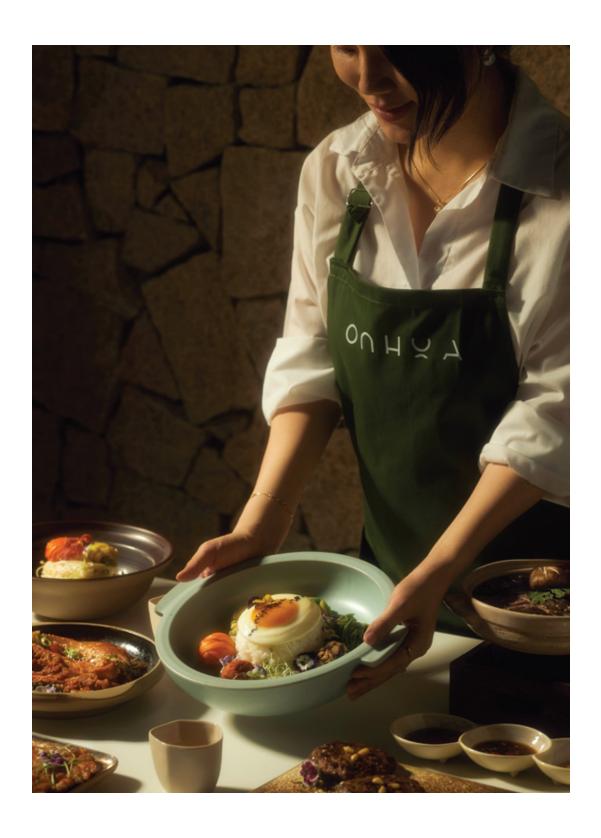
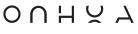
O U H Z A

COMFORT KOREAN FUSION

"A taste of warmth in the ordinary"
Good memories are made through the sharing of a warm meal.





ON HOA | ÔN HÒA | 온화

: mild, gentle, quiet

ONHOA is a word that has the same pronunciation and meaning in Korean and Vietnamese.

We at Raum are pleased to introduce comfort Korean food and space in Vietnam. ONHOA is a space we have created where good memories can be made through the sharing of a warm meal.

ONHOA là từ có cách phát âm cũng như nghĩa tiếng Hàn và tiếng Việt tương đồng nhau.

Chúng tôi mong muốn giới thiệu ẩm thực và không gian Hàn Quốc tại Việt Nam qua góc nhìn của Raum. Chúng tôi mong muốn cùng với khách hàng tạo nên những kỷ niệm đẹp tại ONHOA.

온화는 한국과 베트남이 같은 발음과 뜻을 가진 단어입니다. 한국적인 음식과 공간을 베트남에서 라움의 시선으로 새롭게 소개하고자 합니다.

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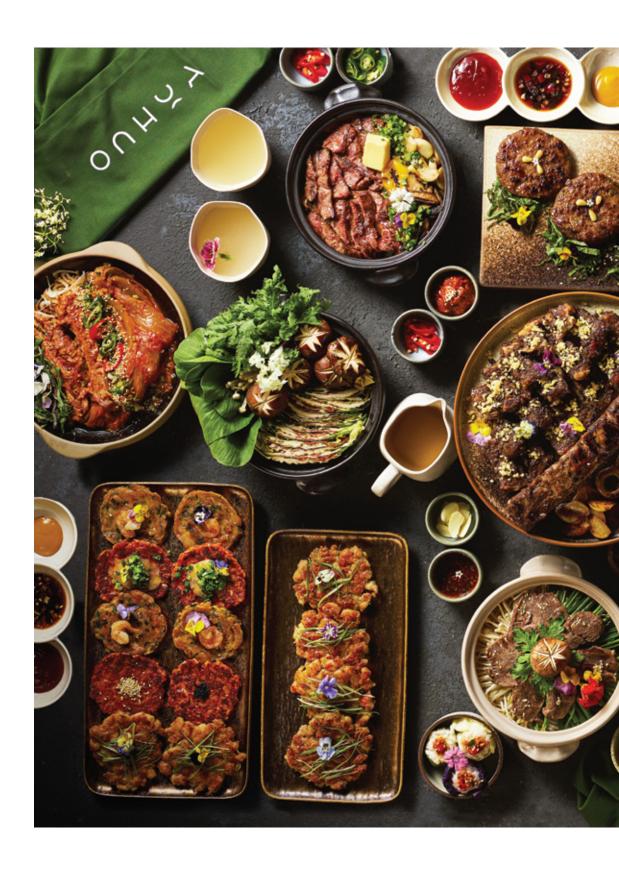
Design by

