

Welcome to Kajoku!

We are so pleased to welcome you back to dine-in at Kajoku! Of course, we must still be diligent in adhering to best-practice advice. Please be aware of distancing requirements and minimise movement around the venue – service is no longer available at our bar (table service only) but, of course, our bathroom facilities are there if required. We follow strict personal hygiene and table-cleaning procedures, and all servingware and cutlery is carefully washed and sanitised in our commercial dish- and glasswashers after use. So let's feast!

COVID19 NOTES –

- **Please nominate one person at your table only to press the buzzer for service. This limits contact between guests.**
- **Where possible, we serve individual serves rather than communal dishes. If you plan to share a dish, please nominate one table “Boss” to serve it out to individual plates – this limits contact when passing serving tools between guests to self-serve, and means eating implements are only in contact with personal serves. We recommend giving the Boss an hilarious nickname, such as “Ladle Gaga” or “Wu Tong Clan”.**

V = Vegetarian Ve = Vegan GF = Gluten Free O = Option *= No Takeaway

We ask that all guests order at least one dish. Thank you.

Korean Fried Chicken

Fried Chicken, but better.

Naked Fried Chicken - 치킨

*Crispy-fried tender boneless chicken pieces (without sauce, but definitely not “Plain”!)
- half or full serve*

20 / 38

Soy Deep Fried Chicken - Ganjang Chicken - 간장 치킨

Our special Fried Chicken with a delicious garlic soy sauce - half or full serve

22 / 40

Spicy Deep Fried Chicken - Yangnyeom Chicken - 양념 치킨

*Our special Fried Chicken with a mouth-watering spicy sauce - half or full serve
(Ask for the Extra-Spicy option, if you like to feel the burn!)*

22 / 40

Honey Sesame Chicken - Kkul Chamkkae Chicken - 꿀 참깨 치킨

Our special Fried Chicken in sticky, crunchy honey and sesame- half or full serve

22 / 40

Black Raspberry Chicken - Bokbunja Chicken - 복분자 치킨

Our special Fried Chicken with Korean Black Raspberry sauce - half or full serve

22 / 40

Sprinkle Chicken - Bburinkle Chicken - 뿌링클 치킨

Our special Fried Chicken coated in powdered cheese, onion & garlic and served with a creamy dip - half or full serve

22 / 40

Pickled Radish - Chicken Mu - 치킨 무

Extra lightly-pickled daikon radish, for a refreshing contrast to all that chicken-y goodness

3

Extra Sauce - 소스 For when you're feeling extra saucy.

(Same sauce only, not available with Naked Fried Chicken or Sprinkle Chicken)

3

BBQ*

We prepare it - you just cook it, eat it and smile contentedly.

Plates - *Fresh meats served with a selection of wraps, dipping sauces and vegetables.*
Order what you like, when you like. (2 plate minimum)

Pork Jowl - Hangjeongsal - 항정살 (GF) <i>Thin-sliced pork jowl</i>	17
Pork Belly - Samgyeopsal - 삼겹살 (GF) <i>Pork belly rashers</i>	17
Marinated Pork Collar - Yangnyeom Moksalsal - 양념목살 <i>Sliced pork collar in sweet soy marinade</i>	18
Soy-Marinated Beef - Bulgogi - 불고기 <i>Thin-sliced beef in sweet soy marinade</i>	18
Inside Skirt Beef - Oosamgyeop - 우삼겹 (GF) <i>Thin-sliced beef inside skirt</i>	18
Thick Skirt Beef - Tosalsal - 토시살 (GF) <i>Thick-sliced skirt beef</i>	20
Salt & Pepper Chicken - SogeumHuchu Chicken - 소금후추 치킨 <i>Chicken thigh lightly soy-marinated and tossed with salt & pepper</i>	14
Spicy Chicken - 고추장 치킨 <i>Chicken thigh in chilli paste marinade</i>	14
Teriyaki Chicken - 데리야끼 치킨 <i>Chicken thigh in sweet soy marinade</i>	14

BBQ plates served with Wraps & Salad and Pickled Radish Wraps – one serve per table with extras available below:

Extra Wraps & Salad - Modeum Ssam - 모듬쌈 (GF)	3.50
Vege Plate - Modeum Yachae - 모듬야채 (GF) Mixed veges	5
Sausages - 소시지 Crisp-skinned, smoky Japanese pork sausages (2)	7
Butter Corn - Oksusu - 옥수수 Seasoned sliced corn on the cob	5
Extra Pickled Radish Wraps - Ssammu - 쌈무	4

BBQ COMBOS - Selections of good stuff to try, with delicious sides and sauces.

