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| NO | Name | Simple Description | Picture | Ingredients |
| 1 | Pork Cutlet | This pork cutlet is mostly famous in Japan. But Korean version also has merits. This food is simple to cook, and has great taste. Pork is covered with frying powder and fried for more than 5 minutes. Then cutlet sauce is added on the top of the food. Pickled raddish, rice, kimchi and some salad are served as well.  SPICY ALERT : ☆☆☆☆☆ |  | Pork  Flour (Fried) |
| 2 | Bibimbap | This Korean traditional food, known as Bibimbap, is healthy and easy to cook. This food contains eggs, seasoned vegetables, hot pepper paste and rice. Sliced meat is also added sometimes. Ingredients must be stirred. When this food is finished stirring, it'll be served. This food can be served either hot or cold.  SPICY ALERT : ★★☆☆☆ |  | Vegetables  Rice  red pepper paste |
| 3 | Bul-gogi | Bul-gogi’s main recipe is beef. Main sauce is made of garlic, onion, apple and soy sauce. Beef, sauce and other vegetables are added to the pan and fried together.  SPICY ALERT : ☆☆☆☆☆ |  | Beef  Onion  Soy sauce  Garlic  Pepper  Apple |
| 4 | Dried Seaweed Rolls | Dried Seaweed Rolls, known as Kimbap, is very convenient to eat. This Kimbap is made of dried seaweed, cucumber, pork, carrot, crabby, pickled raddish and rice. Some of the ingredients might be added or removed depending on the cook. All of the ingredients are rolled together by Seaweed, and cut.  SPICY ALERT : ☆☆☆☆☆ |  | Pork  Cucumber  Carrot  Crabby  Pickled Radish |
| 5 | Buckwheat Noodles | Buckwheat Noodles, known as Naengmyun, is especially delicious on summer. Because of the character of buckwheat, this noodle is hard to cut it off. This soup is made of Japanese Anchovy. After cooking the soup, buckwheat noodle, boiled egg, beef, raddish and cucumber are added.  SPICY ALERT : ☆☆☆☆☆ |  | Buckwheat  Egg (Boiled)  Meat (Cow)  Japanese Anchovy  Radish  Cucumber |
| 6 | Soybean Paste Stew | Soybean Paste Stew, known as Dwenjang jjigae, is also a Korean traditional food. There are some restaruants which serves this food as main course, however, mostly this food is a side dish. This stew is made of soybean, hot pepper, tofu and Japanese Anchovy. This food can be boiled a lot or just in normal.  SPICY ALERT : ☆☆☆☆☆ |  | Soybean pastes  Hot pepper  Tofu  Japanese Anchovy |
| 7 | Short Rib Soup | Short rib soup, known as Kalbi-tang, is a food especially delicious on Winter. This food makes stomach keep warm and full. Beef, raddish and garlic are added to earthen pot and boiled together. After boiling is finished, pepper and sesame oil are added. Usually, when this food is ordered, one bowl of rice comes together.  SPICY ALERT : ☆☆☆☆☆ |  | Beef  Radish  Garlic  Pepper  Sesame Oil |
| 8 | Ginseng Chicken Soup | Ginseng Chicken, known as Samgyetang, is one of the most famous health food in Korea. First, chicken guts are removed then boiled. After boiling is finished, ginseng, jujube and season vegetables are added “inside” the chicken. Then chicken is added to soup, and boiled again.  SPICY ALERT : ☆☆☆☆☆ |  | Chicken  Ginseng  Jujube |
| 9 | Soon-dae | Soon-dae might be uncomfortable to see for foreigners. But, the taste is comfortable. This food’s main ingredients are pig’s intestine, cabbage, tofu and xuanzhi. Xuanzhi is a food made of pig’s blood. This soon-dae can be eaten with salt, soybean paste or hot pepper paste.  SPICY ALERT : ☆☆☆☆☆ |  | Pig intestine  Cabbage  Tofu  Xuanzhi |
| 10 | Stir-Fried Rice Cake | Stir-fried rice cake, known as Tobokki, is a spicy traditional Korean food. Main ingredients are; rice cake, egg, fish and red pepper paste. Rice cake, fish and red pepper paste are added and fried. After frying, one boiled egg is added on top of this food.  SPICY ALERT : ★★★★☆ |  | Egg  Rice cake  Fish  Red pepper paste |
| 11 | Sautéed Vegetables with Potato Noodles | Sautéed Vegetables with potato noodles, which is known as Japchae, is also a Korean traditional food. Main ingredients are; potato noodle, cucumber, carrot, beef, onion and shiitake mushroom. Soy sauce also added a little. These ingredients are added to pan, and fried all together.  SPICY ALERT : ☆☆☆☆☆ |  | Cucumber  Carrot  Cellophane Noodles  Beef  Onion  Shiitake mushroom |
| 12 | Kimchi Stew | Kimchi stew, known as kimchi jjigae, is a spicy korean stew. Main ingredients are; kimchi, tofu, hot pepper, spring onion and pork. All of ingredients are added to earthen pot and boiled together. Some of people will taste spicy.  SPICY ALERT : ★★★☆☆ |  | Kimchi  Tofu  Hot pepper  Spring Onion  Pork |