FORM AND MATTER X RAUM

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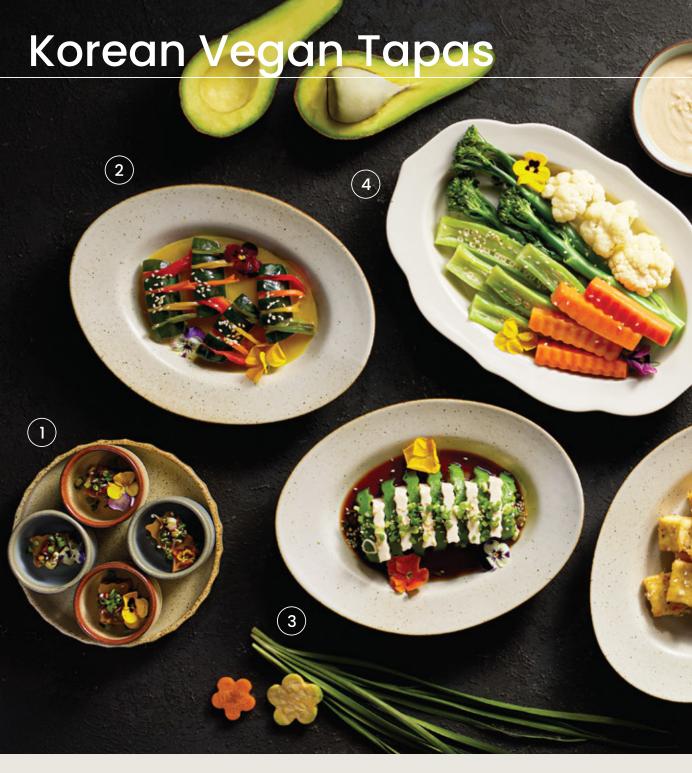








A taste of warmth in the ordinary



1) K	orean Acorn Jelly (Dotorimuk)	39.000₽
2 C	ucumber Rolls	39.000₽
3 A	vocado Tofu Salad	80.000₽
(4) S1	teamed Vegetables with Tofu Sauce	€0.000



5	Korean Fried Tofu	80.000 ^Đ
6	Vietnamese Spring Rolls	90.000 ^Đ

7 Crispy Zucchini and Tofu 90.000^b

(8) Perilla Seed Stir-Fried Mushrooms 90.000^b



9	Beef Pancake Crisps in Rice Paper	80.000 ^Đ
10	Duck Salad Wraps	90.000 ^Đ
11)	Beef Salad Wraps	90.000 ^Đ
(12)	Shiitake Mushroom Pancake	90.000₽



13	Bossam	120.000 ^Đ
14	Seaweed Soup	120.000 ^Đ
15	Savory Smoked Duck	140.000 ^Đ

16 Onhoa Duck Salad 140.000^b

Buchimgae

The crispy and flavorful Korean pancake is made by pan-frying a batter mixed with vegetables and a choice of Kimchi, Shrimp, or Chicken. Golden and crunchy on the outside yet soft inside, it is a beloved dish enjoyed as a snack, a side, or the perfect pairing to the traditional Korean rice wine (makgeolli).









