

SEIRYUKI
ENGLISH

MENU

Dakhanmari

all-you-can-eat

This is a one-pot dish in which a whole chicken is stewed.
The whole chicken is carefully prepared in a collagen-rich broth.
Please enjoy this authentic Korean healthy hot pot dish.

for 1 person **4,980** yen (VAT)

- * Available for orders of two persons or more.
- * All-you-can-eat chicken and vegetables.
- * Noodles or Zosui (rice porridge) is available at the end of the meal.

※ We have a two-hour limit and will come to your table one and a half hours after the last order is placed.

Please ask our staff for your order.



Toppings

Best Toppings for Chicken and Vegetables



Tteokbokki
simmered rice cake

400 yen (VAT)



**Green
Chili pepper**

420 yen (VAT)



Truffle Tsukune
Japanese chicken meat ball with Truffles

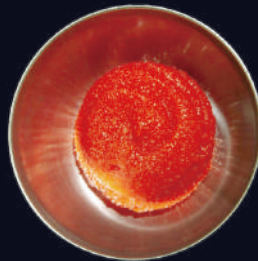
1,150 yen (VAT)

Best Toppings for Noodles or Zosui (rice porridge)



**Black truffle
paste**

730 yen (VAT)



Mentaiko
Japanese dish made of pollock roe

420 yen (VAT)



**Powdered
cheese**

350 yen (VAT)

SPECIALITY

Dak Kalguksu

Dakgalguksu (닭갈국수) is handmade udon noodles with chicken meat.

Like takgangmari, it is rich in collagen!

You can change the flavor as you like with soy sauce and vinegar on the table!

for 2 servings **2,980** yen (VAT)

for 3 servings **4,380** yen (VAT)

for 4 servings **5,870** yen (VAT)



Additional menu items

Zosui (rice porridge) set	780 yen (VAT)
Potatoes	550 yen (VAT)
Green onion	480 yen (VAT)
Soup	450 yen (VAT)
Chicken	980 yen (VAT)

SPECIALITY

Chukumi



Chukumi (쭈꾸미) is a type of octopus, It contains DHA , which help to strengthen the liver's detoxification function and reduce cholesterol levels. It also contains taurine, which helps relieve fatigue!

for 2 servings **3,660** yen (VAT)

for 3 servings **5,490** yen (VAT)

for 4 servings **7,320** yen (VAT)

Additional menu items

Cheese	500 yen (VAT)
Egoma leaves	500 yen (VAT)
Lettuce	500 yen (VAT)
Vinegared radish	400 yen (VAT)
Green chili pepper	500 yen (VAT)

Armani fried rice	for 1 serving 1,000 yen (VAT)
(Fried rice with egg and tobiko in the leftover pan juices)	for 2 servings 1,500 yen (VAT)
	for 3 servings 2,000 yen (VAT)

Additional mayonnaise — 300 yen (VAT)

• Lemon mayonnaise • Mentaiko mayonnaise • Truffle mayonnaise

Jummy!



Best of the Best

Side dish

Spicy water kimchi with Chinese cabbage	650 yen(VAT)	Spicy kimchi	650 yen(VAT)
Sweet and spicy tteokbokki	600 yen(VAT)	Edamame	580 yen(VAT)
Korean seaweed	480 yen(VAT)	Chanja	680 yen(VAT)
Assorted namul	1,300 yen(VAT)	Corn butter	650 yen(VAT)
Sui gyoza	980 yen(VAT)	French fries	580 yen(VAT)
Salted kelp cabbage	600 yen(VAT)	Spicy ramen noodles	780 yen(VAT)

Rice dishes

Bibimbap	1,450 yen(VAT)	Chanja rice	980 yen(VAT)
White rice	400 yen(VAT)	Chumoppa (Korean-style bite-sized rice balls)	1,350 yen(VAT)

※You can make and eat your own rice balls with plastic gloves

Chijimi

Seafood pancake	1,480 yen(VAT)	Kimchi cheese pancake	1,480 yen(VAT)
Jaga cheese pancake	1,400 yen(VAT)	Chive pancake	1,350 yen(VAT)

Chicken

Yangnyom chicken	1,100 yen(VAT)	Honey mustard chicken	1,100 yen(VAT)
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Drinks

BEER	Draft Beer	750 yen(VAT)
	Tera Beer	800 yen(VAT)

WHISKEY	Whiskey Kaku with soda	680 yen(VAT)
	Whiskey Chita with soda	980 yen(VAT)

SOUR	Lemon Sour	Yuzu Sour
	Grapefruit Sour	Kyoho Grape Sour
	Oolong Sour	Plum Sour
	Green Tea Sour	Black tea Sour
	Jasmine Sour	
	Corn Tea Sour	
	Tomato Sour	
	Shikuwasa Sour	All 680 yen(VAT)

MAKGEOLLI	Plain	
	Black soybeans	All 2,500 yen(VAT)

※Served in a kettle.

CHAMISUL	Flesh	
	Muscat	
	Plums	
	Grapefruit	All 1,400 yen(VAT)



Drinks

JOONDAY	Pineapple	All 1,400 yen(VAT)
	Blueberry	
	Peach	

SHOCHU	Kurokirishima (sweet potato)	850 yen(VAT)
	Nikaido (barley)	850 yen(VAT)
	Torikai (rice)	850 yen(VAT)

WINE	Red	All 700 yen(VAT)
	White	

CHAMPAGNE	Veuve Clicquot (yellow label)	15,000 yen(VAT)
	Dom Perignon	38,000 yen(VAT)

SOFT DRINKS	Coke	All 450 yen(VAT)
	Ginger ale (dry)	
	Oolong tea	
	Green Tea	
	Jasmine Tea	
	Corn tea	
	Black tea	



