



LAH KOH ALLERGEN MENU

Please inform a member of staff of any allergies you have even if you have already selected dishes that do not contain those ingredients. We recommend ALWAYS checking with our staff as our menus and recipes may change from time to time furthermore we may not be able to update allergen information ahead of your visit when certain ingredients run out of stock and alternatives are sourced at short notice. We make every effort to avoid cross-contamination but cannot guarantee dishes and drinks are allergen-free.

For bottled drinks please ask to check the label

**Not all dishes on this menu will be available at the
time of ordering**



Bubble Tea

Price includes one topping

Rich and milky brown sugar bubble teas
with Tapioca pearls

	R	L
Milk Mudflip	5.1	5.6
Matcha Mudflip	5.1	5.6
Double Espresso Mudflip	5.1	
• add activated charcoal +20p		
• Decaf version available		
Premium Taro Milk Mudflip M	5.6	
• made with homemade taro paste M		
• Vegan Taro Paste is available		

 All mudflips can be made VEGAN by choosing Rudehealth organic oat/coconut milk for +40p. Available Hot or Iced

Signature Fruit Tea

Jungle signature tea with fruit and mixed boba

Mango and Passion Fruit ✓ L 5.8

Jasmine Tea

Hibiscus + Berry Berry ✓ 5.8

Strawberry Tea (caffeine free)

Coconut Blends

Vegan fruity blends with coconut jelly and popping boba

Mango & Coconut ✓ L 5.9

Lychee & Coconut ✓ 5.9

Fruit Blends

Fruity ice blends made with real fruit and yoghurt comes with popping boba

	R	L
Strawberry Yoghurt M	5.2	5.7
Lychee Yoghurt M	5.2	5.7
Mango Yoghurt M	5.2	5.7
Peach Yoghurt M	5.2	5.7

More Toppings!

Popping Boba +60p

- Strawberry, Lychee, Passion-fruit, Peach

Coconut Jelly +60p

Double Boba +60p

Crepe Brûlée M +60p

Cocktails

Rose Lychee Boba Pun - Ju	9.9	Vanilla Espresso Martini	10.9
Bacardi Rum, Original Soju, Lychee Juice, Rose syrup, Lychee Popping Boba		Bacardi Rum, Kahlua coffee liqueur, Espresso, Vanilla	
Strawberry Boba Pun - Ju	9.9	Japanese Slipper	9.9
Bacardi Rum, Strawberry Soju, Sparkling Water, Strawberry syrup, Strawberry Popping Boba		Midori Liqueur, Tripple Sec, Lemon Juice	
Roku Gin and Tonic	8.9		
Roku Japanese Gin, Slimline Tonic, Lemon			

Beer

At Lah Koh we offer a wide range of local and Asian beers!

Asahi Super Dry	4.7	Kome Rice Beer	5.5
Popular beer in Japan, a classic crisp lager, 5.2% (330ml)		Japanese rice beer, 4.9% (330ml)	
Taiphoon Beer	6.3	Asahi Super Dry (0.0%)	4.5
GF Lemongrass beer from local brewery Hopback, 4.9% (500ml)		Non alcoholic asahi super dry, 0.0% (330ml)	
Monsuta Okinawa Dry	5.5	Hitachino Nest White Ale	5.9
Japanese lager, 5.0% (350ml)		White ale with wheat and malt barley, imported from Japan, 5.5% (330ml)	
Urban Orchard Cider	4.6		
Medium dry cider, 4.5% (330ml)			

Wine

House Red/ White	Glass	6.9/ Bottle	25
Picpoul de Pinet (France)		Bottle	29.9
Prosecco	Glass	7.5/ Bottle	29.9

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Sake

Japanese rice wine

Sake or Nihon-shu is Japanese rice wine. It can be enjoyed in so many ways and forms and at different temperatures. Lah Koh has a selection of classic sakes and fruity sakes to pair with your meal or enjoy with your dessert.

