard

전 + 반찬 + 샐러드  
불고기 + 제육볶음\*  
밥 + 국  
녹차

Jeon + Side Dish + Salad  
Bul Go Gi + Spicy Pork  
Rice + Soup  
Green Tea

#### 추가옵션 Option

전빼고 생선회 추가  
고기종류 교체 가능  
닭불고기\*  
오징어 볶음\*  
쭈꾸미\*  
소갈비  
돼지갈비

Raw Fish Instead Of Jeon + \$4  
Meat Dishes Can Be Replaced With  
Spicy Chicken + \$1  
Spicy Squid + \$1  
Spicy Local Baby Octopus + \$2  
Marinated Beef Rib + \$7  
Marinated Pork Rib + \$4

\* Spicy food

# Salads

|            |                                                                                                                          |    |
|------------|--------------------------------------------------------------------------------------------------------------------------|----|
| (v) 야채샐러드  | <b>Ya Chae Salad</b><br><i>Almond &amp; Grilled Capsicums, Mixed Greens, Radicchio, Lotus Root, Yuzu Dressing</i>        | 8  |
| (v) 누룽지샐러드 | <b>Nu Rung Ji Salad</b><br><i>Crispy Rice Puff, Pumpkin, Mixed Greens, Perilla Seed Dressing</i>                         | 8  |
| 치킨샐러드      | <b>Chicken Salad</b><br><i>Grilled Chicken Salad With Sweet Mustard Dressing, Pine nut</i>                               | 10 |
| 연어샐러드      | <b>Salmon Salad</b><br><i>Salmon 'Hwe' (Raw Fish), Chrysanthemum Leaf, Perilla Leaf, 'Cho Go Chu Jang' (Spicy Sauce)</i> | 12 |



홍어회 Raw Skate Fish



육회  
Raw Beef

# Light Meals

|          |                                                                                                                     |         |
|----------|---------------------------------------------------------------------------------------------------------------------|---------|
| 생선회      | <b>Saeng Seon Hwae</b><br><i>Raw Salmon, King Fish, Snapper Served With Spicy Sauce On The Side</i>                 | 8/25/35 |
| 육회       | <b>Yuk Hwae</b><br><i>Raw Beef, Cucumber, Nashi, Soy Dressing</i>                                                   | 20      |
| 편육겨자채    | <b>Pyeon Yook Gyu Ja Chae</b><br><i>Pressed Beef Shin With Apple, Nashi And Sweet Mustard Dressing, Pine Nut</i>    | 16      |
| (v) 새우밀쌈 | <b>Sae Woo Mil Ssam</b><br><i>Prawn Wheat Cake Roll</i>                                                             | 15      |
| (v) 연어밀쌈 | <b>Salmon Mil Ssam</b><br><i>Salmon Wheat Cake Roll</i>                                                             | 18      |
| 홍어회      | <b>Hong Eu Hwae</b><br><i>Seasoned Raw Skate Fish</i>                                                               | 12      |
| 홍어삼합     | <b>Hong Eu Sam Hap</b><br><i>White Kimchi With Braised Pork Belly And Chilli Marinated Fermented Raw Skate Fish</i> | 16      |
| 식전보쌈     | <b>Sik Jeon Bo Ssam</b><br><i>Boiled Pork Belly With Radish &amp; Oyster Kimchi And Pickled Radish</i>              | 12      |

