

李南河ではアラカルトとコースのメニューをご用意しております。

アラカルトは前菜やチヂミ、魚貝と肉の刺身と「和牛の直火焼き」や「鍋」のメインディッシュをお客様のお好みでお楽しみいただけます。コースは「チヨンゴルコース」「プルコギコース」の他に、旬の食材を使用した「月替わりのコース」をご用意しております。

ワインや日本酒、韓国酒などお好みのお酒と共にお楽しみください。

리남하
라남하

LINAMHA
KOREAN



¥ 7,700 (税込)

리가 김치 나물
李家キムチと旬菜ナムル
Li's kimchi and Seasonal Namul

오늘의 생선회
本日鮮魚の お刺身
Today's Hweh

잡채
雜菜 (チャプチエ)
Japchae-Sweet and stir fried Korean glass noodle and seasonal vegetables

오늘의 전
本日の チヂミ
Today's Korean pan cake

생채 참깨드레싱
サンチュサラダ
Fresh vegetables salad with sesami dressing

쇠고기야채전골
牛肉と野菜の チヨンゴル
Jeongol (Korean style Suki-Yaki)

밥/면
本日の メシ
Rice / Noodle Dish

오늘의 디저트
おすすめ デザート
Sweets of the day (choice of the menu)



¥ 7,700 (税込)

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오늘의 전
本日の チヂミ
Today's Korean pan cake

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

생채
サンチュ
Fresh vegetables

밥/면
本日の メシ
Rice / Noodle Dish

오늘의 디저트
おすすめ デザート
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리
리남하
하

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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。

면
麵
N O O D L E S

냉면
手打ち冷麺 (そば粉使用)
Cold noodles

비빔냉면
ピビン麺 (そば粉使用)
Cold noodles with tangy sauce

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

칼국수
カルククス (アサリ入り韓国うどん)
Hot noodles with clams

밥
飯
R I C E

김밥
李家キンバブ
"Kimbap" – three kinds of colorful Korean vegetables and rice wrapped with dried seaweed

전주돌솥비빔밥
全州石焼きピビンパブ
"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
"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
Hormon fried rice with barbecue sauce

밀반찬
前菜
A P P E T I Z E R S

리가 김치
李家キムチの盛合せ
Li's original assorted 7 kinds of kimchi

리가 보쌈김치
李家ポッサムキムチ
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
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
Salad with marinated sesame leaves, sliced pork cartilage and meat

만두
韓国餃子
Korean style dumpling with ground beef and pork vegetables more wrapped homemade dough served with rich soy sauce

한국 떡과 신선한 야채볶음(떡볶이)
トッポギ (韓国餅と野菜の炒め物)
"Tteokbokki" Stir-fried Korean rice stick and vegetables with spicy sauce

잡채
チャプチエ
Japchae-Sweet and stir fried Korean glass noodle and seasonal vegetables

소고기 우설찜과 교토 구조 파 샐러드
蒸しタン辛味九条葱
A salad of steamed cow tongue and kujo spring onions with a spisly barbecue-based sause

전
チヂミ
C H I J I M I

파전
ネギチヂミ
Scallion pancake

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

해물전
海鮮チヂミ
Seafood pancake

오늘의 전
季節のチヂミ
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
Various leaf salad served with salt, vinegar, sesame oil dressing

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

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

찌개 · 국
チゲとスープ
C A S S E R O L E & S O U P

순두부찌개
豆富チゲ(スンドウブチゲ)
Hot and spicy soup with tofu and vegetables

김치찌개
キムチチゲ
Hot and spicy soup with kimchi and pork

곱창찌개
ホルモンチゲ
Hot and spicy soup with kimchi and horumon

꼬리곰탕
テールスープ
Japanese beef oxtail soup

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

무국
大根スープ
Clear radish soup (hot)

떡국
トックスープ(韓国餅のスープ)
Very light taste soup made from chicken and beef stock, with chicken, vegetables and Korean rice stick

설렁탕
ソルロンタン
Pork bone soup with noodles and rice

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 4,200

Gamjatang - spicy pork Hot-pot with potatoes (for 2~3)

엄규 불고기 2~3인분

李家 特選和牛 プルコギ

2~3人前 5,200

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

쇠고기전골 2~3인분

牛肉のチョンゴル

2~3人前 5,200

Beef Jeongol - Korean style beef hot-pot (for 2~3)

삼계탕 (돗토리현c다이센 미야고닭 사용)

雛鳥のサンゲタン

4,200

Hot soup with chicken that packed ingredient (glutinous rice,
chestnut, ginseng) into belly

부대찌개

プデチゲ

2~3人前 3,500

"pu de chi ge" spicy soup with kimchi 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

2,000~

Traditional Korean style sashimi of the day
sent direct from the fishing Port

참다랑어회 간장절임

本マグロの中トロ 薬味醤油漬け

3,000

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

1,800

Fresh Octopus sashimi served with kirumujan
(sesami oil, Korean salt and lemon dressing)

고급양 '유비기' 회

上ミノのお刺身

1,500

Mino (beef tripper) sashimi with pon-zu (Japanese sause)

천엽회

生センマイのお刺身

1,500

Senmai (third tripe) sashimi with sweet and sour miso sauce

숙성와규 육회

特選和牛 もも肉の炙りユッケ

1,800

The tarter of Top-grade Japanese beef from Shin-syu

특선와규 안창살'타다끼'

特選和牛 ハラミのタタキ

2,600

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

3,200

Three kinds of hormon (two kinds of tripe and liver)
sashimi with various sauce

바베큐

直火焼き

B A R B E C U E

프리미엄와규 (교토식육시장에서)

京都食肉市場から特選和牛

Specially selected Japanese beef

넓적다리살 (럼신)

本日 特選赤身 ラムシン

120g 2,500~

Today's specially selected beef lean (Rump)

200g 3,000~

きめ細かく滑らかで柔らかい、濃厚な赤身の味わい

로인 (이치보)

本日 特選霜降り赤身 イチボ

120g 2,500~

Today's specially selected beef marbled lean

200g 3,500~

(Ichibō (h-bone))

赤身に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

2,000

Specially Japanese beef thin flank with spicy sauce

특선 고급갈비

特選 上カルビ

3,000

Specially selected beef plate stone-cooked

특선 필레

特選 フィレ

4,600

Specially selected Japanese beef fillet stone-cooked

특선 우설

特選 和牛タン

4,600

Specially selected kuroge beef tongue

닭갈비

地鶏モモ肉の炭火焼き (タッカルビ) 2,000

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

고급 양과 풋고추

上ミノと青唐辛子

1,800

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

곱창볶음

特選和牛 ホルモン炒

2,200

Spicy horumon mix barbecue served with fresh scallion soy sauce

특선 하라미

特選和牛 特選ハラミ

2,900

Specially selected kuroge beef harami (hanging tender)

삼겹살

特選豚カルビ (サムギョップサル)

3,800

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

「牛匠かぐら」とは

当店で自信を持って提供させていただき味わっていただいている「お肉」…。
それが、京都「牛匠かぐら」のお肉なのです。「かぐら」の代表は自らが京都食肉市場に出向き、あえて産地にこだわる事なく、牛の肉質、サシ(脂)、細かさなど、半世紀以上積み重ねてきた目利きで上場されている国産黒毛和牛の中から丸一頭をセリで買い付けております。そして、その確かな目利きもさることながら、肉の熟成を計らいながら「捌き」をされるので「カド」の取れたまろやかな味を安定して提供していただけるからなのです。その二重にも三重にも厳選された「お肉」を是非ご賞味ください。

