## $\stackrel{\text { LAH }}{\mathrm{KOH}}$

## VE: Vegan GF:Gluten-free O:Option No service charge is added to your bill. 100\% of all cash \& card tips go to our staff



Stir-fried Aubergine $\&$ Thai Basil Reg 6.5 LRG 11 VEO, GF
Wok-kissed aubergine, Thai sweet basil, crispy onion \& crushed chilli garlic. Bold, spicy and vibrant

## Okra Fries VE, GF <br> Reg 7 LRG 11.5

Herb infused, lightly coated and delightfully crispy fries.
Served with home-made chilli mayo

## Chicken Pad Kra Pao 9.5

Fiery wok-seared chicken mince with aromatic Thai basil, mixed chili and herbs, crowned with a crispy fried egg.

Sunny-side-up!

## Korean Corn Dog 8.7

Crispy batter stuffed with mozzarella cheese, chicken hotdog and diced potato. Drizzled with spicy Yangnyeom sauce \& chili mayo

## Korean Fried Chicken 7.7

Crispy chicken drenched In fiery Spicy Yangnyeom or garlicky Sweet Soy Glaze, topped with sesame \& spring onion

## Prawn Katsu 7.5

King prawns in crispy breadcrumbs topped with mayo, tonkatsu \& crispy nori flakes

## Soft Shell Crab Tempura 8.9

Soft shell crab tempura with chilli mayo and sriracha sauce and kimchi on the side

## Gyoza

-Spinach \& veg $6 \boldsymbol{V E}$
Hoisin duck 6.5
4 dumplings served with soy gochugaru dip
Edamame Pot 4.9 ve, gF
Sprinkled in Maldon salt

## EMTRAS <br> Sticky Sushi Rice 2.9 <br> Kimchi Side 1.5 VE, GF <br> Crisscut Chips $\mathbf{3 . 5}$ ( Pls let us know if you require vegan or gluten free )

# KOREAN BBE SHARING PLATTER 

Served with kimchi, miso mushrooms, beansprout namul, ssamjang sauce \& lettuce to wrap everything.

## Bulgogi Beef 17.8

Bulgogi Pork 16.8
Aubergine, Mushroom \& Mooli 15.3 VE
Add 7 Fresh Perilla (Shiso) leaf wraps 1.5 VE
Japanese herb resembling coriander or mint

## SUSHI ROLLS

Tiger Maki 12.7 GF
Salmon, asparagus, avocado, wasabi tobiko \& yuzu mayo. 8pc

Avocado Asparagus Maki 11.8 VE, GF
Avocado, asparagus, cucumber, crushed wasabi peas, shichimi, vegan yuzu mayo. 8pc

Dragon Maki 14.2
King prawn tempura, avocado, cucumber, yuzu mayo \& tobiko. 8pc
Spider Futomaki 14.7
Soft shell crab, cucumber, kimchi, shichimi \& chili mayo. 8pc


These can be shared across table.
If your ordering a rice bowl for yourself we'd recommend having it with some tapas or sushi.

## Seared Salmon Don 17 <br> GFO

Scorched salmon sashimi over steamed rice with tonkatsu mayo, avocado, sesame seeds, shiso leat, orange tobiko, and nori flakes.

## Shiitake \& Veg Don 14.3 VE, GFO

Sweet soy shiitake mushroom, avocado, asparagus, cucumber on steamed rice. Garnished with sesame seeds and spring onion.

## Mixing Bibimbap

Marinated salad veg on steamed rice. Chose spicy gochujang or sweet teriyaki sauce (GF )
-Bulgogi Beef $15.5 \quad$-Grilled chicken 13.8 GFO
-Miso mushroom 13 VE, GFO
-Teriyaki tofu 12.5 VE, GFO
-Bulgogi Pork 15
Crown the bibimbap with sunny-side-up fried egg 1.5


Can be shared across table - just let us know!
If ordering a laksa for yourself we'd recommend having it with some tapas or sushi

## Laksa Noodle Bowl 12.5



Rice noodles in a spicy and coconutty broth with edamame and beansprouts.
-Grilled chicken 15-Bulgogi beef 15.8
-Teriyaki tofu 13.5 GFO


SUITABLE FOR CHILDREN UNDER 12

Comes with steamed rice and edamame pods

## KARA-AGE CHICKEN BITES 7.8

Air fried battered chicken bites
GRILLED CHICKEN PIECES 7.8
Grilled chicken slices

Add scoop of ice cream: $£ 1.50$

## DESSERT

Biscoff Salted Caramel Tiramisu 6.5
Homemade salted caramel tiramisu with crispy crumbs and crushed Biscoff.

Add a dollop of ice cream for 1.8

Sticky pudding with toasted coconut ice cream 8.9
Hot toffee sticky pudding, caramel sauce and crushed Biscoff.

Affogato 5.8 VE, GF
Espresso shot over 2 scoops of vanilla ice cream

Chocolate Praline Slice with ice cream 7.5 VE, GF
Rich, nutty and chocolatey bar topped with sour cherries and Brazil nuts. Homemade by Green \& Grainy. Served with one scoop ice cream of your choice

Our selection of gluten free ice cream 2 Scoops 4.3 / 3 Scoops 5.3
-Yuzu VE -Chocolate Miso VE
-Vanilla VE -Lychee -Toasted coconut

BROUGHT TO YOU BY THE BROTHER AND SISTER TEAM WHO LOVE TRAVELLING AROUND EAST ASIA, RELENTLESSLY SEEKING NEW IDEAS AND INSPIRATION. We want to share the best of east Asia's ECLECTIC DRINKING AND FOOD SCENE WITH IMAGINATION AND CREATIVITY.

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We are a small independent business passionate to bring you new and exciting culinary delights from across Asia. If you like our food, please spread the word and support us by leaving a review.


