



국민과 함께 자연과 함께

보도자료

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별첨자료 : 있음(13P)

이 자료는 2009년 11월 6일 조간 이후에 보도하여 주시기 바랍니다.

농식품부, 한식메뉴 외국어 표준표기안 마련

- '일기 수온 한식 프로젝트' 일환 -

- 농림수산식품부는 외국인이 한식을 보다 쉽고 정확하게 이해할 수 있도록 국내외 한식당에서 제공되고 있는 외국인 선호메뉴에 대한 외국어(영어·일어·중국어) 표기안을 마련하였다고 밝혔다.
- 본 한식메뉴 표기안은 문화부, 외교부, 한국관광공사, 국제교류재단 등 관련기관이 협력하여 추진하였으며, 국립국어원의 로마자 표기 자문과 음식·조리·외국어 전문가로 구성된 전문가위원회의 검토 작업을 거쳐 완성하였다.
- ※ 한식메뉴 외국어 표기(124 품목) : 붙임 참조
- 외국어 표기안은 한식당을 운영하는 사람과 외국인들을 위한 것으로 124가지 음식의 사진, 음식명칭, 주재료, 조리법, 곁들여 먹는 국이나 양념장 등의 내용을 포함하고 있다.
- 앞으로 농식품부는 동 표기안을 책자로 발간하여 국내한식당 뿐만 아니라 재외공관을 통해 해외 한식당에 보급하고 식품정보 포털(www.foodinkorea.co.kr)에 e-book 형태로 제공할 계획이다.

- 또한 메뉴 표기안을 불어·스페인어판 등으로 확대하고 더 다양한 한식메뉴와 한식 식재료에 대한 외국어 표준표기안을 개발해 나갈 방침이다.

한식 메뉴 외국어표기 (124개 품목)

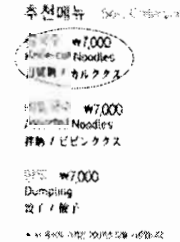
구분	품목수	세부 품목
밥	11	김밥, 김치볶음밥, 돌솥비빔밥, 밥, 불고기덮밥, 비빔밥, 산채비빔밥, 찜밥, 영양돌솥밥, 오징어덮밥, 콩나물국밥,
죽	4	자죽, 전복죽, 호박죽, 흑임자죽
면/만두	8	냉면(물, 비빔), 만두, 비빔국수, 수제비, 잔치국수, 쟁반국수, 칼국수
국/탕	15	갈비탕, 감자탕, 곰탕, 된장국, 떡국, 떡만두국, 만둣국, 매운탕, 미역국, 북어국, 삼계탕, 설렁탕, 우거지갈비탕, 육개장, 해물탕
찌개	6	김치찌개, 된장찌개, 부대찌개, 순두부찌개, 청국장찌개, 해물순두부찌개
전골	6	곱창전골, 국수전골, 두부전골, 만두전골, 불낙전골, 신선로
찜	8	갈비찜, 닭백숙, 닭찜, 보쌈(돼지, 계육), 수육, 아귀찜, 족발, 해물찜
나물류	7	구절판, 나물, 도토리묵, 오이선, 잡채, 탕평채, 해파리냉채
조림	4	갈치조림, 고등어조림, 두부조림, 은대구조림
볶음	6	궁중떡볶이, 낙지볶음, 두부김치, 떡볶이, 오징어볶음, 계육볶음
구이	13	곱창구이, 닭갈비, 더덕구이, 돼지갈비, 떡갈비 로스편채, 딱배기 불고기, 불고기, 삼겹살, 생선구이, 쇠갈비, 오리구이, 황태구이
전	7	감자전, 계란말이, 김치전, 모듬전, 빈대떡, 파전, 해물파전
회	3	생선회, 육회, 홍어회
김치	7	깍두기, 겉절이, 나박김치, 배추김치, 백김치, 보쌈김치, 오이소박이
장아찌	1	장아찌
젓갈	2	간장게장, 젓갈
떡	5	경단, 꿀떡, 백설기, 약식, 화전
한과	3	강정, 다식, 약과
음청류	7	녹차, 매실차, 수정과, 식혜, 오미자화채, 유자차, 인삼차
한정식	1	한정식

