

김치

Kimchi



Nom Nom



Halal Korean Street Food

## MENU

### STARTER



#### Spicy Korean Popcorn Chicken

(Soy, sesame, gluten)

"Dakgangjeong" are popular crispy double fried chicken pieces coated in a sesame sweet and spicy sauce.

**AED 45.00**



#### Handmade Kimchi & Tofu Dumplings

(Gluten, soybean, sesame) 8pcs

Vegan

Handmade vegan dumplings filled with the bold flavors of tangy kimchi and creamy tofu. A delightful fusion of textures in every bite. Perfect for vegans.

**AED 45.00**



#### Handmade Chicken & Zucchini Dumplings

(Gluten, soybean, sesame) 8pcs

Savor a taste of a special Korean city with our handmade dumplings. Premium chicken and local zucchini create a unique, authentic flavor. Experience the essence of a super-local dish, capturing the true spirit of genuine Korean cuisine.

**AED 45.00**



#### Traditional Tteokbokki

(Fish, egg)

Rice cake, fish cake and egg

- \*No fish cake\*
- \*No egg\*
- \*Extra egg (egg)\* AED 5.00
- \*Mozzarella cheese (dairy)\* AED 10.00
- \*Kimchi & tofu Dumplings\* 2 psc (gluten, soybean, sesame) AED 12.00

**AED 40.00**



#### Rabokki

(Fish, egg)

"Rabokki" is a flavorful and spicy dish that's beloved by many for its combination of chewy rice cakes, soft noodles, and bold flavors. It's a popular comfort food in Korea and is enjoyed by people of all ages.

- \*No fish cake\*
- \*No egg\*
- \*Extra egg (egg)\* AED 5.00
- \*Mozzarella cheese (dairy)\* AED 10.00
- \*kimchi & tofu mandu Dumplings\* 2 pcs (gluten, soybean, sesame) AED 12.00

**AED 45.00**



#### Rosé Sauce Tteokbokki Rice Cake

(Fish, egg, dairy)

Rice cake, fish cake, egg and cream

Same as traditional tteokbokki rice cake but with added cream, which balances the spiciness.

- \*No fish cake\*
- \*No egg\*
- \*Extra egg (egg)\* AED 5.00
- \*Mozzarella cheese (dairy)\* AED 10.00
- \*Ramyon noodles (gluten)\* AED 5.00
- \*kimchi & tofu mandu Dumplings\* 2 pcs (gluten, soybean, sesame) AED 12.00

**AED 50.00**



#### Beef Bulgogi Bao

(Soybean, gluten, seed, egg)

Thinly sliced marinated beef cooked to perfection and served in a soft bao bun, topped with garlic mayo, crisp Asian slaw offering sweet garlicky tones.

- \*Sriracha Sauce\* AED 5.00

#### Vege Bao

Sautéed mushrooms, spinach, capsicums, onions, and a fluffy bao bun.

- \*Sriracha Sauce\* AED 5.00

#### Fried Chicken Bao

(Soybean, gluten, seed, egg)

Tender chicken bites tossed in our sweet spicy sauce served in a fluffy bao bun, topped with a gochujang mayo and a crisp Asian slaw and pickled onions offering a delightful combination of flavors and textures.

- \*Sriracha Sauce\* AED 5.00

**AED 35.00**



# MENU

## KIMBAP



**Vegetarian Traditional  
Gimbap Rice Rolls**

(Sesame, soybean, gluten)  
Carrot, cucumber, egg, pickled radish,  
spinach, and burdock

**AED 60.00**



**Vegan Gimbab Rice Rolls**  
(Sesame, soybean, gluten)

Carrot, cucumber, pickled radish, spinach,  
and burdock

**AED 60.00**



**Spicy Chicken Gimbab Rice Rolls**  
(Sesame, soybean, gluten, egg)

Carrot, cucumber, egg, pickled radish, spinach,  
burdock, and gochujang chicken with a spicy  
gochujang mayo