(v)Vegeterian



모듬전 Platter of Jeon



보쌈 Boiled Pork Belly



두부선 Tofu



김치녹두전  
Kimchi & Mung Bean

|                    |                                                                 |    |
|--------------------|-----------------------------------------------------------------|----|
| 잡채                 | Jap Chae                                                        | 15 |
|                    | Potato Starch Noodles With A Choice Of Beef, Pork, Chicken      |    |
| ⑤ 버섯잡채             | Beo Sut Jap Chae                                                | 16 |
|                    | Potato Starch Noodles With A Choice Of Mushroom                 |    |
| 해물잡채               | Hae Mul Jap Chae                                                | 16 |
|                    | Potato Starch Noodles With Local Octopus, Squid And Prawns      |    |
| ⑤ 두부선              | Du Bu Seon                                                      | 10 |
|                    | Tofu, Enoki Mushroom, Garlic Chive, Green Chilli                |    |
| 김치녹두전              | Kimchi Nok Du Jeon                                              | 13 |
|                    | Pan Fried Mung Bean, Kimchi, Pork And Bean Sprouts              |    |
| 고기전                | Ko Gi Jeon                                                      | 13 |
|                    | Pan Fried Sesame Leaf, Green Chilli With Pork, Chicken 'Wan Ja' |    |
| 해물전                | Hae Mul Jeon                                                    | 18 |
|                    | Pan Fried Assorted Seafoods (4 Types, 3 Pieces Each)            |    |
| 모듬전                | Mo Deum Jeon                                                    | 30 |
|                    | Pan Fried Assorted Platter Of Jeon (7 Types, 3 Pieces Each)     |    |
| 게튀김                | Gae Twi Gim                                                     | 18 |
|                    | Deep Fried Soft Shell Crab                                      |    |
| 새우튀김               | Sae Woo Twi Gim                                                 | 18 |
|                    | Deep Fried Prawns                                               |    |
| 야채튀김               | Ya Chae Twi Gim                                                 | 10 |
|                    | Deep Fried Assorted Vegetables                                  |    |
| 후라이드치킨<br>(날개or순살) | Deep Fried Chicken                                              | 15 |
|                    | Wing Or Breast Pieces With Soy & Chilli Dipping Sauce           |    |

⑤ Vegetarian

## 정식 Jung Shik (Served With One Rice & Soup At The Day)

|            |                                                                                                                                   |    |
|------------|-----------------------------------------------------------------------------------------------------------------------------------|----|
| 불고기정식      | Bul Go Gi Jung Shik<br><i>Stir Fried Soy Marinated Beef</i>                                                                       | 19 |
| 제육정식*      | Jae Yook Jung Shik<br><i>Stir Fried Spicy Pork</i>                                                                                | 18 |
| 닭불고기정식*    | Dak Bul Go Gi Jung Shik<br><i>Stir Fried Spicy Chicken</i>                                                                        | 18 |
| 오징어볶음정식*   | O Jing Uh Bok Geum Jung Shik<br><i>Stir Fried Spicy Squid</i>                                                                     | 18 |
| 쭈꾸미볶음정식*   | Jju Ggu Mee Bok Geum Jung Shik<br><i>Stir Fried Spicy Australian Local Baby Octopus</i>                                           | 18 |
| 매운장어 숯불구이* | Mae Un Jang Eo Sut Bul Gu I<br><i>Charcoal Bbq Spicy Eel</i>                                                                      | 20 |
| 가자미 구이     | Ga Ja Mee Gu I<br><i>Grilled Sole Fish</i>                                                                                        | 20 |
| 연어 찹쌀 양념구이 | Salmon Chap Sal Yang Nyum Gu I<br><i>Grilled Salmon (Dusted With Sticky Rice Powder)<br/>With Spicy Sauce<br/>* Medium Cooked</i> | 24 |

