



일미리는 전통적인 한국음식을 현대적인 감각으로 재해석하며 한국 미식의 새로운 장을 열어가려 합니다.

**ilmiri** elevates Korean gastronomy to new heights, offering a unique culinary journey that honors the rich cultural heritage of Korean food while embracing culinary innovation.

Reimagining Pyeonchae, a Korean royal classic, with modern flair.

Our plates showcase fresh veggies wrapped in charcoal-grilled meat, paired with authentic Korean stews.

For a unique experience, enjoy it with **Jjageuli** (Korean-style Risotto), **Korean Ramyeon, Butter Sunny Side-up Bibim Rice**.



SIGNATURE		ADD-ONS	Best to Pair
MARI 말이 Marinated Meat Roll (Beef or Pork) with spring onion served with unique sauce.		MARI (10 additional pieces ordered) Choice of Beef or Pork 말이 추가 (10개) - 소고기 또는 돼지고기 선택	\$19.9
Choice of Meat 소고기 또는 돼지고기 선 ☐ Beef Roll	[택	Steamed Rice 짜글이용 공기밥	\$3
☐ Pork Roll		.,	
Choice of Stew 순두부/된장/김치찌개 경	5 선택	Korean Ramyeon 라면	\$4
☐ Korean Tofu Stew (Beef ingredient i	ncluded)		
Soybean Paste Stew (Beef ingredier	nt included)	★ Butter Sunny Side-up Bibim Rice	\$8
☐ Kimchi Stew		버터계란밥	

Reimagining a classic Korean royal dish Jjimdak, our modern rendition features tenderly braised chicken infused with a medley of fresh vegetables, rice cakes, potatoes, and delicate glass noodles.



#### Cloud Cheese Jjimdak \$41.9 구름치즈찜닭

Baked Mozarella topping with the Jjimdak Choice of Soy or Red Chilli Sauce.



\$37.9

\$39.9

Soy Sauce Jjimdak 금계찜닭

Combination of sweet, salty & Savoury.



\$37.9

Red Chilli Jjimdak

Combination of sweet, spicy & Savoury.



Rose Jjimdak 로제찜닭

로제찜닭 Exquisite combination of cream sauce and red pepper paste sauce, with a

\$37.9

\$39.9



Truffle Jjajang Jjimdak \$37.9 트러플짜장찜닭

Sweet & Savoury taste with scent of truffle oil.



Yaki Udon Jjimdak \$37.9 야키우동찍닭

Korean-Japanese fusion: teriyaki chicken udon with sweet & savoury sauce.



Mala Jjimdak 마라찜닭

Jjimdak with Mala sauce (a savoury and greasy dip) from Sichuan, China.



Rose Mala Jjimdak 로제마라찜닭

Perfect combination of Rose and Mala taste in a plate.



Jijajang Mala Jjimdak \$39.9 짜장마라찍닭

Combination of Jiajang and Mala taste in a plate.

ADD-ONS

★ Best to Pair



### Eonyang Bulgogi 언양불고기

Marinated beef in a soy based sauce and cooked on a charcoal grill. Served with various veggies.



### Mari Platter 마리플레터

14 pieces of Mari with veggies. Choice of Beef or Pork.



### Crunchy Potato 감자전

Pan-fried potato pancake with cheese and sour cream on top.



### Stir-Fried Pork 제육볶음

Pork with a variety of vegetables and spices.



Buldak Noodle 불닭면

Spicy chicken on top of Buldak noodle. Great pairing wih Makgeoli.



#### SIGNATURE

Kimchi BBQ Nacho \$24.9 김치불고기나쵸

Choice of Beef or Pork. Korean Mexican fusion recipes Guacomole nacho with Kimchi & Bulgogi on top.

**ADD-ONS** 



Butter Sunny Side-up Bibim Rice 버터계란밥 \$8

\$28.9



Seaweed Sunny Side-up Bibim Rice 계란밥 \$8

\$22.9

Steamed Rice 공기밥 \$3



# Dakdoritang 닭도리탕

\$39.9

Classic Korean dish featuring chicken & vegetables braised in a chili sauce that is spicy, savoury and slightly sweet.



# **Wudoritang** 우도리탕

\$43.9

Extra beef with Dakdoritang.
Adds deeper flavours in the stew.



### Korean Tofu Stew \$16.9 순두부 찌개

Chilli oil based stew with soft tofu, beef & veggies



## Soybean Paste Stew \$16.9 된장 찌개

Soybean paste based stew with beef & veggies.



## Ginseng Chicken Soup (Homemade) 삼계탕 Whole: \$29.9

Delicious and nourishing ginseng chicken soup with rich, earthy flavour.

Add Soup: \$5

ADD-ONS

Butter Sunny Side-up Bibim Rice 버터계란밥 \$8 Seaweed Sunny Side-up Bibim Rice 계란밥 \$8 Steamed Rice 공기밥 \$3

KOREAN Tea & Smoothie		Canned Drinks	
Samdasoo Jeju Mineral Water (500 ml) Warm / Ambient / Iced	\$2	Coke	\$4
Free Flow Cold Corn Tea (Per Pax) 옥수수차 무제한	\$3	Coke Zero Sprite	\$4 \$4
Citron Tea 유자차	\$6		
Green Plum Tea 매실차	\$6	Mocktail	
Schisandra Tea	\$6	Citron Ade	\$7
오미자차 Additional \$0.5 for ice		Lemon Ade	\$7
KOREAN Soft Drinks			
BongBong (Grape) 봉봉 포도맛	\$5		
Crushed Pear Drink 갈아만들 배	\$5		
Korean Barley Drink / Sikhye 식혜	\$5		
Milkis 밀키스	\$5		

Draft Beer & Bottled Beer ———		
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Sapporo	\$16	\$12
Per Pint		
Connors	\$18	\$14
Per Pint		
Terra Beer	\$15	
(500ml)		
Highball		
Jim Beam	\$14	\$10
Jinro Mint	\$12	\$8
Bokbunja	\$12	\$8

# MAPPY HOUR

WEEKDAYS 5:00 PM - 7:00 PM

Wine ————		
House Pour (Organic)	Glass	Bottle
Francios Dion Sauvignon Blanc White Wine	\$15	\$50
Francios Dion Cabernet Sauvignon Red Wine	\$15	\$50
Regalio Prosecco Extra Dry BIO		\$58

Bottle
\$90
\$90
\$95
\$90
\$90
\$95

Spirits —	
	Bottle
Jim Bean	\$128
Henrick's Gin Original	\$188
Belvedere	\$188
Don Angel White Rum	\$128
Don Angel Gold Tequila	\$128
Monkey Shoulder	\$228
Glenfiddich Whisky	\$258
Lush Lychee	\$128
Hofman Peach	\$128
Martell VSOP	\$268

#### SIGNATURE

KOREAN Rice Wine		KOREAN Liquor	
	Glass		Bottle
Honeycomb Makgeolli	\$13	Jinro Chamisul Fresh Soju	\$18
	Bottle	Jinro is Back	\$20
Banana Makgeolli	\$18	Jillo lo Baok	Ų20
Peach Makgeolli	\$18	Bokbunja	\$32
Grape Makgeolli	\$18	Chuga Flavoured Soju Lychee / Muscat Grape / Watermelon	\$17
		<b>Chuga Jesu Series Soju</b> Yuzu / Kyoho Grape / Plum Wine	\$17
		SO-MAC Set	\$43
		2 Terra Beer + 1 Jinro Fresh Soju	