

리가 전골
李家チョンゴル
LINAMHA Jeongol (Korean style hot-pot) menu

₩ 6,000 (税別)

리가 김치
李家キムチ
Li's original assorted kimchi

계절 나물
旬菜ナムル
Korean style seasonable vegetables plate
(Just arrived today, fresh and only no agricultural chemicals vegetables)

오늘의 생선회
本日鮮魚のお刺身
Flesh sashimi of the day (Sent direct from the fishing Port)

조림
煎物
Stir-fried vegetables or fish (depend on the day)

산지직송 생선구이
産地直送鮮魚の焼物
Grilled fish (sent direct from the fishing port) of the day

생채 참깨드레싱
生菜胡麻ドレッシング
Fresh vegetables salad with sesame dressing

쇠고기야채전골
牛肉と野菜のチョンゴル
Jeongol (Korean style Suki-Yaki)

밤 (매뉴에서 선택)
飯物
Rice

국 (매뉴에서 선택)
汁物
Korean soup

오늘의 디저트
本日の甘物
Sweets of the day (choice of the menu)

리가 불고기
李家ブルコギ
LINAMHA Bulgogi (Korean style yaki-niku) menu

₩ 7,000 (税別)

리가 김치
李家キムチ
Li's original assorted kimchi

계절 나물
旬菜ナムル
Korean style seasonable vegetables plate
(Just arrived today, fresh and only no agricultural chemicals vegetables)

오늘의 생선회
本日鮮魚のお刺身
Flesh sashimi of the day (Sent direct from the fishing Port)

조림
煎物
Stir-fried vegetables or fish (depend on the day)

산지직송 생선구이
産地直送鮮魚の焼物
Grilled fish (sent direct from the fishing port) of the day

불고기
ブルコギ
Bulgogi (Korean style Yaki-Niku)

생채
生菜
Fresh vegetables

밤 (매뉴에서 선택)
飯物
Rice

국 (매뉴에서 선택)
汁物
Korean soup

오늘의 디저트
本日の甘物
Sweets of the day (choice of the menu)



LINAMHA
KOREAN

デザートメニューは別途ご用意しております。
お気軽にスタッフまでお声がけください。



전

チヂミ

C H I J I M I

파전
ネギチヂミ 1,200
Scallion pancake

쇠고가 힘줄김자잔
牛すじのチヂミ 1,500
Beef with tendon pancake

해물전
海鮮チヂミ 1,500
Seafood pancake

오늘의 전
季節のチヂミ 1,600~
Seasonable pancake of the day

샐러드

サラダ

S A L A D S

상추샐러드
南高梅とサンチュのサラダ 1,100
Various leaf salad served with salt, vinager sesame oil dressing

당면샐러드
春雨サラダ 900
Shredded vegetables and korean bean starch vermicelli with sweet and sour dressing

배추와 부추 샐러드
白菜とニラのサラダ 900
Fresh chinese cabbage and chinese chive salad with original barbecue sauce

소고기 우설찜과 교토 구조 파 샐러드
蒸しタンと九条葱のサラダ 1,250
A salad of steamed cow tougue and kujo spring onions with a spisy barbecue-based sause

찌개 · 국

チゲとスープ

C A S S E R O L E & S O U P

순두부찌개
豆腐チゲ (スンドゥブチゲ) 1,300
Hot and spicy soup with tofu and vegetables

김치찌개
キムチチゲ 1,200
Hot and spicy soup with kimchee and pork

된장찌개
テンジャンチゲ 1,000
Hot koji miso soup with kimchee and pork

곱창찌개
ホルモンチゲ 1,600
Hot and spicy soup with kimchee and horumon

꼬리곰탕
テールスープ 1,600
Japanese beef oxtail soup

육개장
ユッケジャンスープ 1,500
A very spicy soup exclusivery made beef stock and containing meat and vegetables

무국
大根スープ 800
Clear radish soup (hot)

떡국
韓国餅のスープ 800
Very light taste soup made from chicken and beef stock, with chicken, vegetables and korean rice stick