Ozeki Futsu-shu (14.5%)

A fresh and well balanced sake, served room temperature or hot

Shot 3.0/ Flask (150ml) 7.9

Pair with

BBQ Platters

Senjyu Kubota Ginjo (15.6%)

A refreshing dry sake that goes well with sushi! It is easy drinking and smooth, served room temperature or cold.

Shot 4.0/ Bottle 18.9

Pair with

Tuna Tataki

Sayuri Nigori (12.5%)

A fruity nigori (cloudy) sake with notes of lychee and melon, served chilled

Shot 4.5/ Bottle (300ml) 18.9

Pair with

Taro Basque
Cheesecake

Tamanohikari Yuzu Sake (10.5%)

Tamanohikari Yuzu liqueur. Tart, sweet and tasty. Great for a little pick me up for after your meal

Shot 3.2

Plum Wine

Hakutsuru Ume-shu (12.5%)

A sweet and refreshingly tangy plum wine with well balanced sour notes. Served chilled

Glass (175ml) 7.9/ Bottle (720ml) 29.9

Choya Extra Years (17%)

A premium plum liqueur that comes with a real plum inside. Served chilled or on the rocks

Bottle (50ml) 7.9

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Soju

Korean Spirit

Soju is a clear and colourless distilled spirit from Korea.

Korea is known for its drinking culture, and Soju is always the drink of choice. The original soju is a classic, but we also offer a selection of pre-mix flavoured soju, which is super sweet and super tasty!

Jinro Original (16.9%) Shot 3.0/ Bottle 10.9

Jinro Flavours (13%) Shot 2.5/ Bottle 10.9

Green Grape Soju Peach Soju Plum Soju

Grapefruit Soju Strawberry Soju

Soju Bomb (Somaek) 6.0

Why not try a soju bomb? Cass beer & a shot of original soju. Drop it in and down it for the full Korean drinking experience. Or sip on it too, its surprisingly refreshing

If you're drinking in a group, grab a bottle of original soju and a few beers. Set off a soju bomb train for fun.

Makgeolli

Korean Makgeolli (5.8%) ★  Can 6.9

Tangy and fizzy imported Korean rice wine that is cloudy/ milky. Make sure to shake the can before serving to mix up the drink.

Japanese Whisky

Our selection of Japanese whiskys. Served neat or on ice.

Toki Blend (25ml) 5.0 / (50ml) 9.9

Toki is a round and sweet blended whisky from Suntory's 3 distilleries.

Yamazaki Single Malt (25ml) 6.5 / (50ml) 12.9

Yamazaki single malt whisky is Suntory distillery's flagship whisky

Hibiki Blend (25ml) 7.0 / (50ml) 13.9

Hibiki is a blend of Japanese malt and grain whiskies.

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Soft Drinks



Still Water	2.1	Coca-Cola	2.5
Still Water	4.1	Diet Coke	2.5
(Large)		Sprite	2.5
Sparkling Water	2.1	Kombucha Raspberry	2.5
Sparkling Water	4.1	Lemonade	
(Large)		Kombucha Ginger &	2.5
San Pellegrino	2.5	Lemon	
Limonata		Apple/ Orange Juice	2.3
San Pellegrino	2.5	Korean Milkis	3.5
Aranciata			

Tea

Hibiscus & berry	3.0	Double Espresso	2.3
Green Tea	3.0	Flat white	3.2
Jasmin Green Tea	3.0	Latte (hot/iced)	3.5
English Breakfast	3.0	Cappuccino	3.5
Chai Latte	3.5	Americano (hot/iced)	2.8
Dirty Chai Latte	3.8	Mocha (hot/iced)	3.8
Matcha Latte (hot/iced)	3.8	Hot Chocolate (hot/iced)	3.2

Coffee

We can make your coffee **DECAF** for you!
Our coffee is from Clifton coffee roasters.....