국내외 한식당 메뉴 표기 현황

- 국내외 한식당 메뉴의 통일된 외국어 표기가 없음
 - 외국어 표기가 외국인이 이해하기 어렵거나 잘못된 표기로 인해 한국 음식에 대한 오해 유발
 - 해외 운영 한식당의 경우 메뉴표기 차이가 심하여 통일된 메뉴 표기 마련을 적극 희망하고 있음

< 사례 >

- 칼국수 Knife-cut Noodles, 한정식 Han Fixed meal
- 김치(gimchi, kimchi), 떡국(Rice Cake Soup, Sliced Rice Pasta Soup)



한식당 외국어표기 현황 및 개선

메뉴명	한식당(A) 표기	한식당(B) 표기	표기 개선
김밥 (gimbap)	rice rolled up in dried seaweed	kim bap	Dried Seaweed Rolls
김치볶음밥 (kimchi-bokkeumbap)	fried rice with kimchi		Kimchi Fried Rice
돌솥비빔밥 (dolsot-bibimbap)	bibimbap in a hot stone pot	hot pot bibimbap	Sizzling Stone Pot Bibimbap
비빔밥 (bibimbap)	bibimbap(rice mixed with vegetables)	bibim bob, bi-bim-bob	Rice Mixed with Vegetables and Beef
산채비빔밥 (sanchoe-bibimbap)	rice mixed with assorted wild vegetables	mountain bowl	Mountain Vegetable Bibimbap
영양돌솥밥 (yeongyang-dolsotbap)	healthy stone pot rice		Nutritious Stone Pot Rice
전복죽 (jeonbokjuk)	abalone porridge	jun bok jook, jean bok jook	Rice Porridge with Abalone
만두 (mandu)	dumpling		Mandu
물냉면 (mul-naengmyeon)	naengmyeon	cold noodles in soup	Chilled Buckwheat Noodle Soup
비빔국수 (bibim-guksu)	noodles with vegetables and red pot pepper paste	assorted noodles	Mixed Noodles
잔치국수 (janchi-guksu)	warm noodle in anchovy broth		Banquet Noodles
칼국수 (kalguksu)	hand made noodles	hand-rolled noodles knife-cut noodles	Noodle Soup
갈비탕 (galbitang)	beef rib soup		Short Rib Soup
감자탕 (gamjatang)	pork rib soup with potatoes		Pork-on-the-Bone Soup with Potatoes
곰탕 (gomtang)	boiled bone and beef soup	boiled bone stew	Thick Beef Bone Soup
된장국 (doenjangguk)	soybean paste soup		Soybean Paste Soup
떡국 (tteokguk)	beef soup with rice cakes		Sliced Rice Cake Soup
삼계탕 (samgyetang)	boiled chicken soup with ginseng chicken ginseng soup	nutritious chicken soup	Ginseng Chicken Soup
설렁탕 (seolleongtang)	boiled bone soup with chopped leek	boiled bone soup with ox bone soup	Ox Bone Soup
된장찌개 (doenjang-jjigae)	soybean paste stew		Soybean Paste Stew
부대찌개 (budaejjigae)	spicy mixed stew noodles		Spicy Sausage Stew