Noodles

[Vegan] ONHOA Signature Noodle 190.000[®]

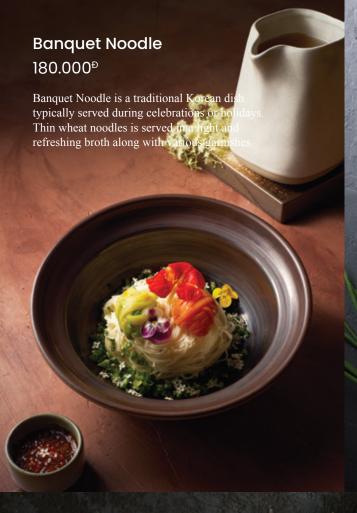
Onhoa Signature Noodle is a traditional Korean dish featuring buckwheat noodles served with minari, a type of water celery, drizzled with perilla oil. The noodle is known for its chewy texture and nutty flavor. Minari adds a refreshing crunch and aromatic taste, making it a healthy complement to the noodles.

[Vegan] Vegi Japchae 180.000⁵

Vegetable japchae is a traditional Korean dish made by stir-frying dangmyeon noodles with a variety of vegetables. The noodles, made from sweet potato starch, have a chewy texture. The harmony of diverse ingredients enhances the overall taste, making vegetable japchae a popular choice for celebrations and special occasions and a delightful side dish with rice.







Jajang Myeon 190.000⁵

Jajang Myeon is a dish that features noodles tossed in black jajang sauce with pork and various vegetables, topped with sunny side up egg. The noodles are chewy, and the jajang sauce is characterized by its rich and savory flavor.



Onhoa's Spicy Noodle is enjoyed with pork cooked sous vide and then grilled with a torch. This dish is seasoned with red pepper paste and sesame oil for a refreshing and spicy taste.

Rice

ONHOA Ssam-bap

Option DVegan Sauce Meat Sauce

2ea 50.000^b 4ea 100.000^b 8ea 200.000^b

Ssam-bap cherishes Korean tradition where tender rice and vibrant ingredients are wrapped in fresh vegetables. Paired with a variety of Onhoa's signature Ssam-bap sauces, this dish offers a wholesome, refreshing taste, blending delightful flavors in every bite.





Pot Rice

Dongpo Pot rice 280.000[₽]

Dongpo Pot Rice is a dish made by simmering pork belly with soy sauce, sugar, and various spices for a long time, resulting in a tender and richly flavored dish, served warm on top of rice.

Bulgogi Pot Rice 320.000⁵

Bulgogi Pot Rice is a delicious Korean dish made by marinating thinly sliced beef in a mix of soy sauce, sugar, garlic, and onions. The grilled, marinated beef is known for its tender and sweet-savory flavor. This dish is served on top of rice.





Seafood Pot Rice 320.000^Đ

Seafood Pot Rice is a flavorful dish featuring fresh octopus, oysters, and scallops cooked together with rice. This allows the rich essence of the seafood to infuse every grain. Served with shredded radish and Onhoa soy sauce to enhance its robust taste.

Steak Pot Rice

Steak Pot Rice is a delicious dish featuring juicy beef steak, expertly grilled and cooked with hot rice to infuse it with the deep flavors of the meat. Served with grilled vegetables and Onhoa special sauce to complete a perfect meal.

Hot Pot

Rice Small bowl (1 person) 20.000[®] Big bowl (2-3 persons) 50.000[®]

Beef Shank Soup

Single plate 260.000^{D} Sharing plate 580.000^{D} 520.000^{D}

Beef Shank Soup is a traditional Korean hot pot dish crafted with tender arong satay from the beef chuck, delivering a rich and deep flavor. Simmered with an assortment of vegetables in a steaming pot, it offers a soft texture and hearty broth for a comforting meal.



Bulgogi Hot Pot Single plate

280.000₽

Bulgogi Hot Pot features thinly sliced beef marinated in a special sauce, cooked directly in simmering broth. Enhanced with a variety of vegetables, noodles, and mushrooms, it blends rich flavors and nutrition, with the meat infusing the broth for a warm, savory experience.





Meat

Rice Small bowl (1 person) 20.000^B | Big bowl (2-3 persons) 50.000^B

Ssam set (Various vegetables and SsamJang Sauce) 30.000[®]

Galbi Patties

2ea 150.000^b 3ea 200.000^b

Grilled Galbi Patties are a traditional Korean dish made from finely minced beef. The meat is seasoned with soy sauce, sugar, garlic, and pepper, then shaped into palm-sized patties. This grilled dish offers a sweet-savory flavor and tender texture for a warm, satisfying meal.