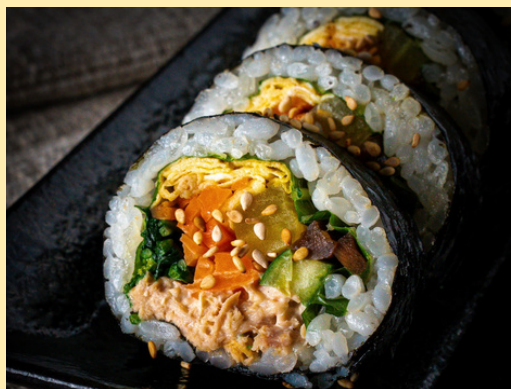
**AED 60.00**



**Bulgogi Beef Gimbab Rice Rolls**  
(Sesame, soybean, egg, gluten)

Carrot, cucumber, egg, pickled radish,  
spinach, burdock, and bulgogi beef

**AED 60.00**



**Tuna Mayo Gimbab Rice Rolls**  
(Fish, sesame, egg)

Carrot, cucumber, pickled radish, egg,  
burdock, sesame leaves, mayo and tuna

**AED 60.00**



**Morning Omelette  
Gimbap Rice Rolls**

(Sesame, egg) Vegetarian  
Carrot, egg red capsicum, and green onion

**AED 60.00**



**Chinese Peking Duck Gimbab Rice Rolls**  
(Sesame, soybean, gluten)

Carrot, roasted duck, hoisin sauce, green  
onion, cucumber

**AED 60.00**



**Vietnamese Spring Rolls  
Gimbap Rice Rolls**

(Sesame, crustacean, gluten, egg)

Prawn, carrot, cucumber, lettuce, green onion,  
mint, coriander, and sweet chili sauce mayo

**AED 60.00**



**Samgak Gimbab Triangle Rice Balls**

**Vegan Bibimbap** (Soybean, sesame, gluten)

**Spicy Chicken** (Soybean, sesame, gluten)

**Bulgogi Beef** (Soybean, sesame, gluten)

**Tuna Mayo** (Soybean, sesame, gluten, egg)

**AED 20.00**



# KIMCHI NOM NOM | 김치남남

## MENU

### PANCAKE



**Kimchi Pancake**  
(Fish, crustacean, gluten)  
- \*Green Chili\*  
**AED 60.00**



**Kimchi Pancake with Seafood**  
(Prawn & squid)  
(Crustacean, gluten, egg)  
- \*No egg\*  
- \*Green Chili\*  
**AED 75.00**



**Vegan Kimchi Pancake**  
(Gluten)  
- \*Green Chili\*  
**AED 60.00**



**Green Onion Pancake**  
(Gluten) Vegan  
- \*Green Chili\*  
**AED 55.00**



**Green Onion Pancake with Seafood**  
(Prawn & squid)  
(Crustacean, gluten, egg)  
- \*No egg\*  
- \*Green Chili\*  
**AED 70.00**



**Traditional Potato Pancake**  
(Gluten, egg) Vegan  
- \*Green Chili\*  
**AED 50.00**

### LUNCH BOX BENTO



**Beef Bulgogi Bento**  
(Sesame, soybean, gluten)  
1 main dish    2 side dishes  
1 rice        2 egg rolls  
1 salad       2 kimbap  
**AED 55.00**



**Japchae Glass Noodles Bento**  
(Soybean, gluten, egg, sesame)  
Vegetarian  
1 main dish    2 side dishes  
1 rice        2 egg rolls  
1 salad       2 kimbap  
**AED 55.00**



**Chicken Katsu Curry Rice Bento**  
(Gluten, egg)  
1 main dish    1 side dish  
1 rice        2 egg rolls  
1 salad       2 kimbap  
1 curry sauce  
**AED 55.00**



# KIMCHI NOM NOM | 김치남남

## MENU

### SIDE DISH BANCHAN



#### **Kimchi Nomnom Signature Busan Kimchi** (Fish, crustacean)

Busan style kimchi has a spicy and crunchy texture with a light savory and salty fishy undertone and a pungent depth of flavor from garlic and ginger.