All include:

Soybean Vege Stew – Doenjang Jjigae – 된장찌개 (Ve)

Vege Plate – Modeum Yachae – 모듬야채 (Ve, GF)

Spring Onion Salad – Pajeori – 파절이 (Ve)

Wraps & Salad – Modeum Ssam – 모듬쌈 (Ve, GF)

Combo A – Hog Heaven (recommended for 2 or 3 people)

Pork Jowl – Hangjeongsal – 향정살 (GF)

Pork Belly – Samgyeopsal – 삼겹살 (GF)

Marinated Pork Collar – Yangnyeom Moksal – 양념목살 56

Combo B – Fowl Play (recommended for 2 or 3 people)

Spicy Chicken – Gochujang Chicken – 고추장 치킨

Teriyaki Chicken – 데리야끼 치킨

Salt & Pepper Chicken – SogeuMhuchu Chicken – 소금후추 치킨 57

Combo C – Holy Cow! (recommended for 2 or 3 people)

Soy-Marinated Beef – Bulgogi – 불고기

Inside Skirt Beef – Oosamgyeop – 우삼겹 (GF)

Thick Skirt Beef – Tosisal – 토시살 (GF) 59

Combo D – With An 'Oink Oink' Here And A 'Moo Moo' There...

(recommended for 4 people)

Pork Jowl – Hangjeongsal – 향정살 (GF)

Pork Belly – Samgyeopsal – 삼겹살 (GF)

Marinated Pork Collar – Yangnyeom Moksal – 양념목살

Soy-Marinated Beef – Bulgogi – 불고기

Inside Skirt Beef – Oosamgyeop – 우삼겹 (GF)

Thick Skirt Beef – Tosisal – 토시살 (GF)

Small Kimchi Pancake – Kimchi Jeon – 김치전 (V) 99

Single Dishes

Meals for sad people with no friends.

But don't be too sad - these are delicious!

- Kimchi Stew - Kimchi Jjigae - 김치찌개**
Korea's famous spicy pickled cabbage, stewed with pork for a warming treat - includes rice 16
- Soybean Vege Stew - Doenjang Jjigae - 된장찌개 (Ve)**
Heavenly Korean soybean paste stew with veges and tofu - includes rice 15
- Spicy Beef Soup - Yukgaejang - 육개장**
Spicy, hearty beef, mountain vegetable & egg soup. A Korean classic! Includes rice 17
- Spicy Seafood Soup - Jjampong - 짬뽕**
Spicy mixed seafood and noodle soup - yummmmmmm! (Swap noodles for rice, if preferred) 20
- Sweet Soy Beef - Bulgogi - 불고기**
Stir-fried marinated beef and vegetables, served with rice or udon 17
- Spicy Pork - Jeyook - 제육**
Pork collar in chilli paste & stir-fried with veges - with rice or udon (add Cheese for \$2) 17
- Spicy Squid & Pork - Osam Bulgogi - 오삼불고기**
Squid and pork collar, stir-fried in a spicy sauce - with rice or udon (add Cheese for \$2) 19
- Sweet Soy chicken - Ganjang Chicken - 간장치킨**
Stir-fried marinated chicken and vegetables, served with rice or udon 17
- Spicy Chicken - Gochujang Chicken - 고추장치킨**
Chicken slices in chilli paste, stir-fried with veges - choice of rice or udon (add Cheese for \$2) 17
- Black Bean Noodles - Jjajangmyeon - 짜장면**
Pork and vegetables in a rich, dark black bean sauce with wheat noodles (or rice, if preferred) 16
- Beef & Bean Sprouts - Oosamgyeop Sookjoo Bokkeum - 우삼겹숙주볶음(GF)**
Inside Skirt Beef slices stir-fried with bean sprouts & veges, includes rice 18
- Mixed Rice - Bibimbap - 비빔밥 (Ve)**
Mixed rice, seasoned veges & special sauce (add Bulgogi Beef \$3 extra, add Egg \$2 extra) 13
- Hot Stone Mixed Rice - Dolsot Bibimbap - 돌솥비빔밥 (Ve)**
Mixed rice, seasoned veges & sauce served in a traditional hot stone bowl - adds a delicious roasted flavour & different texture (add Bulgogi Beef \$3 extra, add Egg \$2 extra) 14

Single Dishes (continued)