- 5 -

순두부찌개 (sundubu-jjigae)	soft soy bean curd stew		Spicy Soft Tofu Stew
곱창전골 (gopchang-jeongol)	spicy beef tripe casserole	spicy beef tripe hot pot	Spicy Beef Tripe Hot Pot
국수전골 (guksu-jeongol)	noodle casserole		Noodles Hot Pot
만두전골 (mandu-jeongol)	mandu casserole		Mandu Hot Pot
갈비찜 (galbijjim)	steamed beef ribs	steamed marinated beef ribs	Braised Short Ribs
보쌈 (bossam)	boiled pork wrapped in kimchi		Napa Wraps with Pork
수육 (suyuk)	boiled beef	boiled tender beef	Boiled Beef or Pork Slices
아귀찜 (agwijjim)	spicy steamed frogfish		Spicy Angler Fish with Soybean Sprouts
족발 (jokbal)	boiled pork hocks		Pigs' Trotters
낙지볶음 (nakji-bokkeum)	stir-fried baby octopus		Stir-Fried Octopus
떡볶이 (tteokbokki)	spicy rice pasta	rice cake in spicy seasoning	Stir-Fried Rice Cake
더덕구이 (deodeok-gui)	roast deodeok		Grilled Deodeok
돼지갈비구이 (dwaehi-galbi-gui)	grilled pork ribs		Grilled Spareribs
로스편채 (roseu-pyeonchae)	slightly smoked and fine sliced beef with vegetable and condiments		Pan-Fried Beef with Vegetables
불고기 (bulgogi)	bulgogi	stir-fried marinated beef	Bulgogi
빈대떡 (bindaetteok)	mung bean pancake		Mung Bean Pancake
파전 (pajeon)	onion pancake		Green Onion Pancake
생선회 (saengseonhoe)	sliced raw swellfish		Sliced Raw Fish
육회 (yukhoe)	raw beef with sesame oil	minced raw beef sliced raw meat salad	Korean Beef Tartare
홍어회무침 (hongeo-hoe-muchim)	slices of raw skate fish		Spicy Skate in Vinegar
깍두기 (kkakdugi)	diced radish kimchi		Radish Kimchi
간장게장 (ganjang-gejang)	blue crabs marinated in soy sauce	kae jang	Soy Sauce marinated Crab
한정식 (hanjeongsik)	korean table d'Hote	han fixed meal	Traditional Korean Set Menus Korean Table d'Hote

- 6 -

한식메뉴 외국어 표기안 (예시)



영양돌솥밥
yeongyang-
dolsotbap

물속에 삶은 쌀, 대추 등
을 넣고 지은 영양으로 감
경 영양분을 함유한다

Nutritious Stone Pot Rice

Rice, ginseng, chestnut, and jujubes, cooked and served in a hot stone pot, it comes with a soy sauce.

ヨンヤントルソッパッ(栄養釜飯)

石釜に米、高麗人参、栗、なつめなどを入れて炊いた、栄養満点のご飯。しょうゆだれを添える。

營養石鍋飯

石鍋中放入白米、木薯、栗子、大枣等主料，煮熟与酱油等佐料拌匀食用。营养丰富 口感适口。



잔치국수
janchi-guksu

산채를 조금씩 넣은 국수를
부어 삶아, 삶아 된 김치, 김
치를 얹어 먹는 음식으로, 김
치에 잘 어울리는 맛을
가진다

Banquet Noodles

Thin noodles in a hot, clear stock. Topped with zucchini, chopped kimchi, and dried sea-weed. It is often enjoyed on special occasions, especially weddings.

チャンチクッス(韓国式にゅうめん)

そうめんにいりこや肉のだし汁をかけ、スッキュー、刺身キムチ、のりなどをのせた温かい麺料理。結婚式などのめでたい日にも食べられている。

韩国婚庆面

细长的面条上洒满且鲜美的肉汤，再撒上切成丝状的西葫芦、刺身、紫菜等材料。经常在婚庆等喜庆的场合食用。表达祝福之意。味道 清爽适口。

한식 메뉴 영문표기

1. 김밥(gimbap) / Dried Seaweed Rolls(Korean Rolls)

Vegetables and cooked egg are placed on seasoned rice. The ingredients are then rolled in dried seaweed and sliced into bite-sized pieces.

2. 김치볶음밥(kimchi-bokkeumbap) / Kimchi Fried Rice

A spicy dish consisting of fried rice and chopped kimchi. Beef or pork may also be added.

3. 돌솥비빔밥(dolsot-bibimbap) / Sizzling Stone Pot Bibimbap

This meal is served piping hot in an earthenware pot, consisting of rice, cooked vegetables and beef, mixed with red chili paste. The rice is deliciously crispy at the bottom. It is the one of the most popular variations of bibimbap.