Don't Like Dairy?: Oat/ Coconut/ Almond  +40p **GF**
Syrups: Gingerbread/ Caramel/ Vanilla  +60p **GF**

Smoothies 4.5 **GF**

Strawberry & Banana 	Mixed Berry and Banana 
Banana Peanut Butter &	Choco Nutter Smoothie  
Cinnamon Smoothie  	

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JUNGLE

PÂTISSERIE BOBA

DESSERTS MADE IN-HOUSE



G M Eg

Salted Caramel Tiramisu, 5.5

Our salted caramel tiramisu topped with crispy crumbs and lotus biscoff

Desserts at Jungle are home made. All cakes are weighed, mixed, poured and cut by hand, meaning each batch will be unique and the sizes and look may vary from cake to cake



M Eg

Taro Basque Cheesecake (GF), 5.9

Burned cheesecake with steamed taro and yoghurt cream mix, gluten free

GREEN + GRAINY

Vegan and Gluten Free bars

Chocolate Praline Slice 4.25 GF

Rich and deeply chocolatey bar topped with sour cherries and brazil nuts
(Hazelnuts, Almonds, Brazil Nuts, Cashew Nuts) ✓

Maple Pecan Slice 4.25 GF ✓

Rich and deeply chocolatey bar topped with sour cherries and brazil nuts
(Almonds, Pecans, Brazil Nut, Cashew Nuts)

Ice Cream GF

Affogato ✓ 5.1

Espresso shot over 2 scoops of vanilla ice cream

Icecream Scoops GF

A selection of Asian inspired flavours

2 Scoops 4.1
3 Scoops 5.2

- Yuzu ✓
- Vanilla ✓
- Chocolate Miso ✓
- Lychee M
- Matcha M

★ Bulgogi BBQ Platters

Our sharing Korean BBQ platters. Put this in the middle of the table as a sharing side for all or treat yourself!

It is a plate of grilled meat, kimchi, miso mushrooms and bean sprout namul. Served with lettuce to wrap everything in and a Korean ssamjang sauce. If you'd like some more lettuce/sauce, just let us know!

Bulgogi Beef Platter

16.8

G Se Sy Pe

Our bulgogi beef is mild, sweet and super tender.

The pork and beef are cooked on the same grill and may contain: Cr Ms F Pe

Bulgogi Pork Platter 🌶️

15.8

G Se Sy Pe

Our bulgogi pork is sweet and a little bit spicy. It's a real Korean classic

The pork and beef are cooked on the same grill and may contain: Cr Ms F Pe

Aubergine & Mushroom Platter

14.3

G Se Sy Pe

✓ GFO

Vegan platter of miso aubergines and miso mushrooms. Comes with a little bit of pickled mooli (radish)

Upgrade Lettuce to Perilla (Shiso) Leaves

+£ 1.50

For a truly authentic experience we source a limited amount of fresh Shiso leaves from Japan every week
Shiso leaves are super minty and citrusy.

Sushi

Getting Sushi to Salisbury was hard! We only wanted to bring sushi to Lah Koh if we could get hold of the very best fish and ingredients. After months of hard work, we've managed to convince some of the top fish suppliers to create routes specifically for us! Please support us by spreading the word so we can continue to bring you amazing sushi!

Tuna Tataki

GF 13.5

Lightly seared tuna slices, salad garnish, sesame and yuzu ponzu dressing



Tiger Maki



GF 12.5

Salmon, asparagus, avocado, wasabi tobiko and yuzu mayo



Avocado Asparagus Maki



GF 10.8

Avocado, asparagus, cucumber, crushed wasabi peas, shichimi and vegan yuzu mayo



Peri Peri Spicy Tuna



GFO 13.8

Peri peri yellowfin tuna, burdock, spring onion, cucumber, sesame and crispy rice puffs



Dragon Maki



13.5

King prawn katsu, avocado, cucumber, yuzu mayo and tobiko



Small Bite Dishes

Add lots to your meal with these little side bites! We recommend these little bites to go with your drinks. Grab a beer and enjoy!








