

Rice & Mix

Bibim Bap

To prepare this timeless Korean dish, we'll put your choice of steamed rice in a bowl and place sliced vegetables on top, with your choice of sauce. You can enjoy it as it is, or request an optional topping. Then you just toss it all together in your bowl and dig in.

Bibim Bap ordering steps :

1: Choose your rice **White rice or Mixed brown & white rice with barley**

We'll add shredded seasonal vegetables such as carrots, spinach, bean sprouts, mushrooms, and cabbage.

2: Choose your topping to add

Vegetable 	\$12.50	Happy with it as it is? Go to step 3
Galbi	\$14.80	Beef ribs braised in soy sauce
Jeyook 	\$13.50	Pork pieces broiled with Korean chilli paste
Smoked Salmon	\$14.50	Tender slices of smoked salmon
Chicken Jorim	\$13.50	Chicken pieces braised in soy sauce
Tofu Jorim 	\$13.50	Tofu braised in soy sauce

3: Choose your sauce

Hot Chilli Paste	either beef- or veggie-based
Samjang	seasoned soybean paste with chilli
Kong Cream	creamy soy sauce (no dairy)

Al Bap & Miso soup **\$13.50**

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.

N les

Chapchae **\$14.00**

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 **\$13.80**

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 **\$13.80**

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 **\$13.80**

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

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 salt all wrapped up in this ravishing puckery bright red treat.

Dessert of the day

Please ask the server for today's selection.

Soondubu **\$14.00**

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) **\$14.00**

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

Jajang Chicken **\$13.50**

First we'll grill some chicken in a black bean sauce, along with red onion and baby peas. Then we'll plate it all up with steamed rice, and add some salad on the side, splashing it with tangy yuja dressing (Korean citrus style).

Dop Bap (on rice)

Bulgogi Dop Bap **\$13.50**

Beef marinated in sweet soy sauce with shrimp and seasonal vegetables.

O-Sam Dop Bap **\$13.50**

Squid and pork in spicy chilli sauce with seasonal vegetables.

Dak Galbi Dop Bap or **\$13.80**

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

L.A Beef Galbi Dop Bap **\$14.00**

Beef ribs barbecued in Korean style and served on top of rice. This is a juicy, tasty treat for the true meat lover.

Today's Lunch Specials **\$11.50**

Please ask the server for today's selection.

S

Dahra Mandu **\$10.00**

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 **\$10.00**

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.

Chicken Gangjung **\$9.80**

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.

Kimchi Plate **\$6.00**

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.

Junn

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

Meat options

Fish	\$7.00
Yugwon (beef & pork)	\$6.50
Red Chillis (beef, pork & red chillis)	\$7.50
Mixed Seafood	\$13.50

Veggie options

Mushrooms	\$7.00
Kimchi	\$13.00

 **dahra**
Dear moon

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.