## 탕, 찌개 Tang, Jji Gae (Served With One Rice)

|          |                                                                                                                               |    |
|----------|-------------------------------------------------------------------------------------------------------------------------------|----|
| ⑤ 해물순두부* | Hae Mul Soon Du Bu<br><i>Soft Tofu Curd, Assorted Seafood, Spicy Soup</i>                                                     | 17 |
| 김치찌개*    | Kimchi Jji Gae<br><i>Pork And Kimchi Stew With Rice Cake</i>                                                                  | 15 |
| 영양갈비탕    | Yeong Yang Gal Bi Tang<br><i>Beef Short Rib Soup</i>                                                                          | 19 |
| 차돌된장찌개   | Cha Dol Dwen Jang Jji Gae<br><i>Fermented Korean Bean Paste Stew With Beef Brisket</i>                                        | 15 |
| 알탕*      | Al Tang<br><i>Fish Roe, Assorted Seafood, Spicy Soup</i>                                                                      | 19 |
| 도가니탕     | Do Ga Ni Tang<br><i>Ox Shank And Tendon Soup</i>                                                                              | 17 |
| 삼계탕      | Sam Gye Tang<br><i>Traditional Korean Spatchcock Clear Soup With Ginseng,<br/>Dates, Chestnuts &amp; Roasted Stuffed Rice</i> | 29 |

\* Spicy food ⑤Vegetarian

Pictured food may appear differently. We charge 2% card fee for overseas country credit card.



## 비빔밥 Bi Bim Bap

|         |                                                                                           |    |
|---------|-------------------------------------------------------------------------------------------|----|
| ⑤ 비빔밥   | Bi Bim Bap                                                                                | 16 |
|         | <i>Bi Bim Bap With A Choice Of Beef, Pork, Chicken, Or Tofu</i>                           |    |
| ⑤ 돌솥비빔밥 | Dol Sot Bi Bim Bap                                                                        | 18 |
|         | <i>Bi Bim Bap With A Choice Of Beef, Pork, Chicken Or Tofu Served In A Hot Stone Bowl</i> |    |
| 돌솥알밥    | Dol Sot Al Bap                                                                            | 18 |
|         | <i>Bi Bim Bap With Fish Roe Served In A Hot Stone Bowl</i>                                |    |
| 육회비빔밥   | Yook Hwe Bi Bim Bap                                                                       | 18 |
|         | <i>Bi Bim Bap With Marinated Raw Beef</i>                                                 |    |
| 회덮밥     | Hwae Dup Bap                                                                              | 18 |
|         | <i>Rice Topped With Raw Fish Mixed Vegetables Served With Spicy Sauce</i>                 |    |



돌솥비빔밥  
Dol sot bi bim bap

## 냉면 Naeng Myun

|       |                                                                          |       |
|-------|--------------------------------------------------------------------------|-------|
| 물냉면   | Mul Naeng Myun                                                           | 9/16  |
|       | <i>Sweet Potato Noodles In A Cold Beef Broth</i>                         |       |
| 비빔냉면* | Bi Bim Naeng Myun                                                        | 9/16  |
|       | <i>Sweet Potato Noodles Served With Spicy Sauce</i>                      |       |
| 물비냉면* | Mul Bi Naeng Myun                                                        | 10/17 |
|       | <i>Sweet Potato Noodles Served In A Cold Beef Broth With Spicy Sauce</i> |       |
| 회냉면*  | Hwae Naeng Myun                                                          | 10/17 |
|       | <i>Sweet Potato Noodles With Malt Fermented Skate And Spicy Sauce</i>    |       |



갈비 + 냉면 SET

Beef Rib + Cold Noodle Set

물냉면 or 비빔냉면 \$25

물비냉면이나 회냉면은 1볼 추가 Mul Bi or Hwae + \$1

\* Spicy food ⑤ Vegetarian

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## 일품요리 Share Dishes (With Side Dishes)

|        |                                                                                                                        |    |
|--------|------------------------------------------------------------------------------------------------------------------------|----|
| 단지 치킨  | <b>Danjee Chicken</b><br><i>Deep Fried Chicken With Soy &amp; Chilli Dipping Sauce</i><br>파닭 (With Shallot Salad) +\$3 | 35 |
| 갈비찜    | <b>Gal Bi Jjim</b><br><i>Slow Cooked Beef Ribs, Chesnut, Gingko Nuts, Dried Dates, Soy Stock, Pumpkin</i>              | 50 |
| 소꼬리찜   | <b>So Ggo Ri Jjim</b><br><i>Slow Cooked Ox Tail, Rice Cakes, Korean Sprouts In Savoury Soy Base Sauce</i>              | 45 |
| 매운소꼬리찜 | <b>Maeun So Ggo Ri Jjim</b><br><i>Slow Cooked Ox Tail, Rice Cakes, Korean Sprouts In Savoury Chilli Sauce</i>          | 45 |



