

BY RAUM

ON HUA

COMFORT KOREAN FUSION



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



AHO

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.
한국적인 음식과 공간을 베트남에서 라움의 시선으로 새롭게 소개하고자 합니다.

좋은 사람들과 함께하는 한끼의 식사를 통해서,
좋은 추억들이 쌓여가기를 원합니다.

Design by

FORM AND MATTER X RAUM

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@onhoa_by_raum







A taste of warmth in the ordinary

Korean Vegan Tapas

1

2



① **Korean Acorn Jelly (Dotorimuk)**
Thạch sôi Hàn Quốc

39.000^Đ

② **Steamed Vegetables with Tofu Sauce**
Rau củ hấp cùng sốt đậu hủ

80.000^Đ

③ **Korean Fried Tofu**
Đậu hũ chiên kiểu Hàn

80.000^Đ



4	Vietnamese Spring Rolls Gỏi cuốn Việt Nam	90.000đ
5	Crispy Zucchini and Tofu Bí ngòi cuộn đậu hũ chiên giòn	90.000đ
6	Perilla Seed Stir-Fried Mushrooms Nấm xào hạt tía tô	90.000đ

Korean Tapas

9



8



11



10



8 Beef Pancake Crisps in Rice Paper

Bánh tráng cuộn bò chiên giòn

80.000^Đ

9 Duck Salad Wraps

Cuộn vịt salad

90.000^Đ

10 Beef Salad Wraps

Cuộn bò salad

90.000^Đ

11 Bossam

Thịt heo luộc kiểu Hàn

120.000^Đ



12	Seaweed Soup Canh rong biển	120.000 ^Đ
13	Savory Smoked Duck Vịt xông khói	140.000 ^Đ
14	Onhoa Duck Salad Salad vịt Onhoa	140.000 ^Đ

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

Bánh xèo gà Hàn Quốc

2ea 110.000đ

4ea 220.000đ



Buchimgae Platters

Bánh xèo thập cẩm Hàn Quốc

5ea 150.000đ

10ea 250.000đ



Noodles

[Vegan]

Banquet Noodle

Mì yến tiệc

180.000^Đ

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.



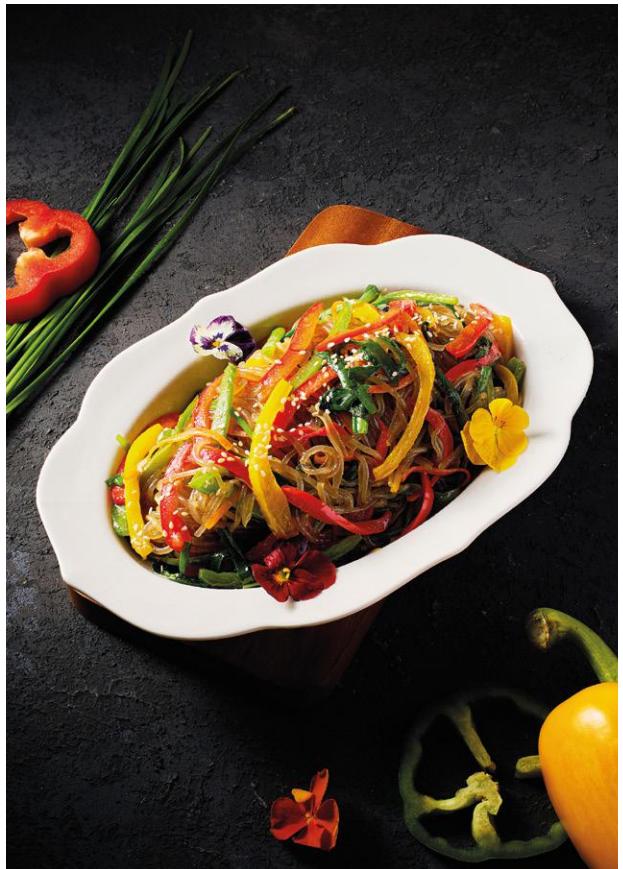
[Vegan]

Vegi Japchae

Miến xào rau củ

180.000^Đ

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.