**AED 25.00 – 10 oz**

**AED 70.00 – 1 KG**



#### **Kimchi Nomnom Special Vegan Kimchi**

This kimchi showcases creativity in adapting a traditional recipe to meet plant-based dietary preferences while preserving the bold and complex flavors that are characteristic of Korean kimchi. Spicy, crunchy, and tangy.

**AED 25.00 – 10 oz**

**AED 70.00 – 1 KG**



#### **Kimchi Nomnom Signature Radish Kimchi** (Fish)

Spicy fermented radish (kkakdugi) is a flavorful side dish balancing the heat of gochugaru with the savory, umami-rich notes from fish sauce and the fermentation process.

**AED 25.00 – 10 oz**

**AED 70.00 – 1 KG**



#### **Kimchi Nomnom Special Bracken** (Sesame, soybean, gluten) Vegan

"Gosari muchim" with the earthiness of the fern shoots complemented by the savory, nutty, and slightly sweet elements of the seasoning, this banchan side dish is a favorite for many.

**AED 35.00 – 10 oz**



#### **Bean sprout**

(Soybean, sesame, gluten) Vegan

"Kongnamul muchim" A delightful combination of freshness, crunchiness, mildness, and aromatic and nutty savory notes from the use of garlic, soy sauce, and toasted sesame oil.

**AED 25.00 – 10 oz**



#### **Cucumber**

(Soybean, sesame, gluten) Vegan

"Oi Muchim" A delicious combination of coolness, mild sweetness, savory notes from garlic and gochugaru, with a nutty essence from the sesame seeds.

**AED 25.00 – 10 oz**



#### **Onion Pickle**

(Soybean, gluten) Vegan

"Yangpa Jangajji" is a delightful side dish featuring onions marinated in a flavorful mixture of soy sauce, vinegar, and sugar. It has the perfect balance of sweet, savory, and tangy notes, along with a crunchy texture.

**AED 35.00 – 10 oz**



#### **Zucchini**

(Sesame) Vegan

"Hobak Muchim" is a delicate combination of freshness with a nutty note highlighting zucchini as the main ingredient.

**AED 35.00 – 10 oz**



#### **Spinach**

(Sesame, soybean, gluten) Vegan

"Sigeumchi Muchim" features seasoned blanched spinach. Its simplicity offers a delightful combination of the earthiness of spinach blended with the umami of soy sauce and nuttiness of sesame oil.

**AED 35.00 – 10 oz**



# KIMCHI NOM NOM | 김치남남

## MENU



**Tofu Spinach**  
(Sesame) Vegan

"Dubu Sigeumchi muchim" the combination of creamy tofu, blanched spinach, and sesame oil makes it not just satisfying banchan but also a delightful and nutritious side dish.

**AED 35.00 – 10 oz**



**Garlic Stem**  
(Sesame, soybean, gluten) Vegan

"Maneuljjong muchim" is made with young tender shoots of garlic. The combination of mild sweet garlic flavor, savory soy sauce, nutty sesame oil, and gochujang creates a well-balanced side dish.

**AED 35.00 – 10 oz**



**Round Cabbage**  
(Sesame) Vegan

Round cabbage vegan kimchi is a traditional Korean fermented dish made with cabbage and spices, omitting animal-derived ingredients. It offers a tangy, spicy flavor and is rich in probiotics, enhancing both taste and health benefits.

**AED 35.00 – 10 oz**

## SOUP



**Kimchi Tofu Soup with Beef or Tuna**  
(Soybean, gluten)

"Kimchi Jjigae" is considered a comfort food in Korea. The star ingredient is fermented kimchi cooked in a beef broth along with tofu, shiitake, potato, and beef or tuna. Served with fluffy rice.

