

KOREAN BISTRO HA-AHN

BUSINESS HOUR

Mon. to Sat. 11am ~ 9:30pm

(216) 664-1152

3030 Superior Ave. #108
Cleveland, OH 44114

음료수 / BEVERAGE

SOFT DRINK	\$1.25
BOTTLE WATER	\$1.25
COFFEE	\$1.00

LUNCH SPECIAL

Mon ~ Fri 11:00am ~ 2:30pm (Exept Holiday)

- L-1. 불고기 덮밥 Beef Bulgoki with Rice \$7.95
- L-2. 오징어 덮밥 Spicy Stir Fried Squid with Rice \$7.95
- L-3. 치킨테리야키 Chicken Teriyaki with Rice \$6.95
- L-4. 소고기 테리야키 Beef Teriyaki with Rice \$7.95
- L-5. 김치찌개 Kimchi Chige \$6.95
- L-6. 비빔밥 Bibimbap \$6.95
- L-7. 자장면 Zazangmyun \$6.95

하안분식

Doo Boo (Tofu)

Tofu is the Japanese name for soybean curd. Korean name is Dooboo. Tofu is made from soybeans, water, and a coagulant.

Bap (Rice)

Steamed rice is the capital of Korean cuisine. Every Korean entree comes with rice. For example, chestnuts, barley, etc for better flavor and nutrition.

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순두부

MILD / Korean cuisine. Sometimes people add beans for flavor and nutrition.

- S-1. 모듬순두부찌개
- S-2. 해물순두부찌개
- S-3. 돼지고기순두부찌개
- S-4. 소고기순두부찌개
- S-5. 야채순두부찌개
- S-6. 만두순두부찌개

찌개 / SOFT TOFU SOUP

MEDIUM / HOT

\$8.95

순두부찌개 COMBINATION (海物) 순두부찌개 SEAFOOD

고기 (豚肉) 순두부찌개 PORK

소고기 (牛肉) 순두부찌개 BEEF

야채 (野菜) 순두부찌개 VEGETABLE

만두 (饅頭) 순두부찌개 DUMPLING

밥, 국수 / RICE & NOODLE

C-1. 김밥 KOREAN ROLL 司壽 (饅頭) 순두부찌개 DUMPLING
Variety of vegetables, egg and seaweed

C-2. 비빔밥 BI-BIM-BAB 拌飯
Assortment of lightly sauteed vegetables served with steamed rice (per

C-3. 돌솥비빔밥 HOT STONE BIBIMBAP
Steamed rice topped with vegetables served in sizzling hot stone pot

C-4. 자장면 ZAZANG MYUN 炸醬麵
Thick Noodles with beef in black pepper paste sauce on the side

C-5. 칼국수 KALGOOKSOO 刀麵
Thick Noodles with homemade vegetable soup

C-6. 텃지기탕 (수제비) SOOJEBI
Homemade soup with dough flour and pasted sauce

C-7. 라면탕 RAMENTANG
Ramen Noodles with in beef broth and anchovy paste

NOODLE

\$5.95

\$7.95

\$9.95

\$7.95

\$7.95

\$7.95

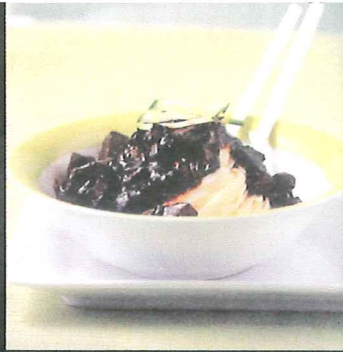
flakes

Korean Gui (broiled dishes)

When cooking gui, marinated meats are barbecued over a charcoal fire. The most popular meats of gui are bulgogi and kalbi. There are also many fish dishes which are cooked in this way.

Chigae (stew)

Chigae is similar to guk but is thicker. The most famous jjigae is made from fermented soy bean paste. Chigae is usually spicy and served in a heated stone bowl.



구이, 볶음 / GRILLED MEAT & STIR FRIED

- A-1. 갈비구이 LA KALBI 洛杉磯牛排 \$14.95
Grilled cut beef short ribs with marinated sauce
- A-2. 소불고기 BEEF BULGOKI 牛肉 \$11.95
Grilled marinated beef with our special sauce
- A-3. 돼지불고기 PORK BULGOKI \$11.95
Grilled marinated pork with our special sauce (Hot & spicy)
- A-4. 치킨 테리야키 CHICKEN TERIYAKI \$9.95
Grilled chicken with teriyaki sauce
- A-5. 소고기 테리야키 BEEF BULGOKI \$10.95
Grilled beef with teriyaki sauce
- A-6. 오징어볶음 SQUID BOKUM 炒烏魚 \$10.95
Squid, mushrooms and vegetables stir-fried with spicy sauce
- A-7. 떡볶이 DUK BOK GI 糯不辣粘 \$6.95
Rice cakes are stir-fried with vegetables & egg, fishcake in a spicy sauce

B-3. DWENJANG JIGE



A-7. DUK BOK GI

찌개, 탕 / BROTH & SOUP

- B-1. 콩비지 찌개 KONGBIJI JIGE \$8.95
Bean-curd dregs with pork and kimchi in broth
- B-2. 김치찌개 KIMCHI JIGE 泡菜湯 \$7.95
A spicy casserole with pork, tofu and kimchi in broth
- B-3. 된장찌개 DWENJANG JIGE 大醬湯 \$7.95
A soybean paste casserole with seafood, tofu, and assortment of vegetables
- B-4. 공탕 GOM-TANG 嫩牛骨湯 \$9.95
Ox tripe in beef broth with noodle

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HA-A