



bibida

STARTER

KOREAN STARTER

KIMCHI (김치) 🌱 Bibida homemade cabbage Kimchi	£4.00
NAMOOL SELECTION (모듬나물) 🌱 Spinach, radish, and bean sprouts	£8.50
KIMCHI PANCAKE (김치전) 🌱 Pancake made with chopped kimchi	£10.50
SEAFOOD PANCAKE (해물파전) Pancake made with spring onion and mixed seafood	£11.50
BEEF JAPCHAE (잡채) Stir-fried vermicelli with sliced beef & vegetables in a soy sauce seasoning	£11.00
DDUK BOK GI (떡볶이) 🌶️ Rice cake, fish cake, & egg with vegetable simmered in a spicy sauce (cheese optional £2.00)	£11.50
KANSHO SHRIMP (칸쇼새우) 🌶️ Deep-fried prawn in sweet and chili sauce	£15.50
KOREAN SPICY SALMON SALAD (연어무침샐러드) 🌶️ Slices of raw salmon in a special spicy sauce and fresh salad	£13.90
TOFU KIMCHI (두부김치) 🌶️ Stir-fried kimchi and pork, served with tofu	£12.50
KIM (김) 🌱 Pieces of crispy seaweed toasted in sesame oil	£2.50
STEAM RICE (공기밥)	£3.00



DEEP FRIED DUMPLINGS (5PCS)

VEG DUMPLING 🌱 Deep-fried vegetable dumplings served with soy sauce	£7.00
CHICKEN DUMPLING Deep-fried chicken dumplings served with soy sauce	£7.50
PRAWN DUMPLING Deep-fried prawn dumplings served with soy sauce	£8.00
KOREAN BBQ DUMPLING Deep-fried marinated beef dumplings served with soy sauce	£8.00

JAPANESE STARTER

MISO SOUP Miso soup with seaweed, tofu & spring onion	£3.00
EDAMAME 🌱 Steamed soy beans seasoned with salt	£4.50
SPICY EDAMAME 🌱 Pan-fried soybeans with homemade chili sauce	£5.00
AGEDASHI TOFU 🌱 Deep-fried tofu in a warm homemade tempura sauce	£7.00
PRAWN TEMPURA (6PCS) Served with tempura sauce	£13.50
TAKO-YAKI Octopus balls with mayo, brown sauce & dry bonito flakes	£8.50
GOMAWAKAME 🌱 Assorted seaweed salad with Japanese dressing	£6.50
ASSORTED VEGETABLE TEMPURA 🌱 Served with tempura sauce	£12.00
SALMON TATAKI Seared Salmon with house special dressing	£11.00
MAGURO TATAKI Seared tuna with house special dressing	£14.00
HAMACHI TATAKI Seared hamachi, spring onion & black tobiko with house special dressing	£14.50

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KOREAN MENU

bibida BBQ

Served fully cooked on a sizzling iron pan

BEEF BULGOGI (소불고기) £13.90

Thin slices of tender beef marinated in specially formulated soy sauce

PORK BULGOGI (돼지 불고기) £13.50

Marinated pork fillet with chili sauce

LA KALBI (LA 갈비) £16.50

Marinated short beef ribs with bones

PORK BELLY (삼겹살 볶음) £13.90

Non-marinated strips of three-layered pork belly served on a sizzling plate with salt, pepper & sesame oil dip"

CHEESE BULDAK (치즈 불닭) £16.50

Spicy fire chicken with cheese

TOFU TERIYAKI (두부 테리야끼) £13.50

Deep-fried tofu steaks & vegetables in teriyaki sauce

CHICKEN TERIYAKI £13.50

Grilled chicken & vegetables in teriyaki sauce

SALMON TERIYAKI (연어 테리야끼) £14.50

Grilled salmon & vegetables in teriyaki sauce



SIDE DISH FOR BBQ

SANGCHU (상추) £3.00

Fresh lettuce leaves

PAMUCHIM (파무침) £3.50

Seasoned spring onion salad

GARLIC & GREEN CHILLES (마늘, 고추) £3.00

SSAM DAIKON (쌈 무) £3.50

Pickled korean radish slices

bibida KFC

Korean fried boneless chicken (뼈없는 치킨)

