

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

SMALL PLATES

To begin or to share across the table

FROM KOREAN HOME KITHCHEN

TOFU & KIMCHI | v vg — 12
두부 김치

Warm tofu served with sautéed aged kimchi

KIMCHI PANCAKE | v vg — 11
김치전

Crisp-edged savoury pancake made with house-fermented kimchi

SEAFOOD PANCAKE — 13
해물파전

Savoury pancake made with squid, prawn and spring onion

TTEOKBBOKI — 13
SPICY RICE CAKES

매운 떡볶이

Soft rice cakes in gently spiced gochujang sauce

CRISPY KOREAN FRIED CHICKEN — S 12 / L 22
후라이드 | 양념 | 간장 | 반반

Twice-fried for crispness, finished with seasoned fried | soy garlic | sweet chilli glaze

Choose one

Plain

Soy Garlic

Sweet Chilli

Half & Half

CRISPY PORK TANGSUYOOK — 19
탕수육

Deep fried pork glazed with nanoom's sweet-and-sour glaze.
Crispy, delicate and perfect for sharing

FROM THE PAN

VEGETABLE DUMPLING MANDU | v vg — 7
야채 만두

Pan-seared dumplings filled with seasoned vegetables

CHICKEN DUMPLING MANDU — 8
치킨 만두

Pan-seared dumplings filled with chicken and vegetables

SPICY GOCHUJANG TOFU | v vg — 9
매콤 두부 튀김

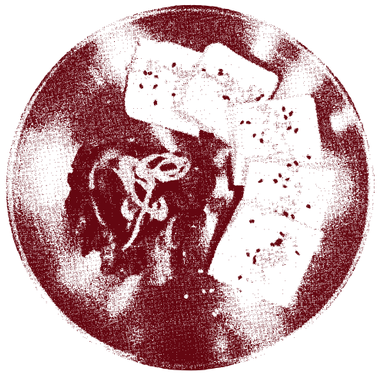
Lightly fried tofu with chilli glaze

CRISPY SQUID — 12
오징어 튀김

Lightly battered squid drizzled with sweet chilli sauce

GOCHUJANG MAYO PRAWN — 13
고추장 마요 새우

Lightly coated prawn with gochujang mayo



NOODLE DISH

STIR-FRIED NOODLE

JAPCHAE | v vg — 13
잡채

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

JAPCHAE WITH FEATHERBLADE BEEF BULGOGI — 16
부채살 소불고기 잡채

Glass noodles stir-fried with vegetables and featherblade beef bulgogi

KOREAN STYLE STIR-FRIED WHEAT THICK RAMEN NOODLE
중화면

KIMCHI & SOY GARLIC TOFU | v — 15
간장갈릭 두부

KOREAN FRIED CHICKEN — 15
간장 | 양념

SOY GARLIC | SWEET CHILLI

CHICKEN KATSU — 15
치킨 까스

FEATHERBLADE BEEF BULGOGI — 16
부채살 불고기

SOUP NOODLE

JJAMBBONG — 16
KOREAN STYLE SPICY NOODLE SOUP

고기 | 해물 짬뽕

Spicy broth with vegetables and noodles

Choose one — 16

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

PRAWN TEMPURA UDON SOUP — 15
새우 튀김 우동

Udon noodle soup with lightly battered prawn

CHICKEN MANDU UDON SOUP — 14
치킨 만두 우동

Clear broth with udon noodles and chicken dumplings



SIDES

STEAMED RICE — 3
공기밥

HOUSE KIMCHI — 3
김치

Hand-crafted, fermented cabbage with depth and gentle heat

KOREAN DWENJANG MISO SOUP — 4
된장국

HOUSE BANCHAN — 5
반찬

3 daily selection of seasonal vegetables

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 beef bulgogi served over steamed rice

SPICY PORK JEYOOK RICE 15
제육
Spicy grilled pork served over steamed rice

SOY GLAZED PORK MAPO GALBI RICE 15
마포 돼지 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 over steamed rice

KOREAN FRIED CHICKEN RICE 15
SWEET CHILLI | SOY GARLIC | BOTH
양념 | 간장 | 반반
Korean fried chicken glazed in sweet chilli or soy garlic sauce (or both) served 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 14
김치찌개
Perfectly fermented Kimchi stew with pork, gently spiced and warming

