

SEOUL HOUSE MENU

Kimbap - A Large Korean vegetable sushi roll seasoned with toasted sesame oil
Vegan Kimbap
Spinach, carrot, red pepper, flash sauteed with Danmuji (pickled radish), avocado (when in
season) with seasoned rice wrapped up in toasted Nori seaweed (V)
Classic Kimbap
Egg omelet, cucumber, carrot, spinach, danmuji (pickled radish), seasoned rice, wrapped up in
toasted Nori seaweed
Seoul House Roll49
Fried Inside out roll with Nori seaweed, Panko, Danmuji, scallion, egg omelet, carrot, avocado
(when in season)
Tteokbboki - Chewy Rice Flour Roll drenched with Tasty Spices
Tteokbboki Silan
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Tteokbboki Silan45 Tteok with silan (date syrup) and soy sauce (V) Soy Tteokbboki49
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Tteokbboki Silan



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Bowls / Dishes

Chapchae 58
'Jop-Jeh') Glass noodles, shitake mushroom, carrot, red pepper, onion, cucumber with soy sauc
sesame oil and toasted sesame seed. (V)
Bibimbap 45
('Bee-bim-bop') Steamed rice topped with 5 color Vegetable (subject to season), toasted Sesame
seed, sesame oil, Egg and Koko Gochujang. (VF)
Soups
Korean miso soup 39
Koko Miso, Tofu, Zucchini and Potato. served with steamed rice.
Soup of the Day
Served with steamed rice
Fish and Sushi
Inside Out Sushi Rolls 36
Choice of Fresh Salmon Avocado Cucumber
Grilled Fish
With additional Ban chan Platter

Ask us about our dish of the day:)



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Ban Chan (side dishes)
Basic side dishes platter
Seoul House Kimchi Platter
Choice of 3 seasoned vegetable or kimchi
Korean miso bowl (small)
Steamed Rice 8
Toaster Nori (Seaweed) 10
Kimchi 10
Korean Traditional Sweets
Hotteok 10
Fried dough filled with brown sugar, cinnamon and crushed peanuts
Su-Jeong-Kwa 18
Special drink with ginger, brown sugar and cinnamon