



SEPIAL'S KITCHEN

We value balanced diets in delicious ways. Vegan option available in many items.
We used only halal beef and keep pork in a separate fridge.
We support small neighborhood suppliers and use biodegradable packages as much as we can.

Starter

Seafood green onion pancake	R 50
Seaweed & cucumber salad with gonjac noodle	R 78
Fishermen's lunch 총무김밥	R 78
Simple rice rolls served with our famous rustic cut daikon radish kimchi	
Ginbouzu sushi rice onigiri	R 50
Premium cultivar rice used for sushi. The flavour and the texture is superb.	
Add-ons of extra bonito flakes and roast nori	R 20
Japanese egg omelette	R 34

Lunch/Light Dinner

Bulgogi 불고기 (Beef / Vegan braised tofu)	R 120
Beef marinated in soy sauce, garlic, pear/apple, onion and green onion over night and cooked on stove, served with multi grain rice	
Bossam 보쌈 (Pork / Tofu)	R 120
Pork boiled in spices, served with kimchi/radish wrap, ssamjang and ssam vegetables	
picy tofu (Vegan / Pescatarian option available)	R 98
Firm tofu slowly cooked in flavour some dried fish and kombu broth with spicy chilli powder and hint of sesame oil	
Bibimbap 비빔밥 (Vegan / Ovo vegetarian option available)	R 115
Multi grain rice and verious cooked vegetable and thin egg omelette strips with spicy chilli dressing and secret chilli & spice oil	
Mushroom & glassnoodle japche 잡채 (Vegan / Ovo vegetarian)	R 120
Soy sauce based stir fried sweet potato glass noodle with shiitake and wood ear mushrooms. exciting flavour and texture.	

Desserts

Cake of the day	R 45
Granita	R 38
Cassia cinnamon, ginger and cardamum 수정과	
Sweetened cold brew coffee (milk ice optional)	
Milk & delicate bean syrup 팥빙수	
add-on mini matcha mochi	+R 25
Sweet red bean mochi	R 55

Drinks

Homemade Iced tea of the day	R 35
Jasmine green tea with 1 whole orange	
Black tea with peach and mint	
Lemongrass and pear	
Melon and rooibos	
Tea in a mug (Rooibos, black, green, pop corn)	R 20
TWG tea selection (pot)	R 38
Pour over coffee	R 24
Cold brew iced coffee	R 24
Americano (Dinner only, Nespresso capsule)	R 24
Espresso (Dinner only, Nespresso capsule)	R 24
We can organize other coffee from our Neighbor Dando coffee at no extra cost during the lunch service.	

Tasting Menu (minimum 4 pax, 48 hours advanced booking)

R490 pp

음료 Welcome drink

새우젓과 돼지고기 수육 Fermented salty shrimp and pork belly
김, 깻잎, 고추 부각 Gim(Nori), Perilla and Chilli Crisp trio

흑임자 죽 & 물김치 Black sesame congee, white radish kimchi
오이, 미역, 새우 무침 Cucumber, miyeok (wakame), prawn in vinaigrette

애호박 두부 부추 만두 Baby marrow, garlic chive and tofu mandoo (ravioli) served in broth

닭강정, 해물파전, 잡채 Korean fried chicken, calamari & spring onion pancake,
wood ear mushroom and sweet potato glass noodle

잡곡밥, 시금치 된장국, 갈비찜, 배추 김치 multi grain rice, baby spinach doenjang,
braised beef ribs, cabbage kimchi

찰쌀떡과 수정과 그라니타 Mochi and Cassia cinnamon, ginger and cardamum

Light tasting (minimum 2 pax, 8 hours advanced booking)

R249 pp

Welcome drink
Chilli or Perilla Crisp
Cucumber, miyeok (Wakame), prawn in vinaigrette

Beef bbulgogi
or Shiitake mushroom & sweet potato noodle (Vegan)
or Spicy pork or tofu
including Multi grain rice, kimchi or other seasonal side

Today's granita or Gluten free dark chocolate cake and very berry sauce