ORIGINAL KFC (후라이드 치킨) £16.50

Deep-fried chickens with plain flavor
Small portion available £8.50

SWEET CHILLI KFC (양념 치킨) £17.50

Deep-fried chickens with sweet chili sauce
Small portion available £9.50

SWEET SOY KFC (간장 치킨) £17.50

Deep-fried chickens with sweet soy sauce
Small portion available £9.50

PADAK CHICKEN (파닭 치킨) £18.50

Shredded spring onions with mustard soy sauce

PICKLED RADISH (치킨 무) £3.50



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DOLSOT BIBIMBAP

(돌솥 비빔밥)

Bibimbap served in a sizzling hot stone bowl. It comes rice, sauteed seasoned vegetables, egg yolk and the chilli paste. (Served with miso soup)



TOFU (WITHOUT EGG) 	£13.00
CHICKEN	£13.50
SPICY PORK	£13.50
BEEF	£14.50
SEAFOOD	£14.90
YUK-WHE (육회돌솥비빔밥)	£15.50
Thin strips of beef sashimi with rice in hot stone bowl, seasoned veg and fresh egg yolk	

SOUP AND STEW

Served with steam rice

KIMCHI STEW (김치찌개) 	£13.50
A spicy stew made with ripened kimchi, pork, and tofu	
SPICY SOFT TOFU STEW (순두부찌개) 	£13.90
Spicy tofu stew containing soft tofu, mixed seafood and egg	
BEEF SHORT RIB SOUP (갈비탕)	£14.50
Soup made with simmered beef short ribs and radish. Served with vermicelli noodles	
WOOGOJI GAMJA TANG (우거지감자탕) 	£15.00
Delicate soup made from chucks of pork ribs and vegetable	
GINSENG CHICKEN SOUP (삼계탕)	£17.50
Whole chicken, garlic, ginseng and rice in mild chicken soup	



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DONBURY

Served with rice

EGG FRIED RICE 계란 볶음밥) £10.00

KIMCHI FRIED RICE (김치 볶음밥) £11.90

A spicy dish consisting of fried rice and chopped kimchi topped with a fried egg

MARINATED BEEF WITH RICE (소불고기 덮밥) £13.90

Stir-fried marinated beef & vegetables

SPICY PORK WITH RICE (제육 덮밥) £13.50

Spicy stir-fried pork & vegetables

SPICY CHICKEN WITH RICE £13.00

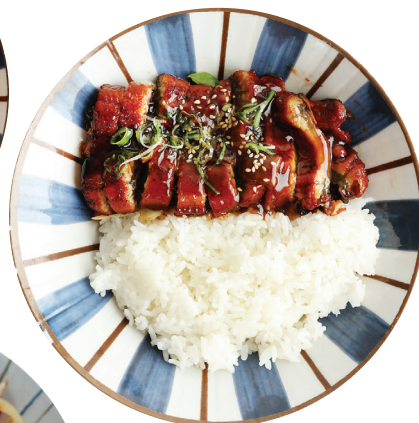
Spicy stir-fried chicken & vegetables

CHICKEN KATSU CURRY WITH RICE (치킨 커리) £13.00

Deep-fried breaded chicken with Japanese curry sauce

GRILLED EEL WITH RICE (장어 덮밥) £18.50

Rice topped with grilled eel coated with a special sauce



NOODLES

YAKISOBA (볶음야끼소바) £10.90

Add seafood, pork, beef or chicken £2.50

SPICY MIXED SEAFOOD NOODLE (짬뽕) £14.90

Mixed seafood with noodle in a spicy soup

JAJANGMYEON (짜장면) £12.90

Noodles in black bean sauce with pork

KOREAN STYLE COLD NOODLE SOUP (물냉면) £13.50

Buckwheat noodles and vegetables, topped with radish, sliced cucumber & beef



JAPANESE RAMEN

MISO RAMEN £13.50

Miso-infused broth with slice of pork belly or tofu egg, park choy, bean sprouts, bamboo shoots, and spring onion

NINNIKU RAMEN £14.90

Chicken broth with slice of pork belly, egg, park choy, spring onion, bamboo shoots, and garlic paste, fried garlic, and fried garlic oil

KARA RAMEN £15.00

Chicken broth with slice of pork belly, spicy minced pork, egg, park choy, bean sprouts, bamboo shoots, and spring onion

EXTRA TOPPING

• Char Siu Pork Belly	£3.00	• Egg	£1.50
• Teriyaki Chicken	£3.00	• Bamboo Shoot(v)	£1.50
• Red Ginger (v)	£1.50	• Fresh Tofu(v)	£ 2.00

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SUSHI MENU

NIGIRI (2pc)

