

Starters

Junn

Junn is a Korean fritter, and it's made by beating together flour (wheat-based) and egg and gently frying the mixture with your chosen ingredient. Dip it in Dahra soy sauce for a classic Korean taste.

Meat options		Veggie options	
Fish	\$7.00	Mushrooms	\$7.00
Yugwon (beef & pork)	\$6.50	Kimchi	\$14.00
Red Chillis (beef, pork & red chillis)	\$7.50		
Mixed Seafood	\$14.50		

Dahra Junn Festival \$18.50

Can't decide which Junn you'd like to try? Well, then try all of them at once and split it with your friends (or just have a lot of junn).

Dahra Mandu \$11.00

Dumpling wrappers (wheat flour based) will be filled with minced beef and pork filling. Then we'll steam them to perfection and serve them with Dahra's soy dipping sauce.

Dahra Kimchi Mandu \$11.00

Dumpling wrappers (wheat flour based) are filled with kimchi (veggie) filling. Then we'll steam them to perfection and serve them with Dahra's soy dipping sauce.

Ahnju (Tapas, Korean-style)

Chicken Gangjung \$14.00

We'll deep fry some fresh chicken in vegetable oil until it's crispy. Then we'll lace it with chilli-spiced tomato sauce and sprinkle on some cashew nuts.

Ojingaw Bulgogi \$17.00

First we marinate squid in Dahra's chilli soy sauce. Then we'll grill the squid with veggies and serve it sizzling on a hot stone plate with thin wheat noodles.

Tok Galbi Gochi \$14.00

We'll jam-pack some skewers with seasoned beef and pork. Then we add chewy rice sticks, and veggies and throw them on the grill. Served with Dahra's dipping soy sauce.

Side Dishes

Kimchi Plate \$7.00

Both white and red kimchi are served on a platter, and the selection includes other varieties of kimchi, either homemade or imported from Korea. Please ask the server for today's selection.

Steamed Rice \$3.00

Udong Noodles \$3.00

Dessert

Yakshik \$6.50

To make this sweet dish we steam rice, figs, raisins and pine nuts in honey and cinnamon. Served at room temperature, it's a rich and chewy accompaniment for Korean teas.

Ice Cream with Omija sauce \$7.00

We'll scoop some first class New Zealand vanilla ice cream into a bowl and drizzle Dahra's omija sauce all over it. Omija means five tastes, and you'll find hints of sour, sweet, spicy, bitter and salty all wrapped up in this ravishing puckery bright red treat.

Dessert of the day

Please ask the server for today's selection.



The word Dahra is from one of the oldest ancient Korean songs, a song which was sung by minstrels of the Baek Jae Kingdom more than 1,500 years ago. "Dear Moon, please rise in the sky and shine down on the earth, to brighten the homeward journey of my beloved." You can see the rising moon in our logo, inspired by this song from the chef's hometown.

Mains

Al Bap & Miso soup \$16.00

Flying fish roe is served over rice, sizzling in a hot bowl. The roe gives a crisp, popping sensation as the dish is eaten. Served with miso soup.

Soondubu \$18.00

This iconic Korean soup is all about soft, melt-in-your-mouth tofu. We start by making a piquant shellfish broth with plenty of garlic and ginger, and a generous dollop of chilli oil. When it's almost ready the veggies go in, followed by that smooth soft Korean tofu. Served with steamed rice.

Dookbaegi Bulgogi (Beef noodle stew) \$16.50

Sweet soy sauce marinated beef stew served sizzling in a hot bowl with glass noodles and seasonal vegetables. Served with steamed rice.

Dak Galbi or \$18.50

Dak Galbi is a spicy, saucy stack of fresh chicken, which is pan-fried with vegetables such as cabbage, onion, kumara and rice cakes. Served sizzling in a hot stone plate with noodles. This authentic Korean dish is one of the favourites among expats in Korea, without a doubt.

L.A Beef Galbi \$23.50

Barbecue beef ribs marinated in soy sauce and served sizzling on a hot stone plate with samjang sauce (Korean-style BBQ sauce), onions and mushrooms.

Tok Galbi \$18.50

First a tender succulent beef & pork meatballs are stuffed with rice pasta and infused with chopped spring onion and oak mushrooms. Then we add a dash of sesame oil and grill the lot, seasoning it liberally with garlic and soy sauce.

Chapchae \$18.50

We'll take glass noodles made from sweet potatoes and stir fry them with some shredded beef. Then we'll season with fresh ginger, garlic and onion before adding carrots, and other seasonal veggies. At the last minute we'll toss in some spinach leaves and cloud-ear mushrooms, and a dash of sesame oil to finish. Served with steamed rice.

Veggie Chapchae \$18.00

We'll take glass noodles made from sweet potatoes and stir fry them with soy sauce braised tofu. Then we'll season with fresh ginger, garlic and onion before adding carrots and other seasonal veggies, and toss in some spinach leaves and cloud-ear mushrooms at the last minute. A dash of sesame oil rounds it off. Served with steamed rice.

Seafood Udong Noodles \$16.00

Thick, chewy wheat noodles stir fried with baby octopus, scallops, squid, shrimp, prawns and shellfish, seasonal vegetables and a touch of chilli sauce.

Beef Galbi Udong Noodles \$16.00

Thick, chewy wheat noodles stir fried with beef, seasonal veggies, soy and oyster sauce and seasoning.

Bibim Bap




Bibim Bap dishes are served with your choice of rice and sauce. The rice is placed in a bowl, and then shredded seasonal vegetables such as carrots, spinach, bean sprouts, mushrooms, and cabbage are put on top with your chosen sauce. Then you just toss it all together in your bowl and dig in, for a classic Korean experience.

Bibim Bap ordering steps :

1: Choose your rice

White rice or
Mixed brown & white rice with barley

2: Choose your topping to add

Vegetable 	\$15.50	Happy with it as it is? Okay, no problem.
Galbi	\$18.50	We'll broil some beef that's been seasoned in the Korean way and add it to the mix.
Jeyook 	\$18.00	We'll throw in some pork pieces broiled with chilli.
Smoked Salmon	\$18.50	We'll slice tender smoked salmon and stack it on top.
Chicken Jorim	\$18.00	We'll broil some chicken, and in it goes.
Tofu Jorim 	\$18.00	We'll steam some Korean tofu and bounce it on in.

3: Choose your sauce

Hot Chilli Paste
Samjang
Kong Cream

either beef- or veggie-based
seasoned soybean paste with chilli
creamy soy sauce (no dairy)