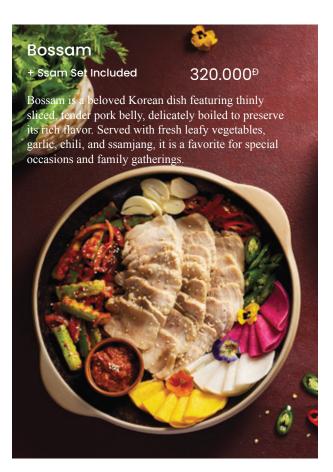
Caramelized Dongpo Pork 250.000°

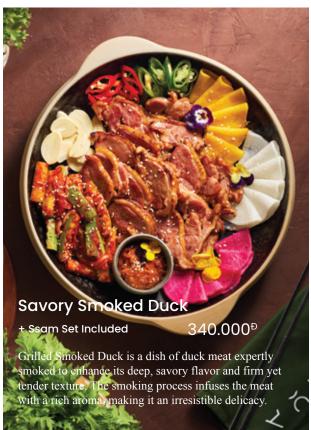
Caramelized Dongpo Pork is a delicacy, prepared by seasoning premium pork with soy sauce, sugar, green onions, and ginger, slowly simmering for hours over low heat. This time-honored method yields a tender, succulent texture and a rich harmony of sweet, caramelized sauce and deep flavors. Perfectly paired with warm rice or noodles, this dish is a heartfelt centerpiece for special occasions or to honor esteemed guests.





















Marinated Grilled Beef Ribs

+ Ssam Set Included

600.000 €

Premium beef spare ribs, marinated in a special blend of soy sauce, garlic, and sugar, are first slow-cooked sous vide for ultimate tenderness, then expertly grilled. The result is a melt-in-your-mouth texture with a perfect balance of sweet and savory flavors.

Beverages



Tea Pot (Hot)

ONHOA Blended Green Tea

Small Pot (for 2) 100,000^b

Big Pot (for 4) 140,000^b

Soft Drinks

Coke | Sprite 50,000[₽]

Bundaberg 90,000[₽]

Ginger Beer | Pink Grapefruit | Guava | Blood Orange

Chill Kombucha 120,000[₽]

Original | Apple Champagne

Sparkling Water (1L) 120,000[₽]

Alcohol



Beer Sapporo Hoegaarden	90,000₽
Maksa Rice Wine Cocktail	100,000₽
Soju Cham Origial 20% Green grape 13% Saero 16%	140,000₽
Banana Flavored Makgeolli 4%	170,000₽
Makgeolli (Original) 5.8%	200,000₽
Bokbunja Wine 15%	420,000 ^Đ
White Wine	600,000 ^Đ
Red Wine	600,000 [₽]

ON HOA BY RAUM

RAUM [noun] "space, area, room"

Raum is a German word used for "spaces". We at Raum have dreamt of creating spaces for the people around us; abundant spaces for people who create our community, who are part of our every day lives.

Raum spaces are places where we can sit together and eat, drink, talk, and connect together - enriching each other's lives through learning and sharing values and skills. Not alone, but together.

Raum is a space for together-ness. Community.

독일어로 '공간'을 뜻하는 '라움 RAUM'

라움은 사람과 사람을 위한 공간을 창조하고자 합니다.

함께 모여 먹고 마시고 웃음과 눈물로 대화하고, 배움으로 일상을 풍성하게 하고, 서로의 재능을 합리적인 가격에 소비하고, 삶의 터전을 더욱 풍성하게 하는 모든것들이 이루어 지는 공간. 개인이 아닌 공동체를 담아내는 공간.

GOOD PEOPLE MAKE GOOD PLACES GOOD CONVERSATIONS MAKE ABUNDANT PLACES

좋은 사람이 좋은 장소를 만듭니다 좋은 대화는 풍성한 장소를 만듭니다



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