



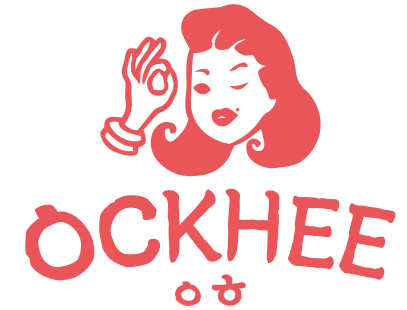
Wholesome
Korean Food

 ockheedokey.com



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TAKEAWAY & DELIVERY MENU for level 3

Thursday - Sunday

Lunch 12-2pm (Last order at 1:45pm)

Dinner 5-8pm (Last order at 7:45pm)

The dance goes on during lockdown.
Takeaways & Delivery(Dinner Only) available.
(3km radius from Ockhee)
Jump on our website to order or Call us 09-217-2020

MAINS

👉 Korean Mana, DUBBAP literally means Stir-fry on Rice in Korean. Recommended to mix well before you eat it.

BULGOGI DUBBAP (DF) \$20

Traditional Korean style marinated premium beef, pickled radish and sesame oil.

JEYUK DUBBAP (DF) \$20

Gochujang based pork, bean sprout, spring onion, sesame leaves and sesame oil.

SPICY DAK GOGI DUBBAP (DF) \$20

Gochujang based chicken, pickled radish, sesame leaves, seaweed and sesame oil.

TOFU DUBBAP (DF/V/VE) \$18

Glazed handmade Korean tofu with soy sauce and onion.

OJINGEO DUBBAP (DF) \$19

Spicy Gochujang based squid, vegetables and seaweed.

BIBIMBAP (V/VE/DF) (GF Available) \$18

The term 'bibim' in Korean means mixing various ingredients, while 'bap' means rice. Ockhee's bibimbap is served with seasonal vegetables and a special sauce of your choice.

Extra toppings also available according to your preferences.

Option 1. Sauce – Soybean Sauce or Gochujang Sauce.

Option 2. Topping – Beef or Pork \$5

Option 3. Fried Egg \$3



JAPCHAE NOODLE (DF/V/VE) \$23

Kumara noodles, capsicum, carrot, mushroom, onion and sesame oil.

👉 Made from kumara starch, Korean dangmyeon noodles are naturally fat free and low in calories, making them a healthy choice for noodle lovers.

BULBAEK (DF) \$25

Hand cut pork in a traditional Korean style marinade.

👉 Add Ssam: Lettuce, napa cabbage, sesame leaves, carrot and cucumber for \$6

SPECIAL

BBQ DAK GUI (DF) \$23

Bite sized chicken pieces simmered and coated in sticky, smokey bbq sauce.



DELICIOUS SOUP KIT (Comes deconstructed)

JANG KAL GUKSU (Korean noodle soup) (DF/V/VE) \$24

Knife-cut black soybean noodles in a Gochujang & Soybean based broth – topped with a mix of mushrooms, wonbok, onion, spring onion and sesame seeds. 👉 Add Beef Loin – \$5

*Scan the QR code on your camera to see the pictures of the dishes online.

SIDE

DAK GANG JEONG (DF) \$19

Glazed Korean fried chicken.

👉 Spicy Soy and sesame seeds

OR

👉 Sweet Chilli and roasted peanuts

SPECIAL

TOFU MUNCH (DF/V/VE) \$10

Crunchy tofu bites, glazed in sweet chilli sauce.

ZUCCHINI CHIPS (GF/DF/V/VE) \$13

TOFU MOUNTAIN (DF/V/VE) \$11

2 deep fried tofu triangles, smashed pumpkin and in-house made soy sauce.

CHUN SA CHAE NOODLE SALAD (GF/DF/V/VE) \$15

Steamed seaweed noodles and vegetables with garlic mustard sauce.

CRISPY BROCCOLI & CAULIFLOWER (GF/DF/V/VE) \$14

Deep fried broccoli & cauliflower with Yuza and Korean soybean dipping sauce.

NEW

OI SOBAKI (GF/DF) \$7

Refreshing and crunchy, the stuffed cucumber kimchi is made with chives, onions and carrots.

RADISH KIMCHI (DF/GF/V/VE) \$4

DONGCHIMI (DF/GF/V/VE) \$8

Radish, pear, garlic, ginger, onion, spring onion and chilli fermented in a water type kimchi.

SEAWEED RICE BALLS (V/VE) \$8

Black rice, seaweed, sweet radish and sesame oil.

BLACK RICE \$3

SWEET CHILLI DIPPING SAUCE \$2



A NOTE ON SOY SAUCE.
Unfortunately, Korean soy sauce is not gluten free. We strive for authenticity, trying to bring the soul from Seoul to Ponsonby, and as such we do not have a gluten free alternative. We thank you for your understanding.