갈비찜 Slow Cooked Beef Ribs



김치등갈비찜 Slow cooked pork ribs

|         |                                                                                                              |    |
|---------|--------------------------------------------------------------------------------------------------------------|----|
| 김치등갈비찜* | <b>Kimchi Deung Gal Bi Jjim</b><br><i>Slow Cooked Pork American Spare Ribs In Kimchi Stew</i>                | 38 |
| 오삼불고기*  | <b>O Sam Bul Go Gi</b><br><i>Stir Fried Spicy Pork &amp; Steamed Whole Squid</i>                             | 40 |
| 불닭*     | <b>Bul Dak</b><br><i>Literally 'Fire Chicken' Chicken Thigh, Rice Cake, Cayenne</i><br>*Melted Cheese On Top | 38 |
| 닭갈비*    | <b>Dak Gal Bi</b><br><i>Stir Fried Chicken With Vegetables</i>                                               | 40 |



닭갈비  
Stir Fried Chicken With Vegetables

\* Spicy food

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보쌈 Boiled  
Pork Belly

보쌈 Bo Ssam 38  
*Boiled Pork Belly With Radish And Oyster kimchi, Served With Ssam*

해물떡볶이\* Hae Mul Ddok Bokk Gi 38  
*Spicy korean Rice Cake Stew With Seafood*  
*\*Melted Cheese On Top*

단지숯불 불고기 Danjee Sutbul Bool Go Gi 38  
*Charcoal Soy Marinated Beef*



단지숯불 불고기  
Charcoal Soy  
Marinated Beef



매운족발숯불구이  
Charcoal Spicy  
Pork Hocks

매운족발숯불구이\* Mae Un Jok Bal Sut Bul Gu I 40  
*Charcoal Spicy Pork Hocks*

쭈꾸미 볶음사리\* Jju Ggu Mee Bok Eum Sa Ri 36  
*Stir Fried Spicy Australian Local Baby Octopus With Noodle*

도가니무침 Do Ga Ni Mu Chim 35  
*Seasoned Ox Shank And Tendon*

## Sides

튀김 떡사리 Twigim Dduksari 8  
*Deep Fried Rice Cakes*

공기밥 Gong Gi Bap 2  
*Single Serve Of Mixed Grain Rice*

\* Spicy food

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# 구이 Gu I (Bbq) Served With Ssam (Vegetables Wrap) Sides