[Vegan]

ONHOA Signature Noodle

Mì Onhoa Signature

190.000^Đ

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.



Korean Spicy Noodle 🌶

[Cold]

Mì cay Hàn Quốc

190.000^Đ

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

Cơm gói Onhoa

Option □ Vegan Sauce □ Meat Sauce

2ea 50.000[₩]

4ea 100.000[₩]

8ea 200.000[₩]

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

Cơm trộn Onhoa

200.000^đ

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.

ONHOA

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Pot Rice

Dongpo Pot rice

Cơm niêu thịt Dongpa

280.000^Đ

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

Cơm niêu bò Bulgogi

320.000^Đ

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

Cơm niêu hải sản

320.000đ

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

Cơm niêu steak bò

370.000đ

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) 20.000đ | Big bowl (2-3 persons) 50.000đ

Beef Shank Soup

Canh bắp bò

Single plate 260.000đ

Sharing plate 580.000đ → 520.000đ

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

Canh Bulgogi

Single plate

280.000đ

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.

Spicy Braised Pork Ribs Thailand

Canh sườn heo kiểu Thái

320.000đ

Slow-braised pork ribs in a bold Thai chili sauce, infused with aromatic herbs and spices. The dish delivers a perfect balance of heat, depth, and savory flavor, with tender ribs that absorb the rich, spicy sauce for a deeply satisfying finish.





Mille-Feuille Hot Pot

Lẩu bò cải thảo nghìn lớp

Single plate
Sharing plate

260.000đ
520.000đ → 460.000đ

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^Đ | Big bowl (2-3 persons) 50.000^Đ

Ssam set (Various vegetables and SsamJang Sauce) 30.000^Đ

Galbi Patties

Thịt viên Hàn Quốc

2ea 150.000^Đ
3ea 200.000^Đ

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.

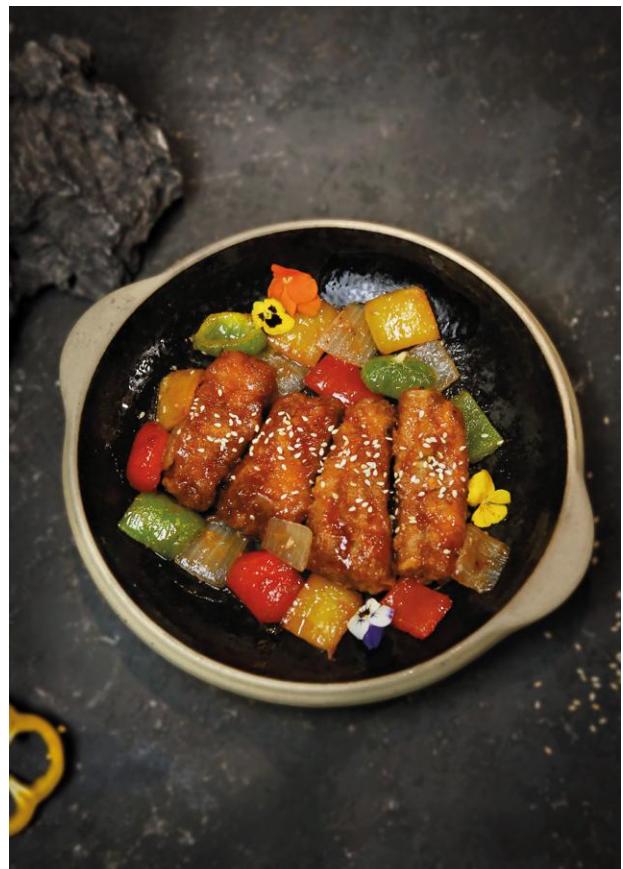


Stir-Fried Sweet and Sour Pork Rib

Sườn heo xào chua ngọt

220.000^Đ

Stir-Fried Sweet and Sour Pork Ribs is a flavorful dish featuring tender pork ribs wok-tossed in a balanced sweet and tangy sauce. The ribs are carefully cooked to achieve a juicy texture, then coated in a glossy glaze that combines savory depth with refreshing acidity. This dish offers a harmonious contrast of flavors and is a satisfying choice that pairs well with steamed rice for a comforting and indulgent meal.



