

13 야채 샐러드 / 蔬菜沙拉 (含有坚果类) 🌿

Yachae Salad

Vegetable salad (Nut product contains)

\$16

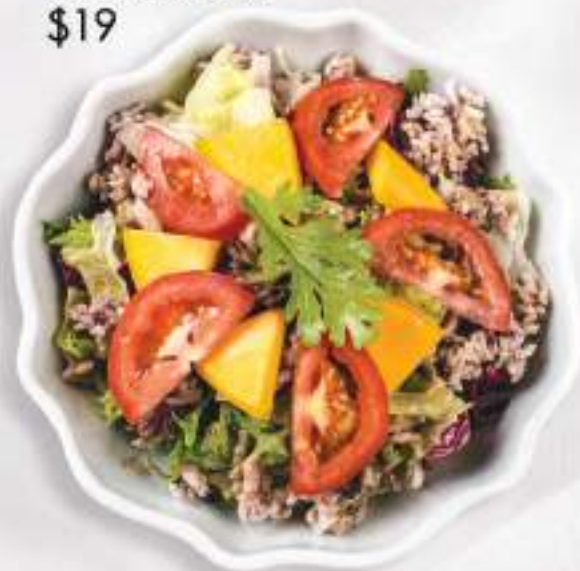


14 누룽지 샐러드 / 锅巴沙拉 🍴 🌿

Nurungi Salad

Scorched rice salad

\$19



27 해물파전 / 海鲜葱饼 🍴

Haemul Pajeon

Pan-fried assorted seafood and green onion pancake

\$28



图片仅供参考

Pictures are for reference only



21 튀김 떡사리 / 炸年糕 
Twigim Dduksari
Deep fried rice cake with spicy dipping sauce
\$12



22 물만두 / 水餃
Mul Mandu
Home made steamed dumpling (6pcs)
\$16



23 군만두 / 煎餃
Gun Mandu
Home made pan tried dumpling (6pcs)
\$16

- 74 소고기 잡채 / 牛肉杂菜
Sogogi Japchae
Stir-fried vermicelli with vegetables and beef
\$17
- 75 돼지고기 잡채 / 猪肉杂菜
Dwejigogi Japchae
Stir-fried vermicelli with vegetables and pork
\$17
- 76 닭고기 잡채 / 鸡肉杂菜
Dakgogi Japchae
Stir-fried vermicelli with vegetables and chicken
\$17
- 77 해물 잡채 / 海鲜杂菜
Haemul Japchae
Stir-fried vermicelli with vegetables and seafood
\$20
- 78 버섯 잡채 / 蘑菇杂菜 
Beoseot Japchae
Stir-fried vermicelli with vegetables and mushroom
\$18



- 17 불고기 버거 / 烤牛肉汉堡
Bulgogi Burger
Marinated bulgogi burger with vegetables
\$18




26 김치전 / 泡菜饼 
Kimchi Jeon
Pan-fried kimchi and pork pancake
\$25



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24 육회 / 生拌牛肉 

Yuk Hoe

Fresh raw beef with pear, egg yolk and seasoning

\$30



25 생선회 / 生鱼片


Saeng Seon Hoe

Sashimi

Not Available

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05 양념 소갈비 / 调味牛排 

05+Yang Nyeom Sogalbi (2pcs)

Marinated beef ribs

\$33

\$36 (Chef Cooked)



06 우설 / 牛舌

06+Useol

Ox tongue

\$23

\$26 (Chef Cooked)



Not Available



02 와규 늑간살 / 和牛肋排
02+ Wagyu Neuk Gan Sal F4 +8
Wagyu rib finger (marinated)
\$33
\$36 (Chef Cooked)



03 와규 부채살 / 和牛牛肩肉
03+ Wagyu Bu Chae Sal F4 +8
Wagyu top blade
\$33
\$36 (Chef Cooked)



04 와규 꽃살 / 和牛肋眼肉
04+ Wagyu Kkot Sal F4 +8
Wagyu short ribs
\$51
\$54 (Chef Cooked)



07 양념 돼지갈비 / 调味猪排
07+ Yang Nyeom Dwejigalbi
Marinated pork ribs

\$25

\$28 (Chef Cooked)

08 삼겹살 / 五花肉

08+ Sam Gyeop Sal

Pork belly

\$23

\$26 (Chef Cooked)



09 흑돼지 항정살 / 黑猪猪颈肉

09+ Heukk Dweji Hangeong Sal

Black pork jowl meat

\$29

\$32 (Chef Cooked)



图片仅供参考

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101 안창살
101+ Beef Thin Skirt
\$33
\$36 (Chef Cooked)