|            |                                                                                   |     |
|------------|-----------------------------------------------------------------------------------|-----|
| 와규 우삼겹     | Wagyu Woo Sam Gyeop<br><i>Beef Short Pate (F4, +8)</i>                            | 23  |
| 와규 늑간살     | Wagyu Neuk Gan Sal<br><i>Soy Marinated Beef Rib Finger (Intercostal) (F4, +8)</i> | 29  |
| 와규 부채살     | Wagyu Bu Chae Sal<br><i>Wagyu Oyster Blade (F4, +8)</i>                           | 29  |
| 와규 살치살     | Wagyu Sal Chi Sal<br><i>Wagyu Chuck Tail Flap (F4, +8)</i>                        | 48  |
| 와규 꽃살      | Wagyu Kkot Sal<br><i>Wagyu Short Ribs (F4, +8)</i>                                | 50  |
| 와규 모듬      | Wagyu Mo Deum<br><i>Assorted Wagyu Beef (F4, +8)</i>                              | 160 |
| 양념갈비       | Yang Nyeom Gal Bi<br><i>Soy Marinated Beef Short Ribs</i>                         | 29  |
| 등심 (Angus) | Deung Shim<br><i>Riverina Black Angus Scotch Fillet</i>                           | 29  |
| 안심         | An Shim<br><i>Beef Tenderloin</i>                                                 | 28  |
| 제비추리       | Jae Bee Chu Ree<br><i>Beef Thin Skirt</i>                                         | 22  |
| 불고기        | Bul Go Gi<br><i>Soy Marinated Beef</i>                                            | 18  |
| 우설         | Woo Sul<br><i>Beef Tongue</i>                                                     | 20  |
| 돼지갈비       | Dwe Ji Gal Bi<br><i>Soy Marinated Pork Ribs</i>                                   | 22  |
| 삼겹살        | Sam Gyup Sal<br><i>Pork Belly</i>                                                 | 20  |
| 흑돼지 항정살    | Huk Dwe Ji Hang Jeong Sal<br><i>Black Pig Pork Jowls</i>                          | 26  |
| 돼지불고기*     | Dwe Ji Bul Go Gi<br><i>Chilli Marinated Pork</i>                                  | 18  |
| 닭불고기       | Dak Bul Go Gi<br><i>Chilli Marinated Chicken Thigh</i>                            | 18  |
| 오리불고기      | O Ri Bul Go Gi<br><i>Soy Marinated Duck</i>                                       | 22  |
| 왕새우        | Wang Sae Woo<br><i>King Prawn</i>                                                 | 25  |
| 통오징어*      | Tong O Jing Uh<br><i>Whole Squid</i>                                              | 22  |
| 쭈꾸미*       | Jju Ggu Mee<br><i>Australian Local Fresh Baby Octopus</i>                         | 22  |

\* Spicy food

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# 코스 Danjee Set Menu

4인이상 주문가능 Minimum 4 People  
하루전 예약필수 Need to book 1 day advance

## Set A (\$40pp)

잣죽

Pine Nut Soup

야채 샐러드

Mix Vegetable Salad

연어 밀쌈

Salmon With  
Vegetable Wrap

고기전

Assorted Meat Jeon

버섯잡채

Potato Starch Noodle  
With Mushroom

홍어회 무침

Malt Fermented Skate  
With Vegetables

새우튀김

Deep Fried Prawn

단지숯불 불고기

Danjee Special  
Char Grilled Bul-Go-Gi

계절별 밑반찬

Seasonal Side Dishes

흑미밥과

차돌 된장찌개

Black Rice And  
Soybean Soup With Beef

Frozen Yoghurt

Frozen Yoghurt

or

전통차

Korean Tea

## Set B (\$50pp)

잣죽

Pine Nut Soup

야채 샐러드

Mix Vegetable Salad

생선회

Raw Fish

해물전

Assorted Seafood Jeon

버섯잡채

Potato Starch Noodle  
With Mushroom

홍어회 무침

Malt Fermented Skate  
With Vegetables

보쌈

Boiled Pork Belly  
With Radish Kimchi

새우튀김

Deep Fried Prawn

양념갈비구이

Chargrilled Beef Rib

계절별 밑반찬

Seasonal Side Dishes

흑미밥과

차돌 된장찌개

Black Rice And  
Soybean Soup With Beef

Frozen Yoghurt

Frozen Yoghurt

Or

전통차

Korean Tea

## Set C (\$150pp)

잣죽

Pine Nut Soup

야채 샐러드

Mix Vegetable Salad

바닷가재회

Raw Lobster

특선생선회

Deluxe Assorted  
Raw Fish

홍어회무침

Malt Fermented Skate  
With Vegetables

단지특선모듬전

Assorted Jeon

매운장어 숯불구이

Charcoal Bbq Spicy Eel

갈비찜

Slow Cooked Beef Ribs

바닷가재 볶음

Stir Fried Lobster

계절별 밑반찬

Seasonal Side Dishes

흑미밥과

차돌 된장찌개

Black Rice And  
Soybean Soup With Beef

전통 떡 과 다과

Traditional

Korean Dessert