4. 밥(bap) / Cooked White Rice

Steamed short-grain rice.

5. 불고기덮밥(bulgogi-deopbap) / Bulgogi with Rice

Stir-fried bulgogi (beef in a soy sauce marinade), served on a bed of rice.

6. 비빔밥(bibimbap) / Rice Mixed with Vegetables and Beef

Rice topped with various cooked vegetables, such as zucchini, mushrooms and bean sprouts, plus beef and a fried egg. Served with red chili paste, which should be mixed in thoroughly.

7. 산채비빔밥(sanchae-bibimbap) / Mountain Vegetable Bibimbap

Rice topped with lots of freshly picked mountain shoots and leafy green vegetables. Red chili paste or soy sauce seasoning is then added and mixed. It's served with red chili paste or soy sauce seasoning which should be mixed in thoroughly.

8. 쌈밥(ssambap) / Rice with Leaf Wraps

A traditional meal, where diners wrap their rice in various leafy vegetables.

9. 영양돌솥밥(yeongyang-dolsotbap) / Nutritious Stone Pot Rice

Rice, ginseng, chestnut, and jujubes, cooked and served in a hot stone pot. It comes with a soy sauce.

10. 오징어덮밥(ojingeo-deopbap) / Spicy Sautéed Squid with Rice

Stir-fried squid and vegetables, typically onion and carrot, in a spicy sauce. It is served on rice and mixed thoroughly.

11. 콩나물국밥(kongnamul-gukbap) / Bean Sprout Soup with Rice

Bean sprouts cooked in an aromatic anchovy stock. Rice added before serving and it is seasoned with shrimp sauce.

12. 잣죽(jatjuk) / Pine Nut Porridge

Smooth porridge made with rice and ground pine nuts.

13. 전복죽(jeonbokjuk) / Rice Porridge with Abalone

Rice porridge cooked with minced abalone. It is regarded as a delicacy.

14. 호박죽(hobakjuk) / Pumpkin Porridge

Sweet, mellow porridge made with pumpkin and sticky rice flour. Beans or

glutinous rice balls may also be added.

15. 흑임자죽(heugimjajuk) / Black Sesame and Rice Porridge

Smooth porridge made with rice and ground black sesame seeds. Salt or sugar may also be added.

16. 만두(mandu) / Mandu

Steamed mandu (Korean-style dumplings) made with meat and vegetables. The dough is distinctively delicate. Served boiled, steamed or fried.

17. 물냉면(mul-naengmyeon) / Chilled Buckwheat Noodle Soup

Noodles made with buckwheat and starch. Served in a chilled beef broth with pickled radish, sliced Korean pear and a hard-boiled egg. It is often served with a side dish of vinegar and mustard.

18. 비빔국수(bibim-guksu) / Mixed Noodles

Thin noodles mixed with a variety of vegetables in a hot, sweet sauce.

19. 비빔냉면(bibim-naengmyeon) / Spicy Mixed Buckwheat Noodles

Buckwheat noodles and vegetables, typically radish and Korean pear, in a red chili sauce.

20. 수제비(sujebi) / Sujebi(Korean Style Pasta Soup)

Soup made with small pieces of sujebi (handmade dumplings) in a stock.

21. 잔치국수(janchi-guksu) / Banquet Noodles

Thin noodles in a hot, clear stock. Topped with zucchini, chopped kimchi, and dried seaweed. It is often enjoyed on special occasions, especially weddings.

22. 쟁반국수(jaengban-guksu) / Jumbo Sized Buckwheat Noodles

A large platter of cold buckwheat noodles and vegetables, in a red chili sauce.

23. 칼국수(kalguksu) / Noodle Soup

Soup made with flat fresh wheat noodles, zucchini and potato. Soy sauce seasoning may also be added.

24. 갈비탕(galbitang) / Short Rib Soup

Soup made with simmered beef ribs and radish.

25. 감자탕(gamjatang) / Pork-on-the-Bone Soup with Potatoes

Pork backbone soup, made with potatoes, green cabbage leaves, and aromatic wild sesame seeds.

