

LAH KOH

New Years specials in red!

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

TAPAS

Stir-fried Aubergine & Thai Basil

Reg 6.5 LRG 11 **VE, GF**



Wok-kissed aubergine, Thai sweet basil, crispy onion & crushed chilli garlic. Bold, spicy and vibrant

Okra Fries

Reg 7 LRG 11.5 **VE, GF**

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

#NEW

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

-Hoisin duck 6.5

4 dumplings served with soy gochugaru dip

Edamame Pot 4.9 **VE, GF**

Sprinkled in Maldon salt

Sticky Sushi Rice 2.9

Kimchi Side 1.5 **VE, GF**

Crisscut Chips 3.5 (Pls let us know if you require vegan or gluten free)

KOREAN BBQ 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, orange tobiko & yuzu mayo. 8pc

Dragon Maki 14.2

King prawn tempura, avocado, cucumber, yuzu mayo & tobiko. 8pc

Avocado Asparagus Maki 11.8 **VE, GF**

Avocado, asparagus, cucumber, crushed wasabi peas, shichimi, vegan yuzu mayo. 8pc

Spider Futomaki 14.7

Soft shell crab, cucumber, kimchi, shichimi & chili mayo. 8pc

Hamachi Maki 12.7 **GF**

Hamachi, avocado, chives, spring onion, miso alioli 8pc

Signature Sushi Platter 65 **GFO**

A platter consisting of: Tiger, Dragon, Avo Asparagus, Spider and Hamachi Makis and 1/2 portion of Tuna Tataki

If you like raw fish this might be the best dish you'll ever have!

Hamachi Carpaccio (sashimi) 13.5 **GF**

Hamachi sashimi with a yuzu, soy and truffle dressing.



Tuna Tataki (sashimi) 15 **GF**

Lightly seared tuna, kale namul, homemade yuzu ponzu dressing

SASHIMI

RICE BOWLS

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 **GFO**

Scorched salmon sashimi over steamed rice with tonkatsu mayo, avocado, sesame seeds, shiso leaf, 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

-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

NOODLE BOWLS

Tom Kha Noodle Bowl 13.5 **VE, GF**

Creamy, tangy and incredibly fragrant coconut soup served with fried tofu, shiitake mushrooms and rice noodles.

-Grilled chicken 15 **GF**

-King prawn 15.9 **GF**

Laksa Noodle Bowl 12.5

Rice noodles in a spicy and coconutty broth with edamame and beansprouts.

-Grilled chicken 15 **GF**

-King prawn 15.9 **GF**

-Bulgogi beef 15.8

-Teriyaki tofu 13.5



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 can provide a comprehensive allergen menu for any of the key allergens. Please feel free to ask our servers for these menus. 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.



SUITABLE FOR CHILDREN UNDER 12

Comes with steamed rice and edamame pods

KARA-AGĒ 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. **#New**

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 & Grains. Served with one scoop ice cream of your choice

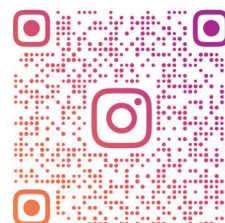
Maple Pecan Slice with ice cream 7.5 VE, GF

This bar has a deliciously sweet base that's off-set by tart berries. Homemade by Green & Grains. 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**
- Vanilla **VE**
- Matcha
- Chocolate Miso **VE**
- Lychee
- Toasted coconut

RUN BY SIBLINGS; SUE & SHAUN ALONGSIDE BEST FRIEND ADAM, OUR MISSION IS TO BRING THE BEST AND MOST CREATIVES DISHES FROM TOP LONDON RESTAURANTS AND THE STREET FOOD MARKETS OF ASIA. FOLLOW US AT @LAHKOH.FOOD TO STAY UP TO DATE WITH OUR NEW DISHES!

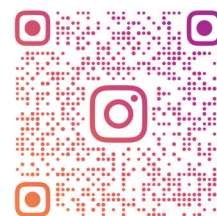


LAHKOH.FOOD

THE LAH KOH TEAM WILL BE LAUNCHING EXCITING NEW PROJECTS IN THE NEW YEAR IN THE SOUTH OF ENGLAND.

THE LAH KOH SUCCESS STORY IS THE RESULT OF OUR PHENOMENAL AND TALENTED TEAM.

FOLLOW US ON THE @THESALISBURYRESTAURANTEUR TO WATCH THE GUYS IN ACTION!



THESALISBURYRESTAURANTEUR