

BY RAUM

# ONHUA

COMFORT KOREAN FUSION



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



ONHUA  
COMFORT KOREAN FUSION

# 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.  
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좋은 추억들이 쌓여가기를 원합니다.

Design by

FORM AND MATTER x RAUM

@fo\_ma\_design



@onhoa\_by\_raum











A taste of warmth in the ordinary



# Korean Vegan Tapas



- |   |                                    |                     |
|---|------------------------------------|---------------------|
| ① | Korean Acorn Jelly (Dotorimuk)     | 39.000 <sup>Đ</sup> |
| ② | Cucumber Rolls                     | 39.000 <sup>Đ</sup> |
| ③ | Avocado Tofu Salad                 | 80.000 <sup>Đ</sup> |
| ④ | Steamed Vegetables with Tofu Sauce | 80.000 <sup>Đ</sup> |





- |   |                                   |                     |
|---|-----------------------------------|---------------------|
| ⑤ | Korean Fried Tofu                 | 80.000 <sup>Đ</sup> |
| ⑥ | Vietnamese Spring Rolls           | 90.000 <sup>Đ</sup> |
| ⑦ | Crispy Zucchini and Tofu          | 90.000 <sup>Đ</sup> |
| ⑧ | Perilla Seed Stir-Fried Mushrooms | 90.000 <sup>Đ</sup> |



# Korean Tapas



- |   |                                   |                     |
|---|-----------------------------------|---------------------|
| ⑨ | Beef Pancake Crisps in Rice Paper | 80.000 <sup>Đ</sup> |
| ⑩ | Duck Salad Wraps                  | 90.000 <sup>Đ</sup> |
| ⑪ | Beef Salad Wraps                  | 90.000 <sup>Đ</sup> |
| ⑫ | Shiitake Mushroom Pancake         | 90.000 <sup>Đ</sup> |





13	Bossam	120.000 <sup>Đ</sup>
14	Seaweed Soup	120.000 <sup>Đ</sup>
15	Savory Smoked Duck	140.000 <sup>Đ</sup>
16	Onhoa Duck Salad	140.000 <sup>Đ</sup>



# 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).





## Chicken Buchimgae

2ea 110.000<sup>Đ</sup>

4ea 220.000<sup>Đ</sup>



## Buchimgae Platters

5ea 150.000<sup>Đ</sup>

10ea 250.000<sup>Đ</sup>



# Noodles

[Vegan]

## ONHOA Signature Noodle

190.000<sup>Đ</sup>

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

180.000<sup>Đ</sup>

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.





## Banquet Noodle

180.000<sup>Đ</sup>

Banquet Noodle is a traditional Korean dish typically served during celebrations or holidays. Thin wheat noodles is served in a light and refreshing broth along with various garnishes.



## Jajang Myeon

190.000<sup>Đ</sup>

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.



## Korean Spicy Noodle 🌶️ [Cold]

190.000<sup>Đ</sup>

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 □ Vegan Sauce □ Meat Sauce

2ea 50.000<sup>Đ</sup>

4ea 100.000<sup>Đ</sup>

8ea 200.000<sup>Đ</sup>

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.







**ONHOA Bibimbap**  
200.000<sup>Đ</sup>

Bibimbap is a beloved Korean classic featuring a bowl of warm rice crowned with colorful vegetables, a perfectly cooked egg, and your choice of chili pepper paste or soy sauce. Known for its nourishing balance and rich flavors, this dish comes alive when mixed together, creating a delicious harmony.



# Pot Rice

## Dongpo Pot rice

280.000<sup>Đ</sup>

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

320.000<sup>Đ</sup>

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<sup>Đ</sup>

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

370.000<sup>Đ</sup>

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<sup>Đ</sup>    |    Big bowl (2-3 persons)    50.000<sup>Đ</sup>

## Beef Shank Soup

Single plate    260.000<sup>Đ</sup>  
Sharing plate    ~~580.000<sup>Đ</sup>~~ → 520.000<sup>Đ</sup>

Beef Shank Soup is a traditional Korean hot pot dish crafted with tender arang 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<sup>Đ</sup>

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.







## Mille-Feuille Hot Pot

Single plate  
Sharing plate

260.000<sup>Đ</sup>  
~~520.000<sup>Đ</sup>~~ → 460.000<sup>Đ</sup>

Our Mille-Feuille Hot Pot features a harmonious blend of tender beef and vegetables, gently steamed in a rich broth. As the flavors meld, this dish highlights the natural freshness of each ingredient, making it a perfect communal delight to share with loved ones.

