

Participating Restaurants – I LOVE KOREAN FOOD 2009
***PLEASE REFER TO DESCRIPTION FOR DETAILS OF DISH**

Name of Restaurant	Contact	\$10 Menu	Address
KOBOW	T) 02 9283 8077	Bibimbap Beef Bulgogi	68 Liverpool Street, Sydney NSW 2000
Doorae	T) 02 9290-1004	Bibimbap Beef Bulgogi	209 Clarence Street, Sydney NSW 2000
Dae Jang Kum	T) 02 9211 0890 WWW.DAEJANGKUM.COM.AU	Haemul Sundubu	35 Goulburn Street, Haymarket, NSW 2000
Haemil	T) 02 9241 3317	Beef Bulgogi	Shop 601, 1 Macquarie place, Circular Quay, NSW 2000
HANABI	T)02 9262 7288 WWW.HANABIRESTAURANT.COM.AU	Dolsot Bibimbap (Choice of Beef, Chicken or Vegetables)	122 Liverpool Street, Sydney, NSW 2000
Seoul-Ria	T) 02 9269 0222	Haemul Pajeon	Level 2, 605-609 George Street, Sydney, NSW 2000
Ssam Korean BBQ	T) 02 9519 1991	Bulgogi BBQ Dumplings	508 King Street, Newtown NSW 2042
Madang	T) 02 9264 7010 WWW.BEBO.COM/MADANGS	Japchae Bibimbap	371A Pitt Street, Sydney, NSW 2000
Stra Heajangkuk Restaurant	T) 02 9746 7500	Pork Bulgogi	Shop 28/45 The Boulevard, Strathfield NSW 2135
Eastwood Korean Restaurant	T) 02 9804 0011	Sundubu Jjigae (Hot Soup)	118 Rowe Street, Eastwood NSW 2122
Han Cook	T) 02 9267 6500	Yukgaejang	238-242 Pitt Street, Sydney NSW 2000
Full House	T) 02 9264 8013	Beef Bulgogi Spicy Chicken Bulgogi Pork Bulgogi	Opp Hilton Hotel, Shop 5, 238 Pitt Street, Sydney NSW 2000
O Bal Tan	T) 02 9269 0299	Haemul Pajeon Dolsot Bibimbap	363A Pitt Street, Sydney NSW 2000

Name of Dish	Description	Sample Picture
<p style="text-align: center;">Bulgogi (BBQ Beef)</p>	<p>Thinly sliced sirloin is marinated with a mixture of soy sauce, sesame oil, black pepper, garlic, onions, ginger, wine and sugar and BBQ'ed on hot plate.</p>	
<p style="text-align: center;">Bibimbap (Mixed rice/vegetables)</p>	<p>A bowl of warm white rice topped with sautéed and seasoned vegetables (julienned cucumber, zucchini, mushrooms, bellflower root, spinach), beef, a fried egg, chili pepper paste. The ingredients are stirred together thoroughly just before eating.</p>	
<p style="text-align: center;">Dolsot Bibimbap (served in a hot bowl)</p>		
<p style="text-align: center;">Haemul Pajeon (Seafood Pancake)</p>	<p>Listed in The New York Times as "Pancakes of the World, Dressed for Dinner," Pajeon is Korean-style scallion pancakes made with flour batter, eggs, green onions, little bits of oysters, fresh baby clams, shrimps and squids. Served with a mixture of soy sauce & vinegar for dipping.</p>	
<p style="text-align: center;">Haemul Sundubu (Seafood soft tofu)</p>	<p>This is a soft tofu stew with seafood (shrimp, squid, clams), The soup is spicy chili seasoned broth. It is served with rice and other side dishes such as kimchi(description below).</p>	
<p style="text-align: center;">Japchae (Rice & vegetable noodles)</p>	<p>Stir fried glass noodles with crunchy sweet pepper slices, scallions, mushrooms and pork. Sesame seeds and oil are topped to add crunch and a rich, nutty aroma.</p>	
<p style="text-align: center;">Mandu (Dumpling)</p>	<p>Korean dumplings are either served steamed or fried with soy-vinegar dipping sauce. The stuffing is made with ground beef or pork, minced vegetables including onions, spinach, and scallions.</p>	
<p style="text-align: center;">Yukgaejang (Beef & vegetable spicy soup)</p>	<p>This rich, spicy Korean soup made from shredded beef with scallions, eggs, mushrooms, bean sprouts, chili powder, garlic, sesame oil, black pepper, salt, and sugar which are simmered together for a long time. Yukgaejang is generally served with a bowl of rice and kimchi.</p>	
<p style="text-align: center;">Kimchi (fermented pickled cabbage)</p>	<p>Kimchi was named by US Health Magazine as one of the world's top 10 healthy foods. This pickled dish made of cabbage, radish, red pepper, garlic, ginger, spring onion, cucumber and salted fish is rich in calcium, protein, carotin, vitamin A, and vitamin C.</p>	