



Sharing at the heart of Korean food

# MENU

정성껏 준비한 음식을 함께 나눕니다

nanoom | 나눔 means sharing in Korean,  
dishes prepared with care and meant to be  
enjoyed together

**nanoom**  
**SIGNATURE BIBIMBAP**

16

Steamed rice layered with carefully prepared seasonal vegetables and a golden fried egg, finished with fermented gochujang  
Served in our signature gold bowl

Choose your finish :  
SPICY PORK JEYOOK

SOY GARLIC TOFU | v

CRISPY KOREAN FRIED CHICKEN  
SWEET CHILLI | SOY GARLIC

FEATHERBLADE BULGOGI + 2

GOCHUJANG PRAWN + 2

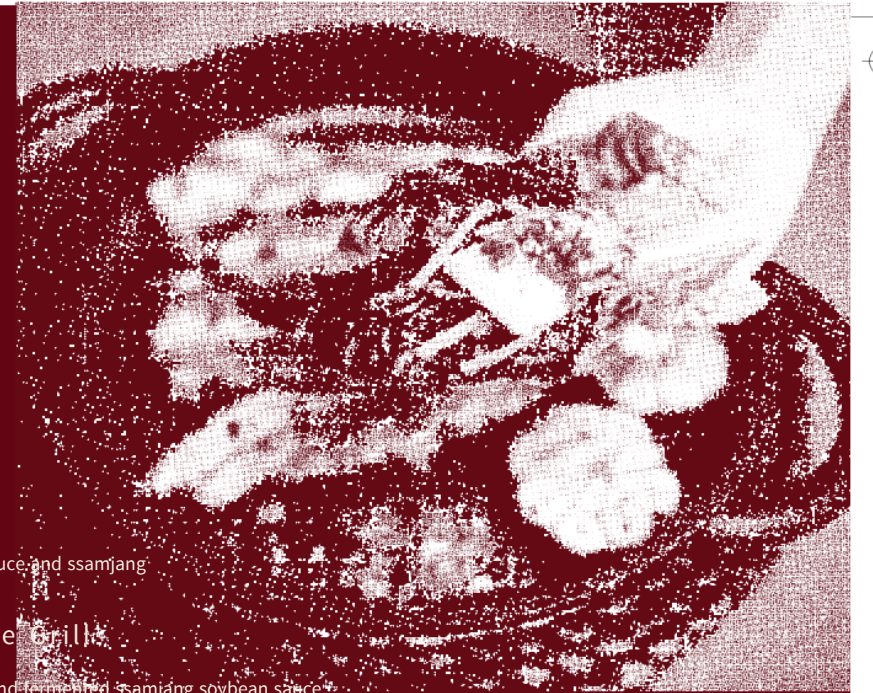


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**FROM THE GRILL**

Served on sizzling hot cast iron plate | Served with lettuce and ssamjang



**SSAM Pairings | Choose from the Grill**

SSAM | 쌈  
Traditionally enjoyed with grilled dishes, fresh lettuce and fermented ssamjang soybean sauce

<b>SPICY CHICKEN DAK-GALBI</b> 매운 닭갈비 Chicken marinated in a spicy gochujang sauce, grilled until tender	20
<b>PORK BELLEY SAMGYUBSAL</b> 삼겹살 구이 Grilled pork belly, served with stir-fried house kimchi and ssamjang	20
<b>SPICY PORK JEYOOK</b> 제육 볶음 Pork marinated in traditional gochujang sauce, grilled with seasonal vegetables	21
<b>PORK MAPOGALBI</b> 마포 돼지 갈비 Grilled soy glazed pork	21
<b>FEATHERBLADE BEEF BULGOGI</b> 부채살 불고기 Thinly sliced featherblade beef, marinated in soy, grilled gently with onion and mushroom	24
<b>L.A GALBI   Beef Short Rib</b> L.A 갈비 Jacob's ladder beef short rib marinated in chef's special soy sauce	24

## SMALL PLATES

To begin or to share across the table

### FROM KOREAN HOME KITHCHEN

TOFU & KIMCHI | v vg  
두부 김치

Warmtofuserved with sautéed aged kimchi

KIMCHI PANCAKE | v vg  
김치전

Crisp-edgedsavoury pancake with house-fermented kimchi

SEAFOOD PANCAKE  
해물파전

Savourypancake with squid, prawn and spring onion

TTEOKBBOKI  
SPICY RICE CAKES  
매운 떡볶이

Softricecakesingently spiced gochujang sauce

CRISPY KOREAN FRIED CHICKEN  
후라이드 | 양념 | 간장 | 반반

Twice-friedfor crispness, finishedwith seasoned fried | soy garlic | sweet chilli glaze  
Chooseone

Plain

Soy Garlic

Sweet Chilli

Half & Half

TTEOKGALBI

떡갈비

Slowly grilled small beef patty, soy-mari-nated and caramelised, a dish once prepared for royal family now made for sharing at ours

### FROM THE PAN

10 VEGETABLE DUMPLING MANDU| v vg  
야채 만두

Pan-seareddumplings filled with seasoned vegetabless

10 CHICKEN DUMPLING MANDU  
치킨 만두

Pan-seareddumplings filled with chicken and vegetables

11 SPICY GOCHUJANG TOFU | v vg  
매콤 두부 튀김

Lightlyfriedtofuwithfermented chilli glaze

11 HOUSE SALAD | v vg  
하우스 샐러드

Crispy leaves with soy dressing.