SAKE (Salmon)	£5.90
MAGURO (Tuna)	£7.50
CHOTORO (Medium Fatty Tuna)	£10.50
OTORO (Fatty Tuna)	£12.00
HAMACHI (Yellow Tail)	£8.20
TAI (Seabream)	£6.50
SUZUKI (Sea bass)	£6.50
UNAGI (Fresh Water Eel)	£7.00
EBI (Cooked Prawn)	£4.60
HOTATE (Scallop)	£7.50

NIGIRI SET

SALMON LOVE SET (POPULAR)	£16.50
5pcs of salmon nigiri, 3pcs of salmon sashimi & 6pcs salmon avocado uramaki	
MO MO SET	£21.90
1pc of salmon, tuna, sea bass, sea bream, hamachi, saba, prawn & 6pcs salmon avocado uramaki	
KIKU SET (POPULAR)	£40.50
Nigiri: Salmon 2, tuna 2, sea bass 2, prawn 2 Sashimi: Salmon 3 tuna 3 sea bass 3 Uramaki: Salmon avocado uramaki 6pcs	



MO MO SET



SALMON LOVE SET



KIKU SET

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SASHIMI (3pc)

SAKE (Salmon)	£6.50
MAGURO (Tuna)	£8.50
CHOTORO (Medium Fatty Tuna)	£12.00
OTORO (Fatty Tuna)	£13.95
HAMACHI (Yellow Tail)	£9.90
TAI (Seabream)	£7.90
SUZUKI (Sea bass)	£7.90
HOTATE (Scallop)	£8.50



SASHIMI SET

SANPIN (POPULAR) 9pcs of sashimi : Salmon, tuna, seabass	£18.50
SASHIMI MORI SET 15pcs of Sashimi : Salmon, tuna, seabass, hamachi, seabream	£30.50
SAKURA SASHIMI SET 21pcs of Sashimi : Salmon, tuna, seabass, hamachi, sea bream, saba, scallop	£42.50



TEMAKI SUSHI

Hand roll sushi

SALMON & AVOCADO	£4.50
CRUNCHY PRAWN & AVOCADO	£4.70
SPICY TUNA & CUCUMBER	£4.80
BBQ EEL & CUCUMBER	£5.20



HOSO MAKI

CUCUMBER	🍋	£4.50
AVOCADO	🍋	£4.90
SALMON		£5.50
TUNA		£6.00



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URAMAKI

Inside-out rolls

SALMON & AVOCADO ROLL £7.90
Salmon, avocado & sesame

CRUNCHY PRAWN & AVOCADO ROLL £7.90
Deep fried prawn, avocado & sesame topped with unagi sauce

CALIFORNIA ROLL £7.80
Crab meat, avocado, cucumber & tobiko

PHILADELPHIA ROLL £8.50
Salmon, cream cheese, cucumber & avocado with spicy mayo & unagi sauce

SPICY SALMON ROLL £8.80
Salmon, spring onion & topped with spicy mayo

SPICY TUNA ROLL £9.00
Tuna, spring onion & topped with spicy mayo

NEGI HAMACHI ROLL £9.80
Hamachi, spring onion & sesame

SIGNATURE ROLLS

SALMON LOVE ROLL £14.95
Salmon, avocado & cucumber topped with sliced salmon with mayo & unagi sauce

CRUNCH ROLL £16.50
Salmon, prawn tempura, avocado & cucumber with spicy mayo & unagi sauce

TUNA LOVE ROLL £16.90
Tuna, avocado & cucumber topped with sliced tuna, tobiko black & spring onion with spicy mayo

RAINBOW ROLL £17.50
Crabmeat, cucumber, avocado, topped with slices of salmon, tuna, hamachi, eel, prawn, avocado in mayo & unagi sauce

DRAGON ROLL £17.50
Deep-fried king prawn, avocado & cucumber topped with sliced unagi & spring onion with unagi sauce

SPIDER ROLL £17.50
Softshell crab, avocado, cucumber topping with tobiko orange with spring onion with mayo & unagi sauce

VEGETABLE ROLL £13.90
Assorted vegetable tempura with homemade veggie sauce



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DRINKS MENU

WHITE WINE

	175ML	BOTTLE
PARINI, PINOT GRIGIO DELLE VENEZIE, ITALY Distinctive nose of wild flowers, with touches of citrus and pink grapefruit, dry, but not excessively so, soft, fresh and lively with notes of ripe pear.	£7.00	£24.75
KLEINE ZALZE, CELLAR SELECTION CHARDONNAY, WESTERN CAPE, SOUTH AFRICA A vibrant, lively wine with aromas of green melon and pear. The palate shows peach, citrus and a touch of minerality.	£8.50	£29.50
LEEFIELD STATION, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND A deliciously ripe, perfumed nose of lime zest, passionfruit and grapefruit gives way to a mineral palate full of exotic fruits and herbs.		£36.00