Miso Aubergine  5.1
  Roasted sweet miso aubergine






Mini Laksa Soup  4.1
   Spicy coconutty broth






Airfried Tofu   5.1
  Marinated teriyaki tofu








Kimchi Side  1.5
 Spicy & sour fermented cabbage

Edamame Pot   4.1
  Podded soya beans

Prawn Katsu*  6.0
   2pc prawn in breadcrumbs
  

Pumpkin Croquette*  6.2
  2 pc pumpkin croquettes  

Soft Shell Crab*  8.9
  Soft shell crab tempura with chilli
  mayo and sriracha sauce

Vegetable Tempura*  7.5
 Battered assorted vegetables
with chilli mayo   
or yuzu ponzu  
(both sauces are vegan)









  

Korean Fried Chicken

★ Spicy Yangnyeom 6.8 
   Sweet & spicy Yangnyeom
sauce 

Sweet Soy Glaze 6.8
   Sweet soy garlic glaze
 









Gyoza

- | | |
|--|---|
| Hoisin Duck
 4 dumplings with soy gochugaru dip
5.1 | Seafood Mandu
 4 dumplings with
 ginger miso dip
5.3 |
| Spinach & Veg 
 4 dumplings with soy gochugaru dip
4.9 | Kimchi Mandu 
 4 dumplings with soy gochugaru dip
5.3 |
| Chicken & Veg
 4 dumplings with soy gochugaru dip
4.9 | |

All dumplings are prepared in proximity to: 

Laksa Noodle Bowl

Spicy and coconutty broth soup with edamame, beansprouts and rice noodles. Served with a topping of your choice. Contains fish.

- | | |
|--|---|
| Grilled Chicken
 
12.7 | King Prawn 

13.9 |
| <p>The king prawn and the chicken is cooked on the same grill: </p> | |
| Plain Laksa

11.5 | Teriyaki Tofu 

12.3 |
| Sliced Beef

13.9 | |

The pork and beef are cooked on the same grill and may contain: 

Carbs

- | | |
|--|--|
| Sushi Rice   2.9
Japanese sticky sushi rice | Airfried Crisscuts  2.9
We may cook your criss cuts in the GFO same fryer as our chicken. Please let us know if this is an issue. |
|--|--|

Rice Bowls

Samgyeopsal Pork Belly & Kimchi Donburi 11.4

G Sy Se Pe **GFO**

The pork and beef are cooked on the same grill and may contain: Cr Ms F Pe

Soy Garlic King Prawn Donburi 11.9

G Sy Se Pe Cr Ms **GFO**

The chicken and prawn are cooked on the same grill and may contain: F

Miso Aubergine Donburi ✓ 11.8

G Sy Se Pe N **GFO**

Seared Salmon Don 14.8

Sy Se Eg F Mu Ce **GFO** 

Unagi Donburi 19.5

G Sy Se Eg F

Shiitake Avo Asparagus Don ✓ 13.5

Sy Se **GF**

Bibimbap

Our take on the traditional Korean bibimbap. A bowl of steamed rice with namul marinated salad veg with your choice of topping. Choose between spicy gochujang (go-chu-jang) and sweet teriyaki sauce. Choice of sushi rice or rice noodles.

Grilled Chicken **GFO** 13.3 Bulgogi Beef 13.3

Sy Se F 

The chicken and prawn are cooked on the same grill and may contain: Ms Cr

G Sy Se

The pork and beef are cooked on the same grill and may contain: Cr Ms F Pe

Teriyaki Tofu **GFO** 11.8 Miso Mushroom **GFO** 11.8

Sy Se ✓ 

Sy Se ✓

KIDS MEAL £ 7.80

- **Kara-agē Chicken Bites**

Air fried battered chicken bites



- **Grilled Chicken Pieces**

Grilled chicken bites



GFO

The prawn and the grilled chicken is cooked on the same grill:

Allergen Key

Fish	Gluten	Nuts	Crustaceans
Molluscs	Egg	Sesame	Mustard
Celery	Milk	Soya	Peanuts

GF

Dishes with this symbol are gluten free

GFO

Dishes with this symbol we can make gluten free upon request



Vegan



Halal

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