- \*Beef\* OR \*Tuna (fish)\*  
- \*Green Chili\*

**AED 65.00**



**Kimchi Tofu Soup**  
(Soybean, gluten) Vegan

Similar to Kimchi Jjigae but tailored to vegan preferences. Served with fluffy rice.

- \*Green Chili\*  
- \*Extra Tofu (Soybean)\* AED 10.00

**AED 60.00**



**Spicy Soft Tofu Stew**  
(Soybean, gluten, Sesame, Egg)

Vegetarian

"Sundubujjigae" is a Korean stew with soft tofu as the star ingredient, often flavored with kimchi and other savory additions. Served with fluffy rice.

- \*Green Chili\*

**AED 60.00**



**Bean Paste Soup**  
(Soybean, gluten) Vegan

"Deonjang Jjigae" is a hearty Korean soup utilizing fermented bean paste, the Korean version of miso soup. Cooked with onion, zucchini, potato, shiitake, and tofu. Served with fluffy rice.

**AED 60.00**



**Spicy Beef Soup**  
(Soybean, gluten, seed)

"Yukgaejang" is a spicy Korean beef soup featuring shredded beef brisket, vegetables, and a flavorful broth with garlic and chili flakes. It's hearty, warming. Served with fluffy rice.

**AED 65.00**



**Birthday Seaweed Soup**  
(Gluten, soybean)

"Miyeok Guk" holds a cultural significance in Korea. It is often associated with birthdays. Simply seaweed cooked in a rich beef broth with slices of beef brisket. Served with fluffy rice.

**AED 60.00**



## MENU

### MAIN DISH & RICE



**Traditional Beef Bulgogi**  
(Sesame, soybean, gluten)

Thinly sliced rib-eye beef marinated in a sweet and savory sauce. When cooked the meat is slightly caramelized tantalizing the taste buds with an umami richness.

Served with fluffy rice.

- \*Lettuce & cucumber AED 10.00

**AED 70.00**



**Tofu and Asian Mushroom Bulgogi Flavor**

(Sesame, soybean, gluten) Vegan  
Mushrooms marinated in a sweet and savory sauce, sautéed till slightly caramelized. served with fluffy rice.

- \*Lettuce & cucumber AED 10.00

**AED 60.00**



**Spicy Chicken**

(Sesame, soybean, gluten)

"Dakgalbi" Spicy stir-fried boneless chicken thigh with cabbage, potato, carrots, and rice cakes. Cooked in a sweet, spicy, and savory gochujang sauce. Served with fluffy rice.

- \*Mozzarella cheese\* aed 10.00

**AED 70.00**



**Braised Short Ribs**  
(Sesame, soybean, gluten)

"Galbi-jjim" Succulent ribs cooked for hours in a sweet and savory sauce with radishes and carrots. The result is a dish with fall-off-the-bone tender short ribs, complemented by the sweetness of radish and the savory depth of the braising liquid. Served with fluffy rice.

**AED 90.00**



**Bulgogi Angus Beef Burger Combo**  
(soybean, gluten, seed, egg, dairy)

Juicy bulgogi ANGUS beef patty, caramelized onions, crisp lettuce, tomato, Asian slaw, and a special sauce with halal bacon offer a mouthwatering fusion of Korean barbecue and classic burger flavors. Served with fries and a soft drink.

**AED 65.00**



**Traditional Bibimbap**  
(Soybean, egg, sesame, gluten) Vegetarian

A vibrant bowl of steamed rice topped with colorful vegetables, protein, a sunny side up egg, and gochujang sauce, which you mix before eating.

- \*Extra egg\* AED 5.00

- \*Spicy chicken (sesame, soybean, gluten)\* AED 15.00

- \*Beef bulgogi (soy, sesame, gluten)\* AED 15.00

- \*Tuna\* (fish) AED 10.00

**AED 60.00**



**Kimchi Fried Rice**  
**Vegetarian option available**  
(Crustaceans, fish, egg)

"Kimchi Bokkeumbap" combines bold, fermented, and spicy flavors of kimchi with the comforting texture of fried rice topped with a sunny side up egg.