RED WINE

	175ML	BOTTLE
CASTILLO DE MUREVA, ORGANIC TEMPRANILLO, CASTILLA, SPAIN Deep cherry red in colour with aromas of strawberries and forest fruits. This is a smooth and well-balanced red wine.	£8.00	£29.50
CÔTES DU RHÔNE, LES ABEILLES, FRANCE Seductive nose of small red fruits, coriander and bay leaf. Fresh and silky on the palate, the aromas follow through on to the mouth prolonged by notes of liquorice and spice.		£33.50

ROSE WINE

	175ML	BOTTLE
GRANFORT ROSÉ DE CINSAULT, PAYS D'OC, FRANCE This delicious, pale-coloured rosé is made using Cinsault grapes. Light and clean with notes of strawberry and a touch of strawberry.	£7.90	£28.00

SPARKLING WINE

	175ML	BOTTLE
CONTI D'ARCO PROSECCO BRUT, ITALY	£7.50	£28.50
This wine is classic Prosecco with an abundance of fizz and a wonderful palate of fresh apple, pear and a just a hint of white peach.		

JAPANESE SAKE

	250ML	BOTTLE
HOUSE SAKE (COLD/HOT)	£13.50	
YUZU & ELDERFLOWER (SPARKING SAKE SPRITZ)	£6.90	
Rich, floral sake aroma is joined by the distinct scents of elderflower and the slightly sweet citrus of yuzu.		
LYCHEE & GREEN TEA (SPARKLING SAKE SPRITZ)	£6.90	
Combined with the crisp, grassy and vegetal flavours of green tea, bring rounded sweetness and gentle tannins to the deep, earthy notes of Junmai Saké.		
OZEKI HANA AWAKA SPARKLING (COLD)	£14.50	
Medium sweetness, fruity flavour texture like champagne (ABV 6.80%)		
KUBOTA JUNMAI DAIGINJO (COLD)	£28.00	£72.00
Dry, clean and smooth sake with a lovely crisp, sharp finish. Classic floral ginjo aromas followed by rich autumn fruits and pleasing acidity (ABV 15.60%)		
DASSAI JUNMAI DAIGINJO 45 (COLD)		£72.00
Richly flavoured with well balanced savoury note (ABV 16%)		

SOJU (KOREAN RICE SPIRITS, BOTTLE)

JINRO 진로 (ABV 16.90%)	350ML	£13.50
CHAMYISEUL 참이슬 (ABV 17.80%)	360ML	£13.50
FRUIT SOJU (과일소주)	360ML	£13.50
Grape (ABV 13%)		
MAKGEULLI 막걸리	750ML	£16.50
Korean Rice Wine (ABV 6%)		
SEOLJUNGMAE 설중매	385ML	£18.00
Premium Korean Plum Liquor (ABV 14%)		

BEER

ASAHI SUPER DRY (ABV 5.2%)	330ML	£4.90
ASAHI SUPER DRY (ALCOHOL FREE) (ABV 0%)	330ML	£4.90
CASS (카스) Korean Leger (ABV 4.5%)	330ML	£4.90
KIRIN ICHIBAN (ABV 4.6%)	330ML	£5.50

SOFT DRINKS

STILL WATER/SPARKLING WATER	330ml / 500ML	£3.00 / £5.00
COCA COLA/DIET COKE/SPRITE		£3.50
ORANGE JUICE		£3.50
ALOE JUICE		£3.50
LEMONADE		£3.50
BONG BONG GRAPE JUICE		£3.80
SHIK HYE KOREAN RICE PUNCH		£3.80
SOO JEONG GWA KOREAN CINNAMON PUNCH		£3.80

TEA

JAPANESE GREEN TEA (HOT/COLD)	£3.50
KOREAN BARLEY TEA 보리차 (HOT/COLD)	£3.50
ICE OOLONG TEA (COLD)	£3.50
HONEY CITRON TEA(HOT/COLD)	£4.00

DESSERT

ICE CREAM (1 SCOOP)

Macha	£3.50
Chocolate	£3.50
Vanila	£3.50

ICE MOCHI

Ice cream wrapped in rice cake (choose 3 from)
Green tea, Chocolate, Salted caramel, Vanilla

£6.50

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Thank you for visiting us



감사합니다

