

## banchan (sides)

pickled cucumber 3

eggplant (gaji namul) 3

spicy melon 3

daikon 3

broccoli rabe 3 spicy anchovy

**kimchi 3** traditional spicy fermented cabbage, grandmother's recipe

### small plates

napa kale salad 11 napa cabbage, kale, shiitake mushrooms, pickled corn

### tofu tempura salad 12

tempura crusted tofu, frisee, pickled radish, pine nuts, soy ginger reduction

**"kfc" – korean fried chicken 12** *crispy double fried wings : soy or spicy* 

short rib steamed buns (ho-ppang) 10 soy braised short rib, korean bbg sauce

#### pork dumplings (mandoo) 12

steamed pork and cabbage dumplings, doenjang aioli, strawberry vinegar reduction

> octopus confit 15 crispy octopus, chojang, tobiko

salmon crudo 14 cucumber, scallions, sesame seeds, sweet thai chili

fried rice 11 kimchi, fried rice, peas, onions, sesame oil, fried egg

**smoked pork belly ssam 11** *bibb lettuce, ginger scallion, smoked chili aioli* 

## bowls

bibimbap 12

romaine, zucchini, spinach, shitake, bean sprouts, carrot, fried egg, sesame seeds, gochujang \*served warm beef +3 tofu +2

#### dolsot bibimbap 14 hot stone pot

romaine, zucchini, spinach, shitakes, bean sprout, carrot, fried egg, sesame seeds, gochujang \*served sizzling hot beef +3 tofu +2

**hwe dup bap 18** salmon sashimi, cucumber, daikon, carrot, chojang

> japchae 14 spinach, carrots, onions, scallion, cabbage, mushrooms, sesame seeds beef +3 tofu +2

# large plates

**bulgogi burger** 15 marinated beef, green leaf lettuce, scallion salad, ssamjang mayo, house pickles, sesame bun, fries

kimchi pajeon 16

pork belly, fried egg, radicchio, endives, sesame seeds

### chicken katsu 18

panko crusted chicken , white rice & togarashi, cabbage slaw, mint, chili citrus vinaigrette

#### KOREAN FOOD GLOSSARY

chojang: spicy-sweet red chili pepper sauce, made with gochujang, sesame oil, rice vinegar, lemon juice.
gochugaru: coarse red chili flakes, made from crushed, de-seeded dried korean chili pepper.
gochujang: savory, spicy, pungent fermented paste, made from red chili, rice, fermented soybeans and salt.
ssamjang: spicy paste made from doenjang, gochujang, sesame oil, onion, garlic, green onion, and sometimes sugar.
doenjang: soybean paste

\* 18% gratuity may be added for parties of five or larger

\*\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

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