설렁탕
ソルロンタン 1,200
Beef bone soup with noodles and rice

바베큐

直火焼き

BARBECUE

신슈프리미엄와규 (교토식육시장에서)

京都食肉市場から 信州プレミアム牛肉

Specially selected japanese beef (Shin-syu premium Beef)

넓적다리살 (럼신/마루신/가메노코)

本日 特選赤身 (람신 / 마루신 / 가메노코) 120g 2,500~

Today specially selected beef lean 200g 3,000~

(Rump / Knuckle main muscle / Knuckle)

きめ細かく滑らかで柔らかい、濃厚な赤身の味わい

로인 (이치보/히우치/가이너미)

本日 特選霜降り赤身 (이치보 / 히우치 / 카이노미) 120g 2,500~

Today specially selected beef marbled lean 200g 3,500~

(Ichibo (h-bone) / Tri-tip / Bottom flap)

赤身の中でも霜降りが多くきめ細かく肉らしい濃厚な旨みがあふれる

극상 갈비꼬치구이

極上中落カルビ 串焼き 1,800

Specially selected japanese beef thin flank with spicy sauce

특선 고급갈비

特選 上カルビ 2,800

Specially selected beef plate stone-cooked

특선 로스와 3종파나물

特選 로스와 三種葱ナムル 3,800

Top-grade beef chuck and namul made of three kinds of scallion served with a rich barbecue sauce and sun-dried Okinawa salt

특선 필레

特選 フィレ 3,800

Specially selected japanese beef fillet stone-cooked

특선 우설

特選 牛タン 4,200

Specially selected kuroge beef tongue

닭갈비

地鶏モモ肉の炭火焼き (タッカルビ) 1,600

Chicken thigh with bone split and marinated in a homemade sauce spiced with chill pepper. Served on a hot iron plate

고급 양과 풋고추

上ミノと青唐辛子 1,600

Mino (beef tripper) stone-cooked with sweet onion and korean green peppers

시가현 오우미규 곱창볶음

滋賀近江牛 ホルモン炒 2,000

Spicy horumon mix barbecue served with fresh scallion soy sauce

시가현 오우미규 특선 하라미

滋賀近江牛 特選ハラミ 2,600

Specially selected kuroge beef harami (hanging tender)

시가현 쿠라오포크 삼겹살

滋賀県 蔵尾ポーク サムギョップサル (豚カルビ) 2,600

Sliced pork ribs on a hot-pan with sanchu leaves and korean sesame leaves

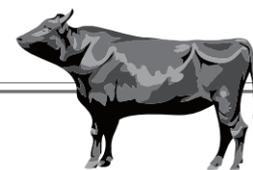
신슈 프리미엄규 불고기 2~3인분

信州プレミアム牛 特選プルコギ 2~3人前 4,800

Bulgogi - Marinated kuroge-beef and vegetables cooked with hot-pan (for 2~3)

「信州プレミアム牛肉とは」

四方を山々に囲まれ、清涼な空気と豊かな水、美しい森に恵まれた信州。肉牛にストレスを与えないこの環境こそが、信州和牛を育てるには必要不可欠です。農場で一頭一頭、愛情を込めて健全に育てられた信州和牛は、香りと食感に優れていると言われています。その中でも脂肪交雑(サシ)の等級に加えて、脂肪の風味や口溶けに影響を与えるオレイン酸の含有率の両方を長野県が定めた基準の数値を満たした牛肉のみが『信州プレミアム牛肉』と呼ばれます。おいしさを基準にブランド化した全国初の認定基準です。



특선요리

李家メインディッシュ

SPECIALTIES MAIN DISH

감자탕 2~3인분
 李家カムジャタン 2~3人前 3,800
 Gamjatan - spicy pork Hot-pot with potetoes (for2~3)

쇠고기전골 2~3인분
 牛肉のチョンゴル 2~3人前 4,500
 Beef Jeongol - Korean style beef hot-pot (for 2~3)

해물전골 2~3인분
 海鮮チョンゴル 2~3人前 4,500
 Seafood Jeongol - Korean style seafood hot-pot (for 2~3)

