

3 COURSE ~ ₩6,400

3 종 코스 메뉴

White Rice Cake 백설기

ENTREE 앙트레

EOMANDU 어만두

(Steamed Fish wrapped with Leaf) 잎에 찢 생선

CHOICE OF MAIN 메인 선택

MAEK JUK GUI set 맥적 구이 세트

(Marinated Pork Belly with Bean paste) 된장 숙성 삼겹살

Or

GOGALBI set 고갈비 세트

(Grilled Mackerel with Gochujang sauce) 고추장 고등어 구이

Or

Beef Bulgogi set 소불고기 세트

DESSERT 디저트

Jang Trio 장 트리오

DRINK 드링크

Tea or Coffee 차 또는 커피

FEATURED, KOREAN

11:30-14:30 (L.O. 14:00) / 17:30-22:00 (L.O. 21:30)

STARTER 스타터

EOMANDU 어만두

Cabbage wrapped fish filling dumpling, with sansho infused soy sauce pickled red algae

잎에 찢-생선

₩1,200

MAIN 메인

MAEK JUK GUI set 맥적 구이 세트

Baked and grilled pork belly, in traditional Korean style, marinated with Doenjang sauce,

served with rice, beef seaweed soup Korean style, plum pickle with gochujang, and kimchi

된장 숙성 삼겹살

₩3,400

GOGALBI set 고갈비 세트

Grilled mackerel, covered with Gochujang sauce, served with rice, beef seaweed soup,

plum pickle with gochujang, and kimchi 고추장 고등어 구이

₩3,400

BEEF BULGOGI set 소불고기 세트

Marinated beef with Ganjang, served with rice, beef seaweed soup, plum pickle

with gochujang, and kimchi

₩3,400

DESSERT 디저트

JANG TRIO 장 트리오 크렘브뤼레

Delivering flavor of Korea's 3 representative fermented Jang of Gochujang, Ganjang,

and Doenjang flavor into Crème brûlée served with vanilla ice cream

₩2,000

KOREAN BEVERAGES

BEER

bottle

CASS FRESH, Cold brewed 500ml

카스 후레쉬 병맥주 500ml

₩1,500

JEJU WIT ALE, 330ml

제주 위트 에일 330ml

₩1,200

WINE

90ml

bottle

MAKGEOLLI, Rice Wine 750ml

막걸리 750ml

₩500

₩2,000

BAEKSEJU, Traditional Wine 375ml

국순당 백세주 375ml

₩500

₩1,600

FEATURED, KOREAN

11:30-14:30 (L.O. 14:00) / 17:30-22:00 (L.O. 21:30)

3 COURSE ~ ¥6,400

3 品コースメニュー

White Rice Cake 蒸し餅

ENTREE エントリー

EOMANDU オマンドゥ

(Steamed Fish wrapped with Leaf) 魚餃子

CHOICE OF MAIN メインの選択

(ごはん、韓国風牛肉わかめスープ、コチュジャン風味の梅干し、キムチ付)

MAEK JUK GUI メクチョックイ

(Marinated Pork Belly with Bean paste) サムギョプサルの味噌漬

Or

GOGALBI ゴガルビ

(Grilled Mackerel with Gochujang sauce) 鯖のコチュジャン焼き

Or

Beef Bulgogi set 牛プルコギ

DESSERT デザート

Jang Trio ジャン トリオ クリームブリュレ

DRINK

Tea or Coffee お茶 or コーヒー

STARTER

EOMANDU オマンドゥ

¥1,200

Cabbage wrapped fish filling dumpling, with sansho infused soy sauce pickled red algae

葉野菜で包んだ魚の餡の餃子、山椒を効かせた紅藻醤油漬け添え

MAIN

MAEK JUK GUI set メクチョックイ膳

¥3,400

Baked and grilled pork belly, in traditional Korean style, marinated with Doenjang sauce, served with rice, beef seaweed soup Korean style, plum pickle with gochujang, and kimchi

韓国味噌に漬け込んだ伝統的な韓国スタイルの豚バラ肉のグリル

ご飯、韓国風牛肉わかめスープ、コチュジャン風味の梅干し、キムチを添えて。

GOGALBI set ゴガルビ膳

¥3,400

Grilled mackerel, covered with Gochujang sauce, served with rice, beef seaweed soup, plum pickle with gochujang, and kimchi 鯖の唐辛子味噌焼き

ご飯、韓国風牛肉わかめスープ、コチュジャン風味の梅干し、キムチを添えて。

BEEF BULGOGI set 牛プルコギ膳

¥3,400

Marinated beef with Ganjang, served with rice, beef seaweed soup, plum pickle with gochujang, and kimchi 醤油漬け牛肉の炒め

ご飯、韓国風牛肉わかめスープ、コチュジャン風味の梅干し、キムチを添えて。

DESSERT

JANG TRIO ジャン トリオ クリームブリュレ

¥2,000

Delivering flavor of Korea's 3 representative fermented Jang of Gochujang, Ganjang, and Doenjang flavor into Crème brûlée served with vanilla ice cream 韓国味噌風味のクリームブリュレ

克蘭ブルコチュジャン・カンジャンピーカンのせ、バニラアイスを添えて。

KOREAN BEVERAGES

BEER

bottle

WINE

90ml

bottle

CASS FRESH, Cold brewed 500ml

¥1,500

MAKGEOLLI, Rice Wine 750ml

¥500

¥2,000

カスフレッシュ コールドブリュ ビール 500ml

マッコリ 750ml

JEJU WIT ALE, 330ml

¥1,200

BAEKSEJU, Traditional Wine 375ml

¥500

¥1,600

済州ウィートエール 330ml

百歳酒 375ml