



OYSTERS W/ KIMCHI WATER & MAKGEOLLI OYSTERS JEON W/ DIPPING SOY	EA 5
VEGETABLE JEON	11
SOY MUSSELS, GINGER, RICE CRACKERS	15
PIG SKIN TERRINE, GARLIC CHIVES	14
BEEF TARTARE, KOREAN PEAR, SALTBUSH	18
RAW SNAPPER, KOREAN HERBS, GOCHUJANG	20
PORK AND KIMCHI PANCAKE	14
GOOLWA PIPIS, SOYBEAN SPROUTS, WATER PARSLEY	17
SEASONAL KIMCHI PLATE	14
NAMUL PLATE	17
PERILLA LEAF JANGAJJI	6
PUMPKIN JANGAJJI	6
KOREAN CUCUMBER JANGAJJI	6
SALTED SILVER TREVALLY, YUJA SOY	31
SOY MARINATED BLACKMORE WAGYU +9 INTERCOSTAL	35
RANGERS VALLEY BEEF SHORT PLATE	46
RANGERS VALLEY WAGYU +5 FLANK	40
BLACKMORE WAGYU +9 CHUCK TAIL FLAP	68
KIMCHI MARINATED PORK NECK	32
PORK BELLY BOSSAM OPTIONAL ½ DOZ OYSTERS	32 +26
SSAM LEAVES	6
BONITO, KOREAN RADISH, CHRYSANTHEMUM	29
LAMB RIB GAMJATANG, SALTED CABBAGE, PERILLA	42
RICE	3EA

DUE TO THE NATURE OF THE CUISINE WE ARE UNABLE TO CATER FOR THE FOLLOWING DIETARIES: VEGETARIAN, VEGAN, SEAFOOD ALLERGIES, FRUCTOSE INTOLERANTS, WITH LIMITED OPTIONS FOR COELIACS.

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