11 CRISPY SQUID  
오징어 튀김

Lightlybattereddsquid

GOCHUJANG MAYO PRAWN  
고추장 마요 새우

Lightlycoatedprawnwithgochujang mayo



## NOODLE DISH

### STIR-FRIED NOODLE

JAPCHAE | v vg

잡채

Sweetpotato glass noodles stir-fried with vegetables in a light soy-sesame sauce

JAPCHAE WITHFEATHERBLADE BEEF BULGOGI

부채살 소불고기잡채

Glassnoodlesstir-friedwithvegetables and featherblade beef bulgogi

STIR FRIED NOODLE DISHES ARE MADE OF KOREAN STYLE WHEAT THICK RAMEN NOODLE 중화면

KIMCHI& SOYGARLIC TOFU | v 간장갈릭 두부

15 KOREAN FRIED CHICKEN  
간장|양념

SOY GARLIC | SWEET CHILLI

CHICKEN KATSU

치킨 까스

15 FEATHERBLADE BEEF BULGOGI  
부채살 불고기

## SIDES

STEAMED RICE

공기밥

HOUSE BANCHAN

반찬

3dailyselection of seasonal vegetables

KOREAN DWENJANG MISO SOUP

된장국

HOUSE KIMCHI

김치

Hand-crafted, fermented cabbage with depth and gentle heat

### SOUP NOODLE

13 JJAMBBONG

KOREAN STYLE SPICY NOODLE SOUP  
고기 | 해물 짬뽕

Spicybroth withvegetablesand noodles  
Choose one

15 Grilled pork | Assorted Seafood  
(prawn, mussels, squid, baby octopus)

PRAWN TEMPURA UDON

새우 튀김 우동

Udonnoodlesoupwith lightly battered prawn

CHICKEN MANDU UDON

치킨 만두 우동

14 Clearbrothwithudon noodles and chicken dumplings



If you have any allergies, please inform a member of staff

Allergens:

Celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame seeds, soybeans, sulphur dioxide/sulphites, and tree nuts

## RICE DISH

- FEATHERBLADE BEEF BULGOGI RICE 16  
부채살 불고기  
Grilled featherblade bulgogi served over steamed rice
- SPICY PORK JEYOOK RICE 15  
제육  
Spicy grilled pork served over steamed rice
- SOYGLAZED PORK MAPO GALBI RICE 15  
마포돼지 갈비  
Soy Glazed grilled pork served over steamed rice
- CHICKEN KATSU CURRY RICE 15  
치킨까스 커리  
Panko-crusted chicken katsu served with house curry

- SPICY CHICKEN DAK GALBI RICE 15  
매운 닭갈비  
Grilled chicken in gochujang marinade, served with rice
- KOREAN FRIED CHICKEN RICE 15  
SWEET CHILLI | SOY GARLIC | BOTH  
양념 | 간장 | 반반  
Korean fried chicken glazed in sweet chilli or honey garlic sauce (or both) over steamed rice
- SPICY GOCHUJANG PRAWN RICE 16  
고추장 새우  
Spicy gochujang prawn served over steamed rice



## HERITAGE STEWS & SOUPS

Comforting dishes rooted in tradition, served with steamed rice

- KIMCHI STEW WITH PORK KIMCHI JJIGE 13  
김치찌개  
Perfectly fermented Kimchi stew with pork, gently spiced and warming
- SPICY SEAFOOD SILKEN TOFU SOUP SOONDUBU JJIGE 14  
해물 순두부  
Silken tofu stew with seafood or vegetables, gently spiced and deeply comforting
- SPICY GOCHUJANG BEEF STEW YUKGAEJANG 15  
육개장  
Traditional spicy beef soup with vegetables and shredded beef

- BEEF SHORT RIB BROTH GALBITANG 16  
갈비탕  
Clear beef short-rib broth, slow-cooked until rich and comforting



## KKOCHI GRILLED SKEWER

Korean grilled skewers | 2pcs

- SPICY GOCHUJANG CHICKEN 10  
닭갈비 꼬치  
Chicken marinated in a gentle gochujang sauce, grilled until tender
- PORK BELLY 10  
삼겹살 꼬치  
Grilled pork belly, lightly seasoned, served with traditional Korean fermented ssamjang dipping sauce
- SPICY GOCHUJANG PRAWN 12  
고추장 새우꼬치  
Grilled gochujang prawn, brushed with spicy gochujang sauce

## KIMBAP

Traditional Korean rice rolls | 5 - 6pcs

- VEGETABLE KIMBAP | v vg 7  
야채 김밥  
Lettuce, carrot, pickled radish
- KIMCHI KIMBAP | v vg 8  
김치 김밥  
Hand-crafted house vegan Kimchi with pickled radish
- CLASSIC HERITAGE | v 8  
클래식 김밥  
Egg, fish cake, seafood stick, carrot, pickled radish, cucumber, gently seasoned with sesame oil
- KIMCHI BULGOGI 9  
김치 불고기 김밥  
Soy-marinated beef with house Kimchi
- SWEET CHILLI PRAWN 9  
새우 튀김 김밥  
Crispy prawn with chilli glaze

## nanoom

SHARING STARTER Perfect for sharer for two

- CRISPY KOREAN FRIED CHICKEN SWEET CHILLI 21
- KIMCHI PANCAKE
- GOCHUJANG PRAWN KKOCHI
- BEEF BULGOGI LETTUCE SSAM SALAD