26. 곰탕(gomtang) / Thick Beef Bone Soup

Slowly simmered beef bone soup, served up with chopped green onion and salt.

27. 된장국(doenjangguk) / Soybean Paste Soup

Soup made with soybean paste, onion, zucchini, potato, and tofu, in an anchovy or beef stock.

28. 떡국(tteokguk) / Sliced Rice Cake Soup

Soup with sliced ovals of rice cake (Korean-style unsweetened rice cake) in a clear beef broth.

29. 떡만둣국(tteok-mandutguk) / Rice cake and Mandu Soup

A clear soup, made with rice cake (Korean-style rice cake) and mandu(Korean-style dumplings).

30. 만둣국(mandutguk) / Mandu Soup

Clear mandu(Korean-style dumplings) soup. Thin-skinned dumplings, filled with

minced meat and vegetables.

31. 매운탕(maeuntang) / Spicy Fish Soup

Stew consisting of seasonal freshwater fish, radish, and suk-gat (edible chrysanthemum). It has a rich, spicy flavor.

32. 미역국(miyeokguk) / Seaweed Soup

Seaweed soup made in a beef or anchovy stock. It is a popular birthday meal.

33. 북엇국(bugeotguk) / Dried Pollock Soup

Clear soup made with dried pollock, green onion, and garlic. A beaten egg is added just before serving.

34. 삼계탕(samgyetang) / Ginseng Chicken Soup

Whole young chicken stuffed with ginseng, sticky rice, Korean dates and garlic. It is widely recognized as an energy-boosting meal during summer.

35. 설렁탕(seolleongtang) / Ox Bone Soup

Nutritious soup made with beef bones and slices of beef. It is typically simmered overnight. Salt or seasoning may be added once served.

36. 우거지갈비탕(ugeoji-galbitang) / Cabbage and Short Rib Soup

Soup made with green cabbage leaves and soybean paste, in a short rib broth.

37. 육개장(yukgaejang) / Spicy Beef Soup

Spicy soup made with beef, leek, green bean sprouts, and bracken. It is widely recognized as an invigorating meal in the summertime.

38. 해물탕(haemultang) / Spicy Seafood Soup

Spicy stew made with seasonal seafood, radish, minari (Korean parsley), and suk-gat (edible chrysanthemum).

39. 김치찌개(kimchi-jjigae) / Kimchi Stew

Spicy stew made with ripened kimchi, pork, and tofu.

40. 된장찌개(doenjang-jjigae) / Soybean Paste Stew

Stew made with soybean paste, tofu, clams, and vegetables. It is served piping hot in an earthenware pot.

41. 부대찌개(budae-jjigae) / Spicy Sausage Stew

Stew consisting of ham, sausage, pork, kimchi, and tofu in a beef stock. It is cooked at the table.

42. 순두부찌개(sundubu-jjigae) / Spicy Soft Tofu Stew

Spicy stew containing soft tofu, seafood, and sometimes egg. It is served piping hot in an earthenware pot.

43. 청국장찌개(cheonggukjang-jjigae) / Rich Soybean Paste Stew

Thick, wholesome soybean paste stew, which is made with tofu, kimchi, and chilies.

44. 해물순두부찌개(haemul-sundubu-jjigae) / Seafood Soft Tofu Stew

Spicy stew containing soft tofu and seafood. It is served piping hot in an earthenware pot.

45. 곱창전골(gopchang-jeongol) / Spicy Beef Tripe Hot Pot

Beef tripe and vegetable hot pot. It is cooked at the table.

46. 국수전골(guksu-jeongol) / Noodles Hot Pot

Beef and vegetable hot pot, cooked at the table. Noodles are added just before it is served.

47. 두부전골(dubu-jeongol) / Tofu Hot Pot

A moderately spicy and well-presented hot pot, made with tofu, beef, and vegetables. It is cooked at the table.

48. 만두전골(mandu-jeongol) / Mandu Hot Pot

A mandu (Korean-style dumplings) hot pot containing pork and vegetables, in a beef stock. It is cooked at the table.