102 불고기
102+ Marinated Beef in Special sauce
\$22
\$25 (Chef Cooked)



103 와규 꽃등심
103+ Wagyu Scotch Fillet
\$33
\$36 (Chef Cooked)



104 LA 갈비
104+Marinated Beef Short Ribs Cross Cut Style
\$22
\$25 (Chef Cooked)



105 소고기 BBQ 세트
Beef BBQ Set

- Wagyu Short Ribs
- Beef Thin Skirt
- Marinated Wagyu Rib Finger
- Marinated Beef Ribs

\$90




106 돼지고기 BBQ 세트
Pork BBQ Set

- Pork belly
- Pork Jowl Meat
- Marinated Pork Rib
- Marinated BBQ Chicken

\$70




48 주꾸미 볶음 / 炒小章鱼 * 

Jukkumi Bokkeum
Stir-fried spicy small octopus

\$25




49 오징어볶음 / 辣炒鱿鱼 * 

Ojingeo Bokkeum
Stir-fried spicy squid

\$23



50 주꾸미볶음 소면사리 / 炒小章鱼配面 

Jukkumi Bokkeum Somyeonsari
Stir-fried spicy small octopus with thin noodles

\$45






44 소불고기 볶음 / 炒牛肉 *
So Bulgogi Bokkeum
Stir-fried beef marinated in special soy sauce
\$23


46 닭볶음 / 辣炒鸡肉 * 
Dakgogi Bokkeum
Stir-fried spicy chicken
\$23



45 제육 불고기볶음 / 辣炒猪肉 * 
Jeyuk Bokkeum
Stir-fried spicy pork

* Served with daily soup and rice

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- 37 해물 순두부찌개 / 海鲜豆腐汤 * 
Haemul Sundubu Jjigae
Spicy soft tofu with seafood stew
\$23



- 38 김치찌개 / 泡菜汤 * 
Kimchi Jjigae
Kimchi and pork stew
\$21

- 39 알탕 / 明太鱼子汤 * 
Al Tang
Spicy fish roe soup
\$23



- 40 차돌 된장찌개 / 牛腩大酱汤 *
Chadol dwenjang Jjigae
Soybean paste stew with beef brisket
\$23

41 도가니탕 / 牛骨汤 *

Dogani Tang

Ox tendon soup

\$23



42 갈비탕 / 牛排骨汤 *

Galbi Tang

Beef short ribs soup

\$25



43 삼계탕 / 参鸡汤 *

Samgye Tang

Ginseng chicken soup

\$33



110 설렁탕

Beef Brisket and OX bone Soup

\$22



32 매운장어 숯불 구이 / 辣烤鳗鱼 
Maeun Jangeo Sutbul Gui
Charcoal grilled spicy marinated eel
\$29



33 가자미 구이 / 烤扁口鱼
Gajami Gui
Grilled sole
\$26

111 단지도시락 / 烤牛肉烤猪肉定食

Danjeer Lunch Box

Bulgogi, spicy pork stir fried
crispy rice salad with side dishes

\$26



30 단지 바삭 숯불 불고기 / 碳烤牛肉饼

Danjeer Bassak Sutbul Bulgogi

Charcoal grilled marinated bulgogi

\$41



62 소고기 비빔밥 / 牛肉拌饭

Sogogi Bibimbap

Bibimbap with beef

\$21

63 돼지고기 비빔밥 / 猪肉拌饭

Dwejigogi Bibimbap

Bibimbap with pork

\$21

64 닭고기 비빔밥 / 鸡肉拌饭

Dakgogi Bibimbap

Bibimbap with chicken

\$21

65 두부 비빔밥 / 豆腐拌饭

Dubu Bibimbap

Bibimbap with tofu

\$21

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66 소고기 돌솥비빔밥 / 牛肉石锅拌饭

Sogogi Dolsot-Bibimbap

Hot stone pot bibimbap with beef

\$23

67 돼지고기 돌솥비빔밥 / 猪肉石锅拌饭

Dwejigogi Dolsot-Bibimbap

Hot stone pot bibimbap with pork


\$23

68 닭고기 돌솥비빔밥 / 鸡肉石锅拌饭

Dakgogi Dolsot-Bibimbap

Hot stone pot bibimbap with chicken

\$23

69 두부 돌솥비빔밥 / 豆腐石锅拌饭 

Dubu Dolsot-Bibimbap

Hot stone pot bibimbap with tofu

\$23



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70 알 돌솥비빔밥 / 石锅鱼子拌饭
Al dolsot Bibimbap
Hot stone pot bibimbap with fish roe
\$25