Vegetable Fried Rice - Yachae Bokkeum Bap - 야채 볶음밥 (Ve, GFO)	12
Kimchi Fried Rice - Kimchi Bokkeum Bap - 김치 볶음밥 (V, GFO) <i>Fried rice with spicy kimchi (add fried egg or melty cheese, \$2 extra)</i>	15
Chicken Fried Rice - Chicken Bokkeum Bap - 치킨볶음밥 <i>Teriyaki fried rice with chicken</i>	16
Yakisoba - 焼きそば (VO) <i>Thin wheat noodles, meat and veges, pan-fried with tangy yakisoba sauce - a Japanese festival classic! Choose Pork, Chicken or Vegetarian</i>	17
Yakiudon - 焼きうどん (VeO) <i>Thick udon noodles, meat and veges, pan-fried with a special sauce - Pork, Chicken or Veg</i>	17
Japanese Curry - Kare - カレー (V) <i>Mildly-spiced Japanese comfort food - vegetable curry served over rice</i>	14
Pork Cutlet - Tonkatsu - とんかつ (LIMITED QUANTITIES) <i>Tender pork fillet, crisp-fried in panko crumbs, w/ shredded cabbage, mustard & special sauce (add Cheese, \$2 extra)</i>	17
Chicken Cutlet - Torikatsu - とりかつ <i>Tasty chicken fillet, crisp-fried in panko crumbs, w/ shredded cabbage, mustard & special sauce (add Cheese, \$2 extra)</i>	17
Katsu Curry - Katsu Kare - かつカレー <i>Choice of our delicious Tonkatsu or Torikatsu, served with mild Japanese vege curry and rice</i>	19
Donburi Set - かつカレー <i>Rice bowl plus side salad and Miso Soup</i>	19
Teriyakidon - 照り焼き丼	<i>Chicken in Teriyaki sauce</i>
Kara-agedon - からあげ丼	<i>Fried chicken bites with mayonnaise</i>
Oyakodon - 親子丼	<i>Chicken simmered in just-set egg</i>
Torikatsudon - とりかつ丼	<i>Chicken cutlet simmered in egg</i>
Katsudon - カツ丼	<i>Pork cutlet simmered in egg</i>

Smaller Plates

Could be an entree, side dish, snack,
or as part of a tapas-style meal.

Corn Cheese - 콘치즈 (V)

Corn and mayonnaise, served in a sizzle plate and topped with melty cheese. Snack heaven! 12

Fried Seaweed Rolls - GimMari - 김말이 (V)

Seasoned glass noodles, wrapped in crispy dried seaweed and fried (5), with soy dipping sauce 9
(Add dipping sauce: Mayonnaise or Sweet Chilli. 1 for \$1, 2 for \$1.50)

Korean Dumplings - Mandu - 만두 (V)

Korean deep-fried vege and bean-meat dumplings (5), with soy dipping sauce 7

Japanese Dumplings - Gyoza - 餃子

Japanese pork dumplings. Choose the classic Yakigyoza (pan-fried then steamed), Agegyoza (deep-fried) or Mushigyoza (steamed) (5), with soy dipping sauce 9.50

Russian Roulette Gyoza - ロシアンルーレット餃子

Classic Japanese pork dumplings, pan-fried then steamed and utterly delicious ... except that one of them is chock-full of face-melting wasabi! But which one...? Your move, Comrade! 9.50

Spring Rolls - Harumaki - 春巻き (V)

Deep-fried Japanese vege spring rolls with soy dipping sauce (5) 7

Edamame - 枝豆 (Ve, GF)

Fresh soybeans, lightly cooked in their pods and salted for the ultimate snack! 6

Takoyaki - たこ焼き

Octopus balls (not that kind!), fried in batter and served with delicious toppings and sauces (6) 10

Wasabi Octopus - TakoWasa - たこわさ

Chopped raw baby octopus with wasabi, served icy cold - a pub classic 8

Lotus Root Chips - Renkon Chips - れんこんチップス (V)

Crisp-fried, thin-sliced lotus root with salt 8
(Add dipping sauce: Mayonnaise or Sweet Chilli. 1 for \$1, 2 for \$1.50)

Teriyaki Tofu - 照り焼き豆腐 (V)

Creamy tofu, lightly fried with sweet and savoury teriyaki sauce 8

Fried Tofu - Agedashi Tofu - 揚げ出し豆腐 (V)

Deep-fried soft tofu in a dashi stock 10

Kara-Age - からあげ

A Japanese pub classic - fried bites of tender, marinated chicken 11

Smaller Plates (continued)

- Sesame Cucumber - Goma Kyuuri - ゴマキュウリ (Ve)**
Cucumber pieces with sesame dressing 6
- Wakame Salad - ワカメのサラダ (Ve)**
Seasoned shredded kelp - delicious, and prized for its health and beauty properties 6

Extras Extras! Extras! Read all about them!