- \*No egg\*

- \*Extra egg\* AED 5.00

- \*Spicy chicken (sesame, soybean, gluten)\* AED 15.00

- \*Tuna\* (fish) AED 10.00

- \*Tofu (soybean)\* AED 10.00

**AED 60.00**



**Chicken Katsu with Curry Rice**  
(Gluten, egg)

Breaded and deep-fried chicken cutlet served with a rich, savory, and velvety curry sauce and fluffy rice.

**AED 50.00**



**Traditional Japchae**  
(Soybean, gluten, egg, sesame) Vegetarian

"Jap" is mixed, and "chae" means vegetables. Chewy sweet potato noodles, egg ribbons mixed with stir-fried carrots, peppers, spinach, onion, and shiitake. All tossed in sauce, a blend of savory, sweet, and nutty.

- \*No egg\*

- \*Beef Bulgogi\* AED 15.00

**AED 60.00**



## MENU

### SHARING PLATTERS & NOODLES



#### Spicy Chicken Feet with Seaweed Rice Balls

(Soybean, gluten, seed)

Spicy chicken feet cooked till very tender, topped with crunchy bean sprouts, served with savoury seaweed rice balls, a popular Korean snack known for its bold flavors and textures.

**AED 60.00**



#### Crispy Fried Chicken Gizzards (Gluten)

Crispy fried chicken gizzards with a hint of curry, a popular Korean appetizer or side dish known for its crunchy texture and savory taste, often enjoyed with crashed black pepper and salt.

**AED 40.00**



#### Smoked Duck Breast with Chives (Soybean, seed)

Tender smoked duck breasts pan seared and served with fresh chives, a flavorful dish that combines the smoky richness and saltiness of duck with the crispness of chives, creating a harmonious blend of flavors.

**AED 80.00**



#### Fish Cake Skewer 3 pcs

(Soybean, gluten, fish, crustacean)

Skewered fish cakes, typically served with a dipping sauce (soy sauce) a beloved street food in Korea, enjoyed for its simplicity and satisfying taste.

**AED 45.00**



#### Tako Yaki

(Soybean,gluten, fish,egg)

Japanese-style octopus-filled batter balls, often topped with a sweet salty sauce, mayonnaise, and bonito flakes . We serve it on a bed of pickled ginger mayo.

**AED 35.00**



#### Cold Noodles with Soup

(Egg, sesame, soybean, gluten)

"Naengmyeon" Served chilled with a few ice cubes, this popular refreshing Korean soup includes chewy buckwheat noodles with a cold slightly sweet beef and Korean pear broth. Topped with thinly sliced cucumber, pear, pickled radish and boiled egg.

**AED 60.00**



#### Bibim Noodles without Soup

(Egg, Soybean, gluten, sesame)

Vegetarian

"Bibim Naengmyeon" is a symphony of bold and vibrant flavors. The contrast of chewy buckwheat noodles, crunchy cucumber and pear against the spicy gochujang sauce and the creaminess of the boiled egg leaves your taste bud tantalized.

**AED 60.00**



#### Chicken katsu Ramen

(Soybean, gluten, egg, celery)

Crispy chicken cutlet served with ramen noodles in a flavorful chicken and bonito broth, a fusion dish blending Korean ramen with Japanese-style chicken katsu, offering a comforting and hearty meal option.

**AED 65.00**



#### Vietnamese Phở (Beef or Chicken)

(Soybean)

Enjoy a fusion of flavors with our Vietnamese soup, featuring thinly sliced beef brisket OR tender slow-cooked chicken breast, rice noodles, and aromatic herbs in rich, fragrant broths for a refreshing and soulful dining experience.

**AED 55.00**



# MENU

## TRENDING FUSION KOREAN SNACKS



### Spicy Chicken Taco 2 pcs

(Sesame, soybean, gluten, egg)

Featuring tender chicken seasoned, topped with fresh vegetables, and nestled in a soft taco shell.