34 부대찌개 / 部队火锅



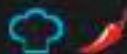
Budae Jjigae

Ham, sausage, kimchi, tofu & noodles in spicy soup hot pot

\$51



35 불낙전골 / 牛肉章鱼锅



Bullak Jeongol

Bulgogi, baby octopus, vegetable & noodles in spicy soup hot pot

\$51





54 김치 등갈비찜 / 泡菜脊排煲   
Kimchi Deunggalbi Jjim
Kimchi braised pork ribs

\$45





55 안동 찜닭 / 安东辣鸡  
Andong Jjim Dak
Andong - style slow-cooked(sous-vide)soy
spicy chicken with rice-cake and vegetables

\$43

59 닭 갈비 / 辣炒鸡排 
Dak Galbi
Stir-fried spicy chicken with vegetables
\$43



60 치즈불닭 / 芝士年糕辣鸡  
Bul Dak
Hot and spicy chicken with rice-cake and cheese on top
\$45



61 해물 떡볶이 / 海鲜炒年糕 
Haemeul Tteok-Bokki
Stir-fried spicy rice-cake with seafood
\$43



46 닭볶음 / 辣炒鸡肉 * 🌶️🌶️
Dakgogi Bokkeum
Stir-fried spicy chicken

Not Available



47 오삼 불고기 / 鱿鱼配炒五花肉 🌶️🌶️
Osam Bulgogi
Stir-fried pork belly & steamed squid

\$46



58. 매운족발

Spicy charcoal
grilled pork trotter

\$46

97. 계란찜

Steamed egg in hot pot

\$14





83 단지 치킨 / 炸鸡 
Danjee Chicken
Deep-fried chicken
\$43

109 눈꽃 치킨
Deep Fried Chicken with Special Chees powder
\$45



84 순살치킨 / 无骨炸鸡
Sunsal Chicken
Deep-fried boneless chicken
\$43



85 닭강정 / 炸鸡丁 (含有坚果类)  
Dak-Gangjeong
Sweet and spicy chicken (Nut product contains)
\$46



86 마늘 간장치킨 / 蒜酱调味炸鸡 
Maneul Ganjang Chicken
Seasoned deep-fried chicken with garlic and soy sauce
\$46

79 물냉면 / 冷面

Mul-Naeng Myeon

Buckwheat noodles in chilled soup

\$19



80 물비냉면 / 辣醬冷面

Mul Bi-Naeng Myeon

Buckwheat noodles with spicy sauce in chilled soup

\$20



107 육회 비빔 냉면

Spicy Cold Noodle with Raw Beef

\$22



81 비빔냉면 / 拌冷面

Bibim-Naeng Myeon

Buckwheat noodles with spicy sauce

\$19

82 회냉면 / 辣拌斑蟊冷面

Hoe Naeng Myeon

Buckwheat noodles with spicy sauce and malt fermented skate

\$21

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Danjee

108 LA Galbi Cold Noodle Set

\$33



Cocktail

막걸리샘플러(Shot)
米酒(杯装)
Mak Gui Ri Sampler
Korean Traditional Rice Wine Mix

Not Available



201 코로나리타
科罗娜丽塔
Coronarita
Mixed Liqueur with Lemon & Lime
\$25



실린더 소주샘플러
试管烧酒
Cylinder Soju Sampler
Not Available



202 막걸리 칵테일
韩国米酒(瓶装)
Korean rice wine cocktail (Per Jar)
\$23

203 야쿠르트 칵테일
益力多米酒(瓶装)
Yakult mix rice wine cocktail (Per Jar)
\$23

Cocktail



204 생 청포도소주
青提子烧酒
Fresh Grape Soju Mix
\$23



205 생 파인애플소주
菠萝烧酒
Fresh Pineapple soju Mix
\$23



206 생 딸기소주
草莓烧酒
Fresh Strawberry Soju Mix
\$23



207 생 망고소주
芒果烧酒
Fresh Mango Soju Mix
\$23



208 생 라즈베리소주
树莓烧酒
Fresh Raspberry Soju Mix
\$23

Ice Blends



209 화이트 초콜렛 생딸기 아이스
白朱古力草莓沙冰
Fresh strawberry &
White chocolate Float
\$13



210 솔티드 카라멜 아이스
海盐焦糖蜂蜜沙冰
Salted Caramel, Honeycomb
Blend with Whipped Cream
\$13



211 팥빙수 아이스
红豆沙冰
Korean Traditional
Sweet Red Bean
\$13



212 초코쿠키 카라멜 허니콤 아이스
朱古力曲奇, 焦糖蜂蜜,
棉花糖沙冰
Choc chip, Chocolate,
Caramel blend whipped cream,
Honeycomb and Marshmello
\$13