- Rice - 밥- 라이스 (GF, Ve)** *A bowl of steamed goodness* 3
- Miso Soup -味噌汁 (V)** *Wakame & tofu in miso dashi broth* 3
- Gim - 김 (GF, Ve)** *Korean dried seaweed sheets (similar to Japanese nori), lightly toasted.*
Eat them plain or use to wrap your rice for a taste sensation! 3
- Kimchi - 김치 (V)** *Large serve of our spicy, pickled cabbage side dish* 5
- Onion Pickle - 양파 피클 (Ve)** *Large serve of our pickled onion side dish* 5
- Seaweed Salad - 천사채 샐러드 (V)** *Large seaweed noodle & sweet mayo salad side* 5

Sharing Dishes

Enough to share, so bring your friends
(but we won't tell if you go it alone!)

Kajoku Salad (V, VeO)

Salad greens, cherry tomato, cucumber, carrot, crisp sweet potato and coconut, with your choice of Tangy Soy or Creamy Sesame dressing. (Add Bulgogi Beef or Fried Chicken \$6) 10

Kimchi Pancake - Kimchi Jeon - 김치전 (V)

Korean pancake, featuring the famous spicy fermented cabbage and dipping sauce 13

Spicy Rice Cake Soup - Gungmul Tteokpokki - 국물 떡볶이 (VeO)

Korean glutinous rice cakes, fish cake & veges in a sweet and spicy soup (top with cheese \$3) 20

Sweet Soy Beef Rice Cakes - Bulgogi Tteokpokki - 불고기 떡볶이

Korean glutinous rice cakes, with sweet soy beef and vegetables 25

Sweet & Sour Mushrooms - Boseot Tangsuyuk - 버섯탕수육 (V)

Lightly-battered button mushrooms in a Korean-style sweet and sour sauce 28

Sweet & Sour Pork - Tangsuyuk - 탕수육

Lightly-battered pork loin strips in a Korean-style sweet and sour sauce 32

Poached Pork Belly - Bo Ssam - 보쌈

Meltingly-tender poached pork belly slices, served w/ lettuce wraps & special sauce. 36

Sweet Soy Beef & Veges - Bulgogi Yachae Bokkeum - 불고기 야채 볶음

Stir-fried marinated beef and vegetables (add Udon for \$3) 32

Spicy Pork - Jeyook - 제육

*Pork collar slices marinated in chilli paste and stir-fried with vegetables
(add Udon for \$3, Cheese for \$4)* 36

Spicy Squid & Pork - Osam Bulgogi - 오삼불고기

Squid and pork collar, stir-fried in a spicy sauce (add Udon for \$3, Cheese \$4) 40

Spicy Chicken - Gochujang Chicken - 고추장치킨

Chicken slices in chilli paste, stir-fried with veges (add Udon for \$3, Cheese \$4) 36

Japanese Pancake pizza - Okonomiyaki - お好み焼き (VO)

Thick Japanese pancake/pizza with bacon and veges, topped with sauces and katsuobushi 16

OkoTako - おこたこ

Thick Japanese pancake/pizza with bacon and veges, topped with Takoyaki (6) 24

Sharing Dishes (Continued)

Bulgogi Hotpot* - Bulgogi Jeongol - 불고기 전골

A hotpot of sweet soy beef, veges and sweet potato noodles

39

Army Base Stew* - Budae Jeongol - 부대 전골

With rations from US Army bases following the Korean War, locals created this amazing spicy hotpot...sausages, ham, Spam, baked beans, kimchi, cheese and noodles

39

Desserts*

Sugar and spice and all things nice.

Ice Cream - 아이스크림 (V)

2 scoops of creamy deliciousness! Choose Green Tea, Black Sesame or Vanilla 6

Ice Cream Float - 멜론크림ソーダフロート (V)

A scoop of creamy Vanilla ice cream in Melon Cream Soda 8

Suntory Float - サントリーフロート (V)

Vanilla ice cream in Milkis and Suntory liqueur – Melon, Mango, Strawberry or Banana 12

HoTteok - 호떡 (V)

A traditional Korean street food – a chewy pancake, stuffed with chopped peanuts, brown sugar and cinnamon and pan-fried (2 pieces). 8

ChocoFry - 초코프라이 (V)

Korea's cult snack ChocoPie – cake and marshmallow layers, coated in chocolate – deep-fried and served with vanilla ice cream. As decadent and delicious as it sounds! 10

Chapssal Waffle - 찹쌀 와플 (V)

Delicious waffle made with glutinous rice flour for a special texture, served with your choice of Green Tea, Black Sesame or Vanilla ice cream 15

Sizzle Brownie - 시즐 브라우ニー (V)

A rich chocolate brownie, topped with vanilla ice cream and a brandy snap, served in a hot sizzle pan with your choice of Matcha White Chocolate or Soy Caramel sauce 15