

K-BUNSIK MENU

10% Service fee

The menu is available for takeout with an additional 100 HUF

Want the chef to sing?
500ft per song!!





K- Chicken

4700 HUF

Korean-style fried chicken



K-Yangnyeom Chicken 4900 HUF

Sweet chilly pepper fried chicken.
Not too spicy!



K-Soy Garlic Chicken
4900 HUF

Fried Chicken with sweet, garlicky sauce for extra juiciness!



K-Cheesling Chicken 5200 HUF

Crispy fried chicken topped with smooth, cheesy sauce!





Dak-Kkochi 2899 HUF

Chicken skewers to enjoy our fried chicken!
Sauce: Mayo, Honey, Mustard, Yangnyeom, Spicy, Hell



Fried Shrimps (4pcs)
3000 HUF

Some crispy fried shrimps.
Goes well with Tteokbokki!!



Rice Corndogs (2pcs)
2700 HUF

Mini corndogs with cheese inside, sugar, and ketchup on the outside!



Steamed/Fried Dumplings 3000 HUF

Steamed for juiciness, fried for crispiness. (8 pcs)

TICNABOKK





Tteokbokki 4000 HUF

Typical Korean street food!

Spice Level:

Sweet/Normal/Spicy/Hell



Jjajang-Bokki 4400 HUF

Non-spicy, Jjajang version of our tteokbokki is enjoyed from kids to adults!

Extra:

Cheese

Ramen noodles

700 HUF

800 HUF





K-Ramen 3500 HUF

Mild-flavored ramen.

Not spicy! With pieces of pork



Jjajang-Ramen 3500 HUF

Ramen with black bean sauce, not spicy at all!
(Kid friendly)



Real Buldak Ramen

3500 HUF

Want to challenge yourself with Korean spicy ramen?
This is the menu for you!





Pork Kimbap 4500 HUF

Typical Korean street food.

Contains a variety of vegetables along with pork!



Cupbap 4000 HUF

A light meal you can enjoy with a bowl of rice topped with chicken and mayonnaise, along with salad!



Tuna Kimbap
4500 HUF
Kimbap with tuna
mayo instead of pork!



Bibimbap 4000 HUF

Classic Korean dish, including pork and various vegetables, topped with a fried egg and Korean chili paste!





Cheese Tonkatsu 5250 HUF

Try the cheese pull with our cheesy Tonkatsu. Served with salad and rice bear!



4600 HUF
Crispy, juicy, tender
pork with rice and
salad on side!

Tonkatsu



Fishcake Soup
6000 HUF

Comes in 1.5-2 portion!

Perfect pair with some rice

or soju!

DAKD ORITANG CHEF'S STYLE)





Dak Tori Tang 6000 HUF

Dakdoritang is a flavorful Korean dish that is similar to a warm and filling stew. It's made by stir-frying chopped chicken with a rich blend of seasonings.

Gochujang (Korean red pepper paste), gochugaru (red pepper flakes), soy sauce, garlic, and green onions.

Then simmered with just enough broth to create a spicy, savory, and deeply satisfying dish.





Gyeranmali
3800 HUF

Korean-style egg roll
with sauces on top



200 HUFKorean side dish made of fermented vegetables

Kimchi/Pickled Radish



French Fries 1500 HUF



Korean Rice 700 HUF



2750 HUF

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•	Coca-Cola	750 HUF
•	Coca-Cola Zero	750 HUF
•	Fanta	750 HUF

Korean Drinks

• Bong Bong -

Grape juice with real grape pieces!	
• Milkies -	1000 HUF
Sweet, yogurt-flavored	
soda!	
 Korean pear juice 	1000 HUF

1000 HUF

4000 HUF

Water

•	Still Water	550	HUF
•	Sparkling Water	550	HUF

Alcohol

• Soju

•	
Fresh, Strawberry, Plum,	
Peach, Grapefruit, Grape	
• Asahi (330mL)	1250 HUF
• Heineken (330mL)	1250 HUF

Cocktails

Melon Highball

Soju cocktail with melona	
ice cream, sweet and	
creamy!	
• Bong al ju	2750 HUF
Soju cocktail with Korean	
grape juice, refreshing!	

Coffee

• Iced/Hot Americano 100% Arabica Coffee	1000 HUF
• Iced Vanilla Latte	1450 HUF
• Ice tea + Espresso Shot	1400 HUF
 Iced/Hot Korean mixed coffee 	1350 HUF

Non-Coffee

 Iced/Hot Honey 	1400 HUF
Yuzu tea	
 Iced/Hot Matcha 	1400 HIIE

•	Iced/Hot Matcha	1400	HUF
	Latte		