SPICY SEAFOOD SILKEN TOFU SOUP SOONDUBU JJIGE 15
해물 순두부
Silken tofu stew with seafood or vegetables, gently spiced and deeply comforting

SPICY GOCHUJANG BEEF STEW YUKGAEJANG 16
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

BONELESS POLLOCK BROTH (SPICY OR MILD) 16
순살 생선 매운탕 | 지리탕
Korean style boneless pollock broth (spicy or mild) served with bean sprout and tofu



KIMBAP

Traditional Korean rice rolls | 5 - 6pcs

VEGETABLE KIMBAP | v vg 9
야채 김밥
Lettuce, carrot, pickled radish

KIMCHI KIMBAP | v vg 9
김치 김밥
Hand-crafted house vegan Kimchi with pickled radish

CLASSIC HERITAGE | v 10
클래식 김밥
Egg, fish cake, seafood stick, carrot, pickled radish, cucumber, gently seasoned with sesame oil

KIMCHI BULGOGI 12
김치 불고기 김밥
Soy-marinated beef with house Kimchi

SWEET CHILLI PRAWN 13
새우 튀김 김밥
Crispy prawn with chilli glaze

KKOCHI GRILLED SKEWER

Korean grilled skewers | 2pcs

SPICY GOCHUJANG CHICKEN 12
닭갈비 꼬치
Chicken marinated in a gochujang sauce, grilled until tender

PORK BELLY 12
삼겹살 꼬치
Grilled pork belly, lightly seasoned, served with traditional Korean fermented ssamjang dipping sauce

SPICY GOCHUJANG PRAWN 13
고추장 새우꼬치
Grilled gochujang prawn, brushed with spicy gochujang sauce

nanoom À LA CARTE

CRISPY PORK TANGSUYOOK 19
탕수육
Deep fried pork glazed with nanoom's sweet-and-sour glaze.
Crispy, delicate and perfect for sharing

BOSSAM 26
보쌈
Slow-cooked pork belly served with fresh leaves, house kimchi and traditional accompaniments.
Wrapped and shared at the table, this beloved Korean classic brings together rich, fresh and fermented flavours in every bite

GOCHUJANG GINGER & GARLIC POLLOCK 27
고추장 명태
Fried pollock in spicy garlic & ginger gochujang sauce

SOY GLAZED OCTOPUS TENTACLE & BUCKWHEAT NOODLE SALAD 29
간장 문어다리&들깨 막국수
Pan fried soy octopus tentacle served with sesame dressing noodle salad, drizzled with gochujang sauce

nanoom SHARING STARTER 24

Perfect for sharer for two

CRISPY KOREAN FRIED CHICKEN SWEET CHILLI

SAVOURY KIMCHI PANCAKE

GOCHUJANG PRAWN SKEWER

BEEF BULGOGI LETTUCE SSAM SALAD

nanoom
SIGNATURE BIBIMBAP 16

비빔밥

Steamed rice layered with carefully prepared seasonal vegetables and a golden fried egg, finished with fermented gochujang

Served in our signature golden bowl

Choose your finish :

SPICY PORK JEYOOK

SOY GARLIC TOFU | v

CRISPY KOREAN FRIED CHICKEN
SWEET CHILLI | SOY GARLIC

FEATHERBLADE BEEF BULGOGI + 2

GOCHUJANG PRAWN + 3



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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

SPICY CHICKEN DAK-GALBI 23
매운 닭갈비

Chicken marinated in a spicy gochujang sauce, grilled until tender

PORK BELLY SAMGYUPSAL 23
삼겹살 구이

Grilled pork belly, served with stir-fried house kimchi and ssamjang sauce

SPICY PORK JEYOOK 24
제육 볶음

Pork marinated in traditional gochujang sauce, grilled with seasonal vegetables

PORK MAPO GALBI 24
마포 돼지 갈비

Grilled soy glazed pork

FEATHERBLADE BEEF BULGOGI 27
부채살 불고기

Thinly sliced featherblade beef, marinated in soy, grilled gently with onion and mushroom

L.A GALBI | KOREAN-STYLE BEEF SHORT RIB 27
L.A 갈비

Jacob's ladder beef short rib marinated in chef's special soy sauce with asparagus