삼계탕 (뚝토리현c다이센 미야고닭 사용)
 雛鳥のサンゲタン 2,600
 Hot soup with chicken that packed ingredient (glutinous rice, chestnut, ginseng) into belly

부대찌개
 プデチゲ 2~3人前 3,000
 "pu de chi ge" spicy soup with kimchee sausage korean rice stick noodle and more. Let's try popular food in korean young people

辛味、味付、ボリュームの調整など
 お気軽にスタッフまでお声がけください。

회

刺身

SASHIMI

오늘의 산지직송생선회
 産地直送 本日鮮魚のお刺身 1,600~
 Traditional korean style sashimi of the day sent direct from the fishing Port

참다랑어회 간장절임
 本マグロの中トロ 薬味醤油漬 2,800
 Top-grade seared biggeya tuna sashimi served with Korean style dipping sauce

계절낙지회 천연소금과참기름
 活けタコの薄造り キルムジャン 1,600
 Fresh Octopus (from Hokkaido) sashimi served with kirumujan (sesami oil,korean salt and lemon dressing)

고급양 '유비기' 회
 上ミノのお刺身 1,200
 Mino (beef tripper) sashimi with pon-zu (japanese sause)

천엽회
 生センマイのお刺身 1,200
 Senmai (third tripe) sashimi with sweet and sour miso sauce

숙성와규 육회
 熟成和牛 もも肉の炙りユッケ 1,600
 The tarter of Top-grade japanese beef from Shin-syu

오우미와규 안창살'타다끼'
 近江和牛 ハラミのタタキ 2,200
 Seared sashimi of top grade hanging tender from Omi Served with garlic and Korean sweet Soy sauce

모듬 곱창회
 ホルモン刺身の盛り合わせ 2,800
 Three kinds of hormon (two kinds of tripe and liver) sashimi with various sauce

면

麵

N O O D L E S

냉면
冷麵 L 1,200 / S 600
Cold noodles

비빔냉면
ピビン麵 L 1,200 / S 600
Cold noodles with tangy sauce

리가 특제라면
李家特製ラーメン 1,200
Li's original noodles

칼국수
カルククス 950
Hot noodles with clams

밥

飯

R I C E

김밥
李家キンパブ 1,000
"Kimbap" – three kinds of colorful korean vegetables and rice wrapped with dried seaweed

전주돌솥비빔밥
全州石焼きピビンパブ 1,100
"Bibimbap" – various Korean vegetables and kimchi on rice served in a stone-bowl

전주돌솥육회비빔밥
全州石焼ユッケピビンパブ 1,400
"Yukhoe Bibimbap" – various korean vegetables and kimchi and beef tar-tar on rice served in a stone-bowl

곱창볶음밥
ホルモンユッケの炒飯 1,400
Hormon fried rice with barbecue sauce

밑반찬

前菜

A P P E T I Z E R S

리가 김치
李家キムチ 1,350
Li's original assorted 7 kinds of kimchi

리가 보쌈김치
李家ポッサムキムチ 1,300
Li's "possam" kimchi boasts various seafood and vegetables flavored with rich sauce combining sugar, vinegar, miso and sesame oil

모듬 계절나물
旬菜ナムル五種盛り合わせ 1,250
Assorted many kinds of seasonable vegetables (Just arrived today, fresh and only no agricultural chemicals vegetables)

돼지고기수육과 깻잎장아찌
蒸し豚とエゴマの葉 980
Sarada with marinated sesami leaves, sliced pork cartilage and meat

만두
韓国餃子 950
Korean style dumpling with ground beef and pork vegetables more wrapped homemeded dough served with rich soy sause

한국 떡과 신선한 야채볶음(떡볶이)
韓国餅とフレッシュ野菜の炒め物 950
"Tteokbokki" Stir-fried korean rice stick and vegetables with spicy sauce

5종 양념과 자가제냉두부
5種の薬味と自家製冷奴 900
Five kinds of korean condiments and home made Tofu