49. 불낙전골(bullak-jeongol) / Bulgogi and Octopus Hot Pot

A spicy hot pot made with bulgogi (beef in a soy sauce marinade) and octopus, cooked at the table.

50. 신선로(sinseollo) / Royal Hot Pot

A colorful assortment of pan-fried delicacies, in a clear stock. Historically, this meal was reserved for royalty.

51. 갈비찜(galbijjim) / Braised Short Ribs

Short ribs, cooked in a soy sauce seasoning with assorted vegetables, such as carrots, mushrooms and radish.

52. 닭백숙(dak-baeksuk) / Whole Chicken Soup

Simmered whole young chicken

53. 보쌈(bossam) / Napa Wraps with Pork

Thin slices of boiled pork, served with kimchi that is used to wrap the meat.

54. 수육(suyuk) / Boiled Beef or Pork Slices

Thinly-sliced boiled beef, served with a shrimp sauce dip.

55. 아귀찜(agwijjim) / Spicy Angler Fish with Soybean Sprouts

Angler fish, braised in a spicy sauce with bean sprouts and minari (Korean parsley).

56. 족발(jokbal) / Pigs' Trotters

Pigs' feet cooked in a spiced soy sauce. It often comes with a shrimp sauce dip.

57. 해물찜(haemuljjim) / Braised Seafood

A spicy seafood dish, typically made with shrimp, squid and crab. It is braised with bean sprouts and minari (Korean parsley).

58. 구절판(gujeolpan) / Platter of Nine Delicacies

A colorful platter of 8 julienned vegetables and beef, served with crepes in the center. It comes with a vinegar-soy sauce or mustard dip.

59. 나물(namul) / Vegetable Side Dishes

Blanched or stir-fried vegetables, seasoned in various ways.

60. 도토리묵(dotorimuk) / Acorn Jelly Salad

Acorn jelly salad mixed with carrot, cucumber, chili, and suk-gat (edible chrysanthemum). It is dressed with a soy sauce seasoning.

61. 오이선(oiseon) / Stuffed Cucumber

Cucumber stuffed with colorful ingredients, such as beef, carrot, and egg. It is dressed with a vinegar sauce.

62. 잡채(japchae) / Noodles with Sautéed Vegetables

A colorful dish made with glass noodles, beef, carrot, and spinach in a soy sauce seasoning.

63. 탕평채(tangpyeongchae) / Mung Bean Jelly Mixed with Vegetables and Beef

Slices of mung bean jelly mixed with stir-fried beef, green bean sprouts, minari (Korean parsley), and dried seaweed. Soy sauce provides the seasoning.

64. 해파리냉채(haepari-naengchae) / Jellyfish Platter

Thinly-sliced jellyfish and cucumber with a vinegar-mustard sauce. It is served cold.

65. 갈치조림(galchi-jorim) / Braised Cutlassfish

Braised cutlassfish with radish and chili, in a soy sauce or red chili sauce.

66. 고등어조림(godeungeo-jorim) / Braised Mackerel

Braised mackerel with radish and chili, in a soy sauce or red chili sauce.

67. 두부조림(dubu-jorim) / Braised Pan-Fried Tofu

Pan-fried tofu slices, braised in a soy sauce and chili powder.

68. 은대구조림(eundaegu-jorim) / Braised Cod

Braised cod with radish, in a soy sauce.

69. 궁중떡볶이(gungjung-topokki) / Royal Court Rice Cake

Stir-fried rice cake with beef, mushrooms and assorted vegetables, in a soy sauce.

70. 낙지볶음(nakji-bokkeum) / Stir-Fried Octopus

Octopus, onion and carrot, stir-fried in a red chili sauce.

71. 닭찜(dak-jjim) / Braised Chili Chicken

Chicken, potato, carrot, and onion braised in a red chili sauce.

72. 두부김치(dubu-kimchi) / Tofu with Stir-Fried Kimchi

Sliced tofu, served with stir-fried kimchi and pork.

73. 떡볶이(topokki) / Stir-Fried Rice Cake

A Korean dish that is stir-fried with rice cake, vegetables and fish cake in a spicy sauce.