- \*Sriracha Sauce\* AED 5.00

**AED 35.00**



### Beef Bulgogi Taco 2 pcs

(Seed, soybean, gluten, egg)

Succulent marinated beef, crisp vegetables, and a drizzle of tangy sauce, all nestled in a soft taco shell.

- \*Sriracha Sauce\* AED 5.00

**AED 35.00**



### Kimchi Fried Rice Burrito

(Fish, crustacean, dairy, egg, gluten)

Our Kimchi Fried Rice Burrito, packed with savory kimchi fried rice, tender protein, fresh vegetables, and a hint of spice, all rolled in a large tortilla.

**AED 35.00**



### Spicy Chicken Fries with Cheese

(Soybean, seed, gluten, dairy)

Enjoy a delightful combination of spicy chicken and crispy fries, topped with melted cheese for a flavorful and satisfying snack.

- \*Sriracha Sauce\* AED 5.00

**AED 35.00**



### Beef Bulgogi Fries with Cheese

(Soybean, seed, gluten, dairy)

Enjoy a delightful combination of beef bulgogi and crispy fries, topped with melted cheese for a flavorful and satisfying snack.

- \*Sriracha Sauce\* AED 5.00

**AED 35.00**



### Cheese Corndog

(Gluten, dairy)

Treat yourself to our Cheese Corn Dog, a classic street food favorite featuring a crispy cornmeal coating surrounding a gooey, melted cheese center.

**AED 20.00**



## MENU

### JAPANESE SALAD & SUSHI



#### Edamame

Edamame are young soybeans, rich in protein, iron, and calcium,

**AED 16.00**



#### Wakame Salad

wakame, edamame beans, avocado, cucumber, romaine lettuce, lollo rosso biondo, Asian pear, sesame dressing, sesame seed, spring onion, orange tobiko

**AED 36.00**



#### Kani Salad

crab stick, cucumber, mango, carrots, avocado, romaine lettuce, lollo rosso biondo, spring onion, fried onion, sesame seed, crab salad dressing, orange tobiko

**AED 44.00**



#### Crunchy Spicy Tuna Roll 8 pcs

nori, rice, cucumber, boiled shrimp, avocado, crispy crumbs, spicy tuna, spicy mayo, spring onion, teriyaki sauce

**AED 40.00**



#### Dynamite Shrimp Roll 8 pcs

nori, rice, cucumber, avocado, orange and black tobiko, shrimp tempura, spicy mayo

**AED 44.00**



#### Philadelphia Roll 8 pcs

nori, rice, cucumber, avocado, cream cheese, sesame seed, fresh salmon, black tobiko

**AED 44.00**



#### Rainbow roll 8 pcs

nori, rice, cucumber, crab, mango, salmon, tuna, avocado, spicy mayo, unagi sauce, sesame seed, black tobiko

**AED 44.00**



#### Red Dragon Roll 8 pcs

nori, rice, shrimp tempura, cucumber, avocado, fresh tuna, mayo, black tobiko

**AED 44.00**



#### Shrimp Tempura Roll 8 pcs

nori, rice, shrimps tempura, avocado, cucumber, boiled shrimp, spicy mayo, unagi sauce, white sesame, spring onion

**AED 44.00**



#### Spicy Salmon Roll 8 pcs

nori, rice, avocado, shrimp tempura, sesame seed, spicy salmon, spicy mayo, black tobiko, spring onion

**AED 40.00**



#### Eel Avocado Roll 8 pcs

nori, rice, cucumber, shrimp tempura, eel, avocado, unagi sauce, fried crab, salmon skin

**AED 44.00**



# MENU

## JAPANESE SALAD & SUSHI



**Baked Tuna Roll** 8 pcs

nori, rice, baked tuna, crispy crumbs, spicy mayo, teriyaki sauce, sesame seeds, cucumber, unagi sauce, spring onion

**AED 42.00**



**California Roll** 8 pcs

nori, rice, cucumber, avocado, mango, fried crab, orange tobiko, crab, mayo, spring onion