213 미숫가루 아이스
五谷粉沙冰
Korean Traditional Bean
Powder Ice Smoothie
\$13



214 녹차 아이스
绿茶沙冰
Green Tea
\$13

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Soft Drinks

Soft Drinks (Coke, Diet Coke, Coke zero, Sprite)	5
Iced Tea - Peach, Lemon	7
Orange / Apple Juice, Lemon lime bitters, Wang Lao Ji	6
Calpis Water	5
Fuji Apple Sparking	5
Sparkling water 500ml	6
Still water 500ml	6

Korean Beverages

코코팜	Coco Palm (Grape drink with coconut jelly)	5
2%	(Peach Flavour soft drink)	5
밀키스	Milkis (Milky soda)	5
17 차	17Tea (Mixed 17 kind of tea)	5
웰치스	Welchs (Grape flavour)	5
포도봉봉	Grape Bong Bong (Grape drink with jelly)	5

Korean Alcoholic Beverage

참이슬	Cham Isul Soju	17
처음처럼	Chum Churum Soju	17
과일맛 소주	Fruit Flavour Soju	17
* 블루베리, 자몽, 유자, 복숭아, 청포도 (Blueberry, Grapefruit, Yuzu, Peach, Green grape)		

화요	Hwayo Soju Premium -distilled Soju (25% Alc vol Korean version of highend vodka 375ml) (53% Alc vol Korean version of highend vodka 500ml)	40 120
설증매	Korean maesil (green plum) liqueur	23
백세주	Baek Se Ju '100 year alcohol' – Red ginseng, ginger +10 herbs	23
복분자	Bok Bun Ja Korean wild mountain black raspberry wine	23
막걸리	Mak Geol Li Korean rice 'beer' * 국순당 Guk Sun dang	13

Beer

Cass, Kloud (Korean Beer)	7
Cascade Light	7
VB	7
Lord Nelson's Three Sheets Pale Ale	10
Wild Yak	9
Hoegaarden White	9
Stella Artois	9
Pure Blonde	9
Corona	9

Tea

녹차 (Green Tea)	5
인삼차 (Ginseng Tea)	5
Earl Gray Tea	5
Peppermint Tea	5

White Wine

Twin Island Sauvignon Blanc - Marlborough, NZ <i>(Savoury, luscious, tropical passionfruit aromas of gooseberry and lime zest, Soft textures, crisp long-lasting finish)</i>	10 / 39
Vasse Felix Chardonnay – Margaret River, WA <i>(Light & big on flavour smooth finish)</i>	13 / 49
Brokenwood Semillon – Hunter Valley, NSW <i>(Hint of lemon & lime aromas, natural grape sweetness, sea food, Asian food)</i>	11 / 44
Jim Barry – Lodge Hill Riesling – Clare Valley, SA <i>(Perfect aromas of classic Riesling, lemon & lime, very smooth, sea food, meat dishes)</i>	35
Mesh Riesling – Eden Valley, SA <i>(Fresh, elegant, pear juice, great with Asian spices)</i>	47

Red Wine

Earthworks Shiraz – Barossa, SA <i>(Free draining and mineral rich, independence and geritaage of the Barossa traditions)</i>	10 / 35
Brokenwood – Beechworth Pinot Noir – VIC <i>(In the foothills of the Victorian Alps. Strawberry and florals with a hint of spice in the background)</i>	17 / 53
Langmeil, Valley Floor Shiraz - Barossa, SA <i>(Excellent Barossa shiraz, great with any food and classic palate</i> Cabernet Sauvignon – McLaren Vale, SA <i>(Deep plum with vivid red hues, fragrant, dark fruits)</i>	45
WirraWirra Vineyards – Church Block Cabernet Sauvignon – McLaren Vale, SA <i>(Deep plum with vivid red hues, fragrant, dark fruits)</i>	35
John Duval – Plexus Shiraz – Barossa, SA <i>(Rich, dark and spicy with chocolate nougat and subtle floral notes.)</i>	80
Yalumba Shiraz – Barosa, SA	110

Korean Restaurant
Danjee

Gift Voucher

\$100

1 Hilton Place Sydney NSW 2000

GIFT VOUCHER

\$100

WKH34/J1

To _____
From _____
Expiry date _____
Signature _____

Please present this voucher
to redeem your \$100 off your total bill.
This gift voucher and any remainder
amount is not redeemable for cash.

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 Danjee Korean BBQ Restaurant

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