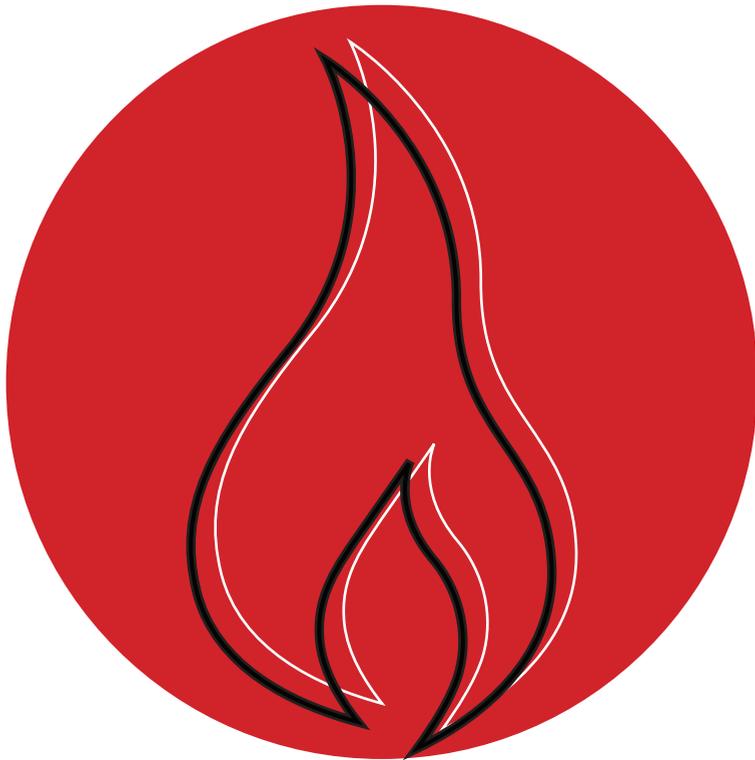


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SOMETHING TO SHARE

KIMCHEESE FRIED RICE ★

Kimchi Cheese Bokkeumbap / 김치 치즈 볶음밥

Korean comfort food, fried rice of seasoned vegetables, thin pork strips, chilli and kimchi covered in melted cheese.

23

FRIED SWEET CHILLI CHICKEN ★

Yangnyeom Chicken / 양념치킨

Boneless chicken pieces battered and fried until golden and served in a spicy yet sweet chilli sauce.

16.9

KIMCHEESE PORK BULGOGI FRIES ★

Kimchi Jaeyuk Bulgogi Kamja Twigim / 김치 제육 불고기 감자튀김

Loaded fries topped with kimchi, pork bulgogi, cheese and sour cream

20

KOREAN STREET FOOD PLATTER

Pojangmacha Set / 포장마차 세트

A set of authentic Korean street food including rice sticks, mandu (Korean dumplings) and our signature fried honey chicken.

25

SEAFOOD PANCAKE

Haemul Pajeon / 해물 파전

Jokingly referred to as Korean "Pizza" by the locals it is in fact a pan fried savoury pancake comprising of prawns and squid over a bed of spring onions.

17

KIMCHI PANCAKE

Kimchi Pajeon / 김치 파전

Spicy savoury pancake comprising of kimchi, thin strips of pork and spring onion.

15

FRIED HONEY CHICKEN

Dak Kangjeong / 닭 강정

Boneless chicken pieces battered and fried until golden and served in a sweet honey soy sauce.

16.9

BULDAK! (FIRE CHICKEN WITH CHEESE)

Cheese Buldak / 치즈불닭

When we say Fire, we mean Fire. "Bul" in Korean is Fire and "Dak" is Chicken, so lets just say it's spicy. Served with melted cheese on top, a dish for those that like it hot.

25

KOREAN DUMPLINGS

Mandu / 만두

Seasoned pork and vegetable dumplings (\$12) or Seafood dumplings (\$14) deep fried and served with a soy dipping sauce.

12/14

SALT AND PEPPER FRIED SQUID

Ojingeo Twigim / 오징어 튀김

Fresh and tender squid lightly dusted in a Korean styled batter and fried.

16.9



KOREAN BARBECUE

BEEF BULGOGI ★

Bulgogi / 불고기

The classic Korean barbecue menu and an Arirang speciality. Literally translates into "Fire meat" Bulgogi is fine slices of beef marinated in a sweet soy sauce

26 PP

SEAFOOD COMBO ★

Modeum Haemul / 모듬해물

A seafood assortment of squid, scallops, prawns and mussels all served with a dipping sauce.

30 PP

CHILLI BEEF

Maeun Bulgogi / 매운 불고기

Fine slices of beef marinated in our chili soy sauce

27 PP MARINATED BEEF RIBS 31 PP

Yangnyeom Galbi / 양념 갈비

Specially hand filleted beef short ribs marinated in sweet soy sauce.

BEEF SHORT RIBS

Saeng Galbi / 생갈비

Our specially hand filleted beef ribs without marinade, served with seasoned sesame oil sauce on the side.

31 PP CHICKEN BULGOGI 26 PP

Dak Bulgogi / 닭불고기

Skinless chicken fillets marinated in our bulgogi sweet soy sauce.

CHILLI CHICKEN

Maeun Dak Bulgogi / 매운닭 불고기

Skinless chicken fillets marinated in our hot chili sauce.

27 PP CHILLI PORK 27 PP

Jaeyuk Bokkeum / 제육볶음

Finely sliced pork belly marinated in our hot chilli sauce.