74. 오징어볶음(ojingeo-bokkeum) / Stir-Fried Squid

Stir-fried squid with vegetables, in a red chili sauce.

75. 제육볶음(jeyuk-bokkeum / dwaejigogi-bokkeum) / Stir-Fried Pork

Stir-fried pork with onion, served in a spicy red chili sauce.

76. 곱창구이(gopchang-gui) / Grilled Beef Tripe

Grilled beef tripe, served up with a seasoned sesame sauce.

77. 더덕구이(deodeok-gui) / Grilled Deodeok

Grilled deodeok (a variety of bellflower) root, marinated in a red chili sauce.

78. 돼지갈비구이(dwaeji-galbi-gui) / Grilled Spareribs

Grilled spareribs, marinated in soy sauce or red chili sauce.

79. 떡갈비(tteokgalbi) / Grilled Short Rib Patties

Ground and grilled short ribs with green onion and garlic with soy sauce.

80. 똑배기불고기(ttukbaegi-bulgogi) / Bulgogi Hot Pot

Bulgogi (beef in a soy sauce marinade) cooked with vegetables and glass noodles, in a broth. It is cooked and served in an earthenware pot.

81. 로스편채(roseu-pyeonchae) / Pan-Fried Beef with Vegetables

Lean slices of beef, pan-fried and then eaten with julienned vegetables. It comes with a vinegary soy sauce dip and a mustard sauce.

82. 불고기(bulgogi) / Bulgogi

Thin slices of beef, marinated in a soy sauce, and usually grilled at the table.

83. 삼겹살(samgyeopsal) / Korean-Style Bacon

Rashers of bacon, grilled at the table and dipped in a mixture of sesame oil and salt.

84. 생선구이(saengseon-gui) / Grilled Fish

Grilled salted fish.

85. 소갈비구이(so-galbi-gui) / Grilled Beef Ribs

Grilled beef ribs, often marinated in a soy sauce.

86. 오리구이(ori-gui) / Grilled Duck

Slices of seasoned duck, typically grilled at the table.

87. 춘천닭갈비(Chuncheon-dak-galbi) / Spicy Grilled Chicken

Stir-fried chicken with onion, cabbage, and sweet potato in a spicy red chili seasoning.

88. 황태구이(hwangtae-gui) / Seasoned and Grilled Dried Pollock

Dried pollock, soaked and then grilled in a red chili sauce.

89. 감자전(gamjajeon) / Pan-Fried Potato

Pancake made with ground potato.

90. 계란말이(gyeran-mari) / Rolled Omelette

Thin, rolled omelette made with chopped carrot and spring onion.

91. 김치전(kimchijeon) / Kimchi Pancake

Pancake made with finely chopped kimchi.

92. 모듬전(modeumjeon) / Assorted Pan-fried Delicacies

Assorted pan-fried delicacies, including beef, fish fillets, mushrooms and zucchini. It comes with a soy sauce and vinegar dip.

93. 빈대떡(녹두빈대떡)(bindaetteok = nokdu-bindaetteok) / Mung Bean Pancake

Pancake made with ground mung bean, pork and kimchi. It comes with a soy sauce and vinegar dip.

94. 파전(pajeon) / Green Onion Pancake

A colorful pancake consisting of green onion, squid, shrimp, and oyster. It comes with a soy sauce and vinegar dip.

95. 해물파전(haemul-pajeon) / Seafood and Green Onion Pancake

Pancake made with green onion and seafood.

96. 생선회(saengseonhoe) / Sliced Raw Fish

Thinly-sliced raw fish. It is served with wasabi and soy sauce and a chili and vinegar dip.

97. 육회(yukhoe) / Korean Beef Tartare

Julienned raw beef seasoned with salt, garlic, and sesame oil. It is served with Korean pear and garlic on top.

98. 홍어회무침(hongeoheo-muchim) / Spicy Skate in Vinegar

Sliced and pickled skate, mixed with radish, Korean pear and minari (Korean parsley) in a red chili seasoning.

