LAH KOH

VE: Vegan O: Option

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

STREETFOOD

Stir-fried Aubergine & Thai Basil 8 VE*

Aubergine, Thai sweet basil, crispy onion & crushed chilli garlic. Bold, spicy and vibrant

Korean Corn Dog 8.95

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

Korean Fried Chicken 8

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

Edamame Pot 5 VE*

Sprinkled in Maldon salt

Korean Fried Aubergine 8 VE

Crispy Aubergine drenched in fiery Spicy Yangnyeom Glaze, topped with sesame & spring onion.

Sticky Sushi Rice 3 **Kimchi Side 2.5** VE*

Crisscut Chips 4 (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*

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

Avocado Asparagus Maki 12 VE*

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

Peri Peri Spicy Tuna Maki 13.8

Peri peri bluefin tuna, burdock, spring onion, cucumber, sesame & crispy rice puff. 8pc

Dragon Maki 12

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

Signature Sushi Platter 65

A platter consisting of maki rolls and nigiri from the entire sushi menu

SASHIIMI

Tuna Tataki (sashimi)* 15 Lightly seared tuna, kale namul, homemade yuzu ponzu dressing

NIGIRI MORIAWASE 16

8 Pieces (add extra pieces for £2 each)
Pick any combo of the following:

SALMON* PRAWNS* BLUEFIN TUNA* UNAGI EEL INARI TOFU
SEARED SALMON WITH CHILLI MAYO* SEARED SALMON WITH YUZU PONZU*
SEARED BLUEFIN TUNA WITH CHILLI MAYO* SEARED BLUEFIN TUNA WITH YUZU PONZU*

PLEASE NOTE WE MAY NOT ALWAYS HAVE ALL OF THESE OPTIONS SINCE IT DEPENDS ON THE SEAFOOD WE GET IN THAT WEEK
OUR SALMON AND BLUEFIN TUNA IS USED IN MICHELLIN STARRED RESTAURANTS ACCROSS THE COUNTRY.
READ ABOUT OUR WORLD CLASS BLUEFIN TUNA HERE: HTTPS://BALFEGO.COM/EN/
READ ABOUT OUR WORLD CLASS SALMON HERE: HTTPS://WWW.HIDDENFJORD.COM/

RICE BOWLS

Seared Salmon Don 16 *O

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

Shiitake & Veg Don 16 VE, *O

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 -Korean Fried Chicken 13.8
-Bulgogi Pork 15 -Teriyaki Tofu 12.5 VE, *O
-Grilled Chicken 13.8*

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

Unagi Don 18

Grilled eel, tamago omelette, sesame seeds and spring onion on steamed sushi rice, glazed in soy kabayaki sauce

NOODLE BOWLS

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* -Bulgogi Pork 15.3

Tom Kha Noodle Bowl 12.5

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

-Grilled Chicken 15* -Bulgogi Beef 15.8
-Veggie (with extra tofu as the protein) 13.5* -Bulgogi Pork 15.3

DESSERT

Biscoff Salted Caramel Tiramisu 7.5

Homemade salted caramel tiramisu with crispy crumbs and crushed Biscoff.
Contains alcohol.

Yuzu Posset 7.5 VE, *

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

BUILD YOUR OWN BUBBLE TEA Dine In £6 Takeaway £5

BUILD YOUR OWN BUBBLE TEA
MANGO BOOM
LYCHEE BOOM
MATCHA BOOM

LAH KOH 2.0

FEEL FREE TO ORDER AT THE BAR!

Drinks Menu

Draught Beer

DRAUGHT ASAHI SUPER DRY PINT 5%	6.0
ASAHI SUPER DRY HALF PINT 5%	4.0
BEER TOWER (2.5L) 5%	23.5

Bottled Beer

ASAHI SUPER DRY 5.5% 330ML	4.9
CASS 4.5% 330ML	5.1
HITACHINO NEST WHITE ALE 5.6% 330ML	6.3
TAIPHOON HOPBACK 4.2% 500ML	6.3
HITACHINO DAI DAI 6.2% 330ML	5.9
HITACHINO RED RICE ALE 7% 330ML	6.9
HITACHINO AMBER ALE 6% 330ML	5.9
ASAHI SUPER DRY (NON-ALC) 0% 330ML	4.7

Soju

JINRO ORIGINAL ALC. 16%	shot 3 / bottle 11.5
JINRO FLAVOURS ALC. 13%	shot 2.5 / bottle 10.9

Green grape / Plum / Strawberry / Peach

Sake

OZEKI FUTSU-SHU	shot 3 / flask 7.9
SAYURI NIGORI	shot 4.5 / bottle 18.9
DASSAI 45	shot 5 / bottle 20

BYOBA Bubble Tea

BUILD YOUR OWN BUBBLE TEA
MANGO BOOM
LYCHEE BOOM
MATCHA BOOM

Dine In £6
Takeaway £5

Wine

HOUSE RED/WHITE	Glass 6.9 / Bottle 25
SIGNATURE RED/WHITE	Glass 9.5 / Bottle 34
PROSECCO	7.9 / Bottle 29.9
ROSE	8.9 / Bottle 31
PLUM WINE	7.9 / Bottle 29.9
MAKGEOLLI	7.1

Coffee

DOUBLE ESPRESSO	2.0
FLAT WHITE	4.0
LATTE	4.0
CAPPUCCINO	4.0
AMERICANO (HOT/ICED)	3.5
MOCHA (HOT/ICED)	4.0
HOT CHOCOLATE	4.0
ENGLISH BREAKFAST TEA	3.0
PEPPERMINT TEA	3.0

Soft Drinks

STILL WATER	3
STILL WATER (LARGE)	4.1
SPARKLING WATER	3
SPARKLING WATER (LARGE)	4.1
SAN PELLEGRINO LIMONATA	3
SAN PELLEGRINO ARANCIATA	3
COCA-COLA	3
DIET COKE	3
SPRITE	3
KOMBUCHA GINGER & LEMON	3
KOMBUCHA RASPBERRY LEMONADE	3
APPLE/ORANGE JUICE	3
MILKIS	3.5

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.