3 LAYERED PORK BELLY

Samgyeopsal / 삼겹살

The classic, the meaning of life, the best thing ever. Thin slices of pork belly served natural the way it should be.

26 PP PORK STEAK 28 PP

Yangnyeom Daeji Steak / 양념 돼지 스테이크

A quality cut of pork marinated in our signature dressing.

MEAT COMBO

Modeum Gogi / 모듬고기

An assortment of our finest barbecue meats great for those who want to try a little of everything. (Minimum of Two Orders)

28 PP WAGYU 40 PP

Wagyu / 와규

A quality piece of wagyu beef, with the perfect marbling; which if you cook it well will melt in your mouth.

All Barbecue Meats come with the following - Lettuce Leaves, Korean Chilli Paste and Sauces, Seasoned Korean Vegetables and Kimchi.



KOREAN CLASSICS

HOTSTONE BIBIMBAP ★

Dolsot Bibimbap / 돌솥 비빔밥

Every one's favourite Korean dish - a rich layering of fresh and seasoned Korean vegetables with slices of beef bulgogi or chicken served steaming hot in a stone bowl over a bed of steamed rice topped with a fried egg and gochujang (Korean Chili Paste). Don't forget to mix it all up before eating!

19

KIMCHI STEW ★

Kimchi Jigae / 김치 찌개

A combination of pork, kimchi, soft tofu, in a rich spicy soup. A staple at most Korean dinner tables

20

JAPCHAE - STIR FRIED NOODLES 19.5

Japchae / 잡채

Clear noodles made from sweet potato pan-fried with thin slices of marinated beef and assorted vegetables in a sesame oil sauce. (vegetarian option available)

SEAFOOD HOTPOT 52

Haemul Jeongol / 해물 전골

A selection of the freshest Western Australian seafood, soft tofu and vegetables in a rich, spicy broth with rice. (Serves 2)

BEEF BULGOGI HOTPOT 48

Bulgogi Jeongol / 불고기 전골

A hot pot of the essential Korean meat - bulgogi! Cooked in a delicious beef broth and served with vegetables and rice (Serves 2)

SOY BEAN PASTE STEW 20

Doenjang Jigae / 된장 찌개

Beef, soft tofu, and fresh vegetables in a rich soy bean paste based soup. (Vegetarian option available)

YUKGAEJANG 20

Yukgaejang / 육개장

Shredded beef, spring onions and assorted fresh vegetables in a hot spicy beef broth.

FRIED RICE 19

Bokkeum Bap / 볶음밥

(Seafood / Beef / Vegetarian or Kimchi)
Korean Fried Rice, available in Seafood, Beef, Vegetarian or the classic Kimchi.

SOFT TOFU STEW 20

Soondubu Jigae / 순두부 찌개

Soft tofu and fresh seafood prepared in a spicy broth perfect for a cool winters night.

BEEF SHORT RIB SOUP 20

Galbi Tang / 갈비탕

A mild and light broth with beef short ribs, eggs, spring onions and clear noodles simmered for several hours.

JUMBONG 22

Jumbong / 짬뽕

A Korean "Chinese" dish consisting of thick flour noodles, fresh squid, prawns, mussels and vegetables in a hot spicy soup.

UDON 22

Udon / 우동

Korean - Japanese noodle soup dish with seafood and thick-flour noodles.



CHEFS BEST SET

Sometimes it's a little hard to decide what to get, especially when it comes to Korean barbecue so we asked our chef to select the best combinations so that you can enjoy (and order) easily! Our Chef Best Set Menus are tailored to two people or a group of four.

CHEF'S BEST SET FOR 2 - MEAT COMBO

39.5 PP

- Vegetarian Mandu (Korean Dumplings)
- Fried Honey Chicken
- Meat Combo (Barbecue) in a set with Lettuce Leaves, Kimchi, Seasoned Vegetables, Dipping Sauces, Rice.
- Miso Soup
- Kimchi Pancake

CHEF'S BEST SET FOR 2 - SEAFOOD COMBO

42.5 PP

- Seafood Mandu (Korean Dumplings)
- Salt and Pepper Fried Squid
- Seafood Combo (Barbecue) in a set with Lettuce Leaves, Kimchi, Seasoned Vegetables, Dipping Sauces, Rice.
- Miso Soup
- Seafood Pancake

CHEF'S BEST SET FOR 4

48 PP

- Korean Street Food Platter
- Japchae
- Meat Combo (Barbecue) and the Seafood Combo (Barbecue) in a set with Lettuce Leaves, Kimchi, Seasoned Vegetables, Dipping Sauces, Rice and Miso Soup.
- Seafood Hotpot
- Kimchi Pancake and Seafood Pancake



DESSERT

PATBINGSU ★

팥빙수

Ice parfait with sweet condensed milk, sweet red bean, fruit salad and finally topped with ice cream.

8.5

KOREAN HONEY PUFFS ★

Chapsal Kyongdan / 찹쌀경단

Sweet rice flour balls deep fried and served with honey and ice cream

8

FRIED ICECREAM

아이스크림 튀김

Creamy vanilla ice cream coated in a thin layer of sponge and rolled in coconut which is finally deep fried.

8.5

RED BEAN ICECREAM

팥 아이스크림

House made Red Bean Ice Cream

7.5

KOREAN GREEN TEA ICECREAM

녹차 아이스크림

House made Green tea Ice Cream

7.5

SIDES

KOREAN SEASONED VEGETABLES 4

Nameul / 나물

FRIES 6.5

Kamja Twigim / 감자튀김

STEAMED RICE 3

Bap / 밥

MISO SOUP 3

KIMCHI 3

김치