99. 겉절이(geotjeori) / Fresh Kimchi

Unfermented napa cabbage leaves dressed in kimchi sauce, served as a side dish.

100. 깍두기(kkakdugi) / Radish Kimchi

Diced radish kimchi seasoned with chili powder, leek, garlic, and fish sauce.

101. 나박김치(nabak-kimchi) / Chilled Water Kimchi

A pink-tinged kimchi made with napa, thinly-sliced radish, minari (Korean parsley), in water.

102. 배추김치(baechu-kimchi) / Kimchi

Cured and fermented napa cabbage kimchi, mixed with julienned white radish, leek, garlic, ginger, red chili powder, salt and fish sauce. This is the most common kind of kimchi.

103. 백김치(baek-kimchi) / White Kimchi

A mild variety of kimchi, made with cured napa cabbage, Korean pear, and minari (Korean parsley).

104. 보쌈김치(bossam-kimchi) / Wrapped Kimchi

Royal court kimchi wrapped around oyster, squid, Korean pear, and radish.

105. 오이소박이(oi-sobagi) / Cucumber Kimchi

Cucumber kimchi filled with chives, chili powder and garlic, seasoned with fish sauce.

106. 장아찌(jangajji) / Pickled Vegetables

Vegetables pickled in either soybean paste, soy sauce or red chili paste. Commonly used vegetables include radish, cucumber, chili, and garlic.

107. 간장게장(ganjang-gejang) / Soy Sauce marinated Crab

Fresh crab, marinated in a spiced soy sauce seasoning.

108. 젓갈(jeotgal) / Salted Seafood

Salted and fermented seafood side dishes. Commonly used ingredients are clam, shrimp, oyster, and pollock roe.

109. 경단(gyeongdan) / Sweet Rice Balls

Sticky rice balls, rolled in cinnamon, black sesame, or soybean powder.

110. 꿀떡(kkultteok) / Rice Cakes with Honey inside

Round, colorful rice cakes containing soft honey centers.

111. 백설기(baekseolgi) / Snow-White Rice Cakes

Steamed rice cakes.

112. 약식(yaksik) / Sweet Rice with Nuts and Jujubes

Steamed glutinous rice made with chestnuts, jujubes, pine nuts and cinnamon, in a honey and soy sauce seasoning.

113. 화전(hwajeon) / Flower Rice Cakes

Round, flat, glutinous rice cakes, decorated with edible flowers. They are often served with syrup.

114. 강정(gangjeong) / Sweet Rice Puffs

Sweet, hollow puffs made with glutinous rice flour and liquor. They are coated in honey and other ingredients, such as black bean, sesame seed, cinnamon, and pine nuts.

115. 다식(dasik) / Tea Confectionery

Sumptuous treats made with pine pollen or mung bean flour, and served with tea.

116. 약과(yakgwa) / Honey Cookies

Deep-fried cookies made with flour, sesame oil, Korean liquor, and honey.

117. 녹차(nokcha) / Green Tea

Tea made using the youngest and greenest leaves.

118. 매실차(maesilcha) / Asian Apricot Tea

Sweetened Asian apricot concentrate, diluted with hot or cold water to make a refreshing tea.

119. 수정과(sujeonggwa) / Cinnamon Punch

A classic, sweet punch, flavored with ginger, cinnamon, and persimmon.

120. 식혜(sikhye) / Rice Punch

A traditional, sweet-tasting drink made with malt and rice. It is also known as dansul. Always served cold.

121. 오미자화채(omija-hwachae) / Omija Punch

A pink, sweet-and-sour punch made from omija (magnolia fruit) decorated with Korean pear and pine nuts.

122. 유자차(yujacha) / Citron Tea

Sweetened citron concentrate, diluted with hot or cold water to make a refreshing tea.

123. 인삼차(insamcha) / Ginseng Tea

Traditional tea made from ginseng. A drop of honey is often added.

124. 한정식(hanjeongsik) / Traditional Korean Set Menus

Korean Table d'Hote

Slap-up meals (Korean traditional set menus) consisting of rice, stew, soup, plenty of side dishes, and desserts.