# Meat

**Rice**    small bowl (1 person)    20.000<sup>Đ</sup>    |    Big bowl (2-3 persons)    50.000<sup>Đ</sup>

**Ssam set**    (Various vegetables and SsamJang Sauce)    30.000<sup>Đ</sup>

## Galbi Patties

2ea    150.000<sup>Đ</sup>  
3ea    200.000<sup>Đ</sup>

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<sup>Đ</sup>

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.







## Onhoa Signature Stir-Fried Pork

+ Ssam Set Included

280.000<sup>Đ</sup>

Onhoa Signature Stir-Fried Pork is a bold and flavorful Korean dish, made with pork belly and pork skin stir-fried in gochujang and a blend of savory seasonings. Cooked with fresh onions, green onions, and garlic, this dish is best enjoyed with rice, offering a perfect balance of spice and richness.



## Bossam

+ Ssam Set Included

320.000<sup>Đ</sup>

Bossam is a beloved Korean dish featuring thinly sliced, tender pork belly, delicately boiled to preserve its rich flavor. Served with fresh leafy vegetables, garlic, chili, and ssamjang, it is a favorite for special occasions and family gatherings.



## Savory Smoked Duck

+ Ssam Set Included

340.000<sup>Đ</sup>

Grilled Smoked Duck is a dish of duck meat expertly smoked to enhance its deep, savory flavor and firm yet tender texture. The smoking process infuses the meat with a rich aroma, making it an irresistible delicacy.



## Onhoa Duck Salad

360.000<sup>Đ</sup>

A refreshing chilled dish featuring tender boiled duck, paired with crisp vegetables and a tangy mustard vinegar sauce. The chewy texture of the duck and the vibrant flavors make it a perfect summertime favorite.







## Onhoa's Smoked Duck with Bok Choy

360.000<sup>Đ</sup>

Onhoa's Smoked Duck with Bok Choy is prepared with our secret seasoning blend, enhancing the rich flavor of the meat, stir-fried with fresh mushrooms, green onions, and chili peppers. Perfectly paired with rice, this dish is also a popular accompaniment to drinks.





## Galbi Pork Ribs 🌶️

Single plate

300.000<sup>B</sup>

Sharing plate

590.000<sup>B</sup>

Succulent pork ribs marinated in a bold blend of soy sauce, gochujang, garlic, and ginger, then slow-cooked until irresistibly tender. The deep infusion of flavors creates a rich, spicy, and savory taste that is deeply satisfying.





## Braised Pork Ribs with Aged Kimchi

Single plate

370.000<sup>Đ</sup>

Sharing plate

620.000<sup>Đ</sup>

Traditional Korean dish of tender pork short ribs combined with mukeunji - aged, fermented kimchi. This preparation develops a deep, tangy flavor. Slowly simmered together, the result is a rich, aromatic dish best enjoyed with steamed rice.









**Marinated Grilled Beef Ribs**

+ Ssam Set Included

800.000<sup>Đ</sup>

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<sup>Đ</sup>

Big Pot (for 4) 140,000<sup>Đ</sup>

## Soft Drinks

Coke | Sprite | Coca Zero 50,000<sup>Đ</sup>

Bundaberg 90,000<sup>Đ</sup>

Ginger Beer | Pink Grapefruit |  
Guava | Blood Orange

Chill Kombucha 120,000<sup>Đ</sup>

Original | Apple Champagne

Sparkling Water (1L) 120,000<sup>Đ</sup>



# Alcohol



Makgeolli (Korean Rice Wine)

<b>Beer</b> Sapporo   Hoegaarden Heineken   Tiger Crystal	90,000 <sup>Đ</sup>
<b>Maksa</b> Rice Wine Cocktail	100,000 <sup>Đ</sup>
<b>Soju</b> Cham Original 20%   Green grape 13%   Saero 16%	140,000 <sup>Đ</sup>
<b>Banana Flavored Makgeolli</b> 4%	170,000 <sup>Đ</sup>
<b>Makgeolli (Original)</b> 5.8%	200,000 <sup>Đ</sup>
<b>Bokbunja Wine</b> 15%	420,000 <sup>Đ</sup>
<b>White Wine</b>	600,000 <sup>Đ</sup>
<b>Red Wine</b>	600,000 <sup>Đ</sup>

## 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'

**라움**은 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



# ONHOA

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

**OPEN EVERY DAY**

11:00AM ~ 9:00PM (Last order: 8PM)



@onhoa\_by\_raum