

## **Current specials in red!**

VE: Vegan O: Option

No service charge is added to your bill. 100% of all cash & card tips go to our staff

Stir-fried Auberaine & Thai Basil LRG 11 Reg 6.5 VEO \*

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

> **Okra Fries** VE \* Reg 7 LRG 11.5

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

### 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

### Soft Shell Crab Tempura 8.9

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

### Guoza

-Veggie Special 7

-Crab & Pork (小笼包) 7.75

4 dumplings served with soy gochugaru dip

**Edamame Pot 4.9** 

Sprinkled in Maldon salt

Prawn Katsu 7.7

2pc of breaded prawns with sweet sauce and mavo

### Purple Sweet Potato Spring Rolls 7.5 VE\*

4 pc of fried spring rolls. Purple sweet potato intricately placed inside a crispy netted wrapper.

Sticky Sushi Rice 2.9

Kimchi Side 1.5

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.

Bulaoai Beef 17.8

Bulgogi Pork 16.8

Aubergine, Mushroom & Mooli 15.3

Add 7 Fresh Perilla (Shiso) leaf wraps 1.5

Japanese herb resembling coriander or mint

Tiger Maki 12.7

Salmon, asparagus, avocado, orange tobiko & yuzu mayo. 8pc

Dragon Maki 14.2

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

### VE \* Avocado Asparagus Maki 11.8

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

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

### Signature Sushi Platter 65

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

Hamachi Carpaccio (sashimi) 15

If you like raw fish this might be the best dish

you'll ever have!

Hamachi sashimi with a yuzu, soy and truffle dressina.

Tuna Tataki (sashimi) 15

Lightly seared tuna, kale namul, homemade yuzu ponzu dressing

## 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

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

### **VE, \*0** Shiitake & Veg Don 14.3

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

**VE, \*0** 

-Miso mushroom 13 VE, \*O -Teriyaki tofu 12.5

-Bulgogi Pork 15

Crown the bibimbap with sunny-side-up fried egg 1.5

## NOODLE ROWLS

### Tom Kha Noodle Bowl 13.5 VE. \*

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

- -Grilled chicken 15
- -Kina prawn 15.9

### Laksa Noodle Bowl 12.5

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

- -Grilled chicken 15
- -Bulgogi beef 15.8

- -King prawn 15.9
- -Teriuaki tofu 13.5



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. Contains alcohol.

Add a dollop of ice cream for 1.8

### Sticky pudding with toasted coconutice cream 8.9

Hot toffee sticky pudding, caramel sauce and crushed Biscoff.

Affogato 5.8 VE, \*

Espresso shot over 2 scoops of vanilla ice cream

### Yuzu Posset 7.5

A silky smooth and citrussy creamy dessert topped with a sake, plum and ginger granita! Served with miso caramel shortbread. Contains alcohol.

# 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

-Matcha

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!



VE. \*

LAHKOH.FOOD

Introducing niche options! Dishes marked with the 'niche' logos are those that are a little bit 'out there'. Perhaps dishes which are not typically known or commonly served here in the west! If you want further details on these dishes let our staff know and we'll tell you how you can re-order these dishes in the future. These dishes will likely feature for a limited time only. So if they are things you'll likely want to order again in the future, let one of us know and we'll add you to a secret group chat!



Join the niche group chat here!





Instagram Whatsapp