**AED 44.00**



**Crab Roll** 8 pcs

nori, rice, shrimp, avocado, tuna, salmon, crabstick, spicy mayo, unagi sauce, black tobiko

**AED 40.00**



**Crunchy Unagi Roll** 8 pcs

nori, rice, cream cheese, cucumber, avocado, crispy crumbs, eel, unagi Sauce, orange tobiko, sesame seed

**AED 48.00**



**Sake Tataki Roll** 8 pcs

nori, rice, unagi, cucumber, mango, cream cheese, salmon, spicy Mayo, teriyake sauce, orange tobiko, white sesame, spring onion, fried potato

**AED 48.00**



**Crispy Salmon Roll** 8 pcs

nori, rice, bake salmon, spicy mayo, teriyaki sauce, sesame seeds, cream cheese, avocado, teriyaki sauce, crispy crumbs, salmon skin, spring onion

**AED 42.00**



## MENU

### DESSERTS



**Matcha Mochi Ice Cream 2 pcs**  
(Dairy)

Ceremonial grade Japanese matcha powder provides a refined taste and rich texture.

**AED 25.00**



**Black Sesame Mochi Ice Cream 2 pcs**  
(Seed)

Roasted black sesame seeds provide nutty and umami notes to create a rich and decadent ice cream without overwhelming the palate.

**AED 25.00**



**Strawberry Mochi Ice Cream 2 pcs**  
(Dairy)

Strawberry puree brings out the vibrant sweetness of the berries.

**AED 25.00**



**Chocolate Mochi Ice Cream**  
(Dairy)

Dark chocolate creates a decadent, truffle-like experience.

**AED 25.00**



**Hottoek with Nuts (Redbean / Nutella)**  
(Nuts, seeds)

These sweet and savory pancakes are filled with a delicious mixture of brown sugar, honey, nuts, and cinnamon, creating a warm and satisfying treat that's perfect for any time of day.

**AED 15.00**



**Mango Paradise**

Mango  
Pineapple  
Passion Fruit

**AED 25.00**



**Pink Dragon**

Dragon Fruit  
Mango  
Strawberry

**AED 25.00**



**Coffee Caramel Frappe**  
(Dairy)

Treat yourself to the perfect blend of smooth coffee and sweet caramel in our Coffee Caramel Frappe, offering a decadent and energizing pick-me-up.

**AED 25.00**



**Matcha Frappe**

(Dairy)

Savor the vibrant and refreshing taste of our Matcha Frappe, crafted with premium matcha powder for a rich and earthy flavor profile.

**AED 25.00**



## MENU

### DRINKS



#### Kimchi Nomnom Signature Drink Soojunggwa with Dates

Unique fusion of local UAE dates in our signature Korean Soojunggwa for a refreshing experience. "Sujeonggwa" it's a traditional Korean beverage made with dried persimmons, cinnamon, ginger, and peppercorn, often enjoyed cold during winter or festive occasions.

**AED 15.00**



#### Beau-tea (Barley & Burdock)

Wellness indulgence with our harmonious Beau-tea, crafted with barley and burdock blend.

**AED 15.00**



#### Mixed Korean Maxim Coffee

Bold and rich flavor of our Mixed Korean Maxim Coffee.

**AED 10.00**



#### Hezulinut Coffee

Comforting and nutty notes in our Hazelnut Coffee for warmth and sweetness.

**AED 15.00**



#### Sweet Potato Latte

(Soybean, dairy)

Velvety Sweet Potato Latte, a blend of smooth sweetness and earthy undertones.

**AED 15.00**



#### Black Grains Latte

(Soybean, dairy)

A unique and indulgent beverage with rich and toasty flavors.

**AED 15.00**



#### Lemonade

**AED 20.00**

#### Cola Original

#### Cola Light

#### Cola Zero

**AED 8.00**

#### Sprite

**AED 8.00**

#### Water

**AED 5.00**





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