Spicy Stir-Fried Octopus

Bạch tuộc xào cay

260.000^Đ

Spicy Stir-Fried Octopus made by stir-frying tender octopus with a bold, spicy sauce and fresh vegetables. The octopus is cooked to achieve a pleasantly chewy texture, while the gochujang-based sauce delivers a rich balance of heat, sweetness, and umami.



Vietnamese Shaken Beef

Bò lúc lắc Việt Nam

380.000^Đ

Vietnamese Shaken Beef featuring tender, cubed beef quickly stir-fried over high heat with garlic, onions, and a savory soy-based seasoning. The beef is “shaken” in the pan to achieve a beautifully seared exterior while remaining juicy and flavorful inside.



Onhoa Signature Stir-Fried Pork

Thịt heo xào cay Onhoa Signature

+ Ssam Set Included

280.000^Đ

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

Thịt heo luộc kiểu Hàn

+ Ssam Set Included

320.000đ

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

Vịt xông khói

+ Ssam Set Included

340.000đ

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

Salad vịt Onhoa

360.000đ

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

Vịt xông khói với cải thảo Onhoa

360.000^đ

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

Sườn heo Galbi

Single plate

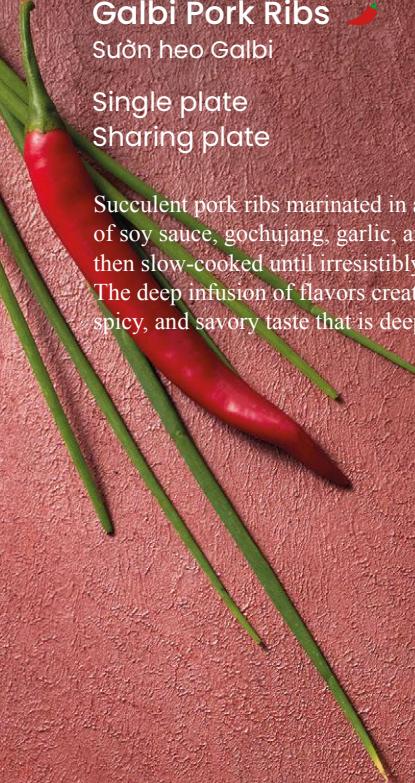
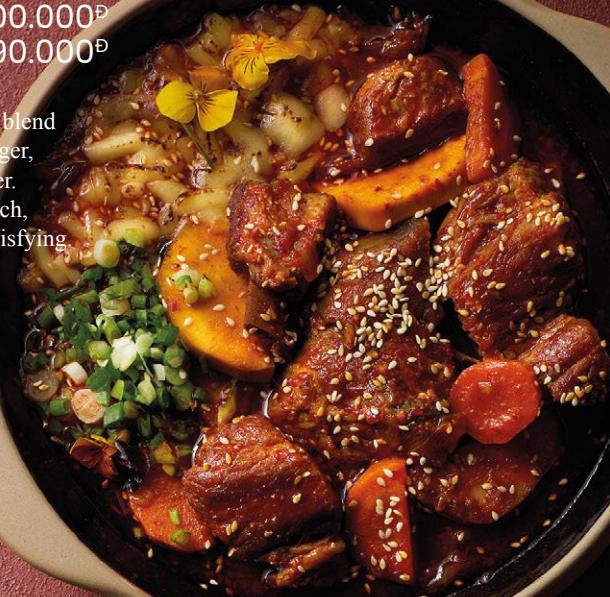
Sharing plate

300.000đ

590.000đ

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

Sườn heo hầm kim chi

Single plate

Sharing plate

370.000đ

620.000đ

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

Sườn bò nướng + rau ăn kèm

+ Ssam Set Included

800.000đ

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.





ONHOA'S SPACE

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 모든 것들이 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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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