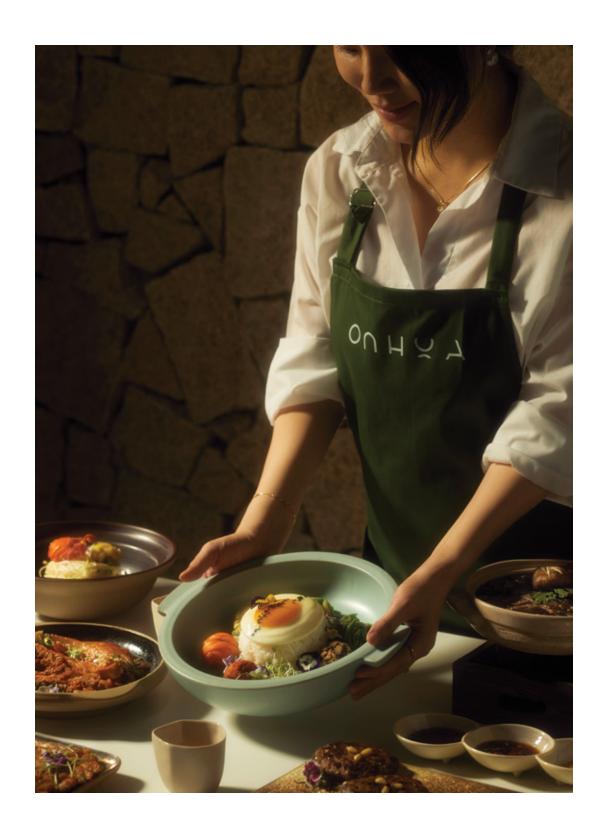
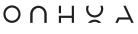
OUH & Y

the sharing of a warm meal.

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





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

@fo_ma_design









A taste of warmth in the ordinary

À la carte

Menu

If you have any allergies or concerns, please let us know





ONHOA Ssam-Bap 200.000^Đ

A plate of bite-sized rice wrapped in steamed vegetable topped with healthy homemade soy bean paste and roasted sesame seeds.

Galbi Pork Ribs

✓ Serves 2~3
620.000^a

A generous plate of pork ribs with vegetables in sweet spicy sauce, topped with cheese.



Grilled Galbi Patties 250.000⁵

Sweet and savory grilled beef ribs patties.

Originally a royal dish, this dish is a local specialty of Gyeonggi province and South Jeolla province of Korea.

A favorite among young customers

Serves 2~3 Pork Ribs with Kimchi

680.000[₽]

Pork ribs slowly stewed with aged kimchi.



Korean Beef Shank Soup 580.000⁵

Serves 2~3

A hearty, nourishing soup made with beef shank and mushroom. This comforting soup is a popular choice for its delicious, nutriciously rehydrating properties.

Mille-Feuille Hot Pot Serves 2~3

580.000^Đ

"A thousand layers" of thinly sliced beef, Korea cabbage, and sesame leaves folded into a hot pot of dashi broth with mushroom and vegetable.





Buchimgae

Buchimgaes are savory pancakes made with flour, eggs, vegetable and/or meat. These are usually served as a side menu in traditional Korean homes. Traditionally, Buchimgaes are enjoyed as its dish, or paired with rice wine.









Noodles

Choose between A La Carte or with Banchan

Banquet Noodle Soup 180.000^b with Banchan 200.000^b

Warm noodle soup traditionally enjoyed during Korean banquets, weddings, or parties. (Thin wheat noodles)

Korean Soul Noodle Jajang Myeon 190.000 $^{\rm D}$ with Banchan 210.000 $^{\rm D}$

Black soy bean paste noodles with egg. Traditionally, eaten after a moving day or after a day of labor. (Thick wheat noodles)





Korean Spicy Noodle [Cold]
190.000[₽]
210.000[₽] with Banchan

Tangy spicy noodles known as one of the most popular traditional noodle in Korean. Enjoyed with sous vide and torched pork belly slices. (Thin wheat noodles)

ONHOA Signature Noodle [Cold] 190.000^D 210.000^D with Banchan

Cold noodle dish, a local specialty of the Gangwon province of South Korea. Buckwheat noodles mixed with ONHOA's signature soy sauce and Korea's traditional seasoned vegetable.
(Thick buckwheat noodles)

Αt	traditio	onal lay	out of a	Korean	meal. (One mai	in dish, a	side of	soup, and	l a set of l	oanchan.	
_				Bansang		_						

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Cilantro (Rau Ngò) Bibim-Bap Bansang 200.000⁵

A Southeast Asian twist to the traditional Bibim-Bap. Steamed rice with fresh cilantro (corriander), ground beef and fried egg. Add some chili paste and sesame oil to your liking, mix well, and enjoy.

Served with a set of banchan: 4 seasonal side dishes.



Bite-sized rice wraps(ssam) Served with a set of banchan: 4 seasonal side dishes.



Rice with healthy vegetables and fried egg. Add some chili paste and sesame oil to your liking, mix well, and enjoy. Served with a soup and a set of banchan: 4 seasonal side dishes.



Grilled Galbi Patty Bansang 280.000⁵

Sweet and savory grilled beef ribs patties. Served with a soup, steamed rice, and a set of banchan: 4 seasonal side dishes.



Mille-Feuille Hot Pot Bansang 280.000⁹

Personal hotpot of cabbage, beef, mushrooms and greens. Served with dipping sauce and steamed rice. Includes basic seasonal banchan: 4 seasonal side dishes.

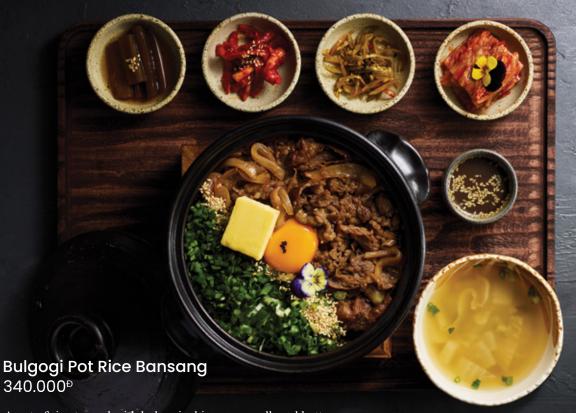


Korean Beef Shank Soup Bansang 280.000⁵

Hot beef shank soup, mushrooms and greens. Served with dipping sauce and steamed rice. Includes basic seasonal banchan: 4 seasonal side dishes.



A pot of rice topped with grilled octopus, oysters, scallops and butter. Served with a soup and a set of banchan: 4 seasonal side dishes.



A pot of rice topped with bulgogi, chives, egg yolk and butter. Served with a soup and a set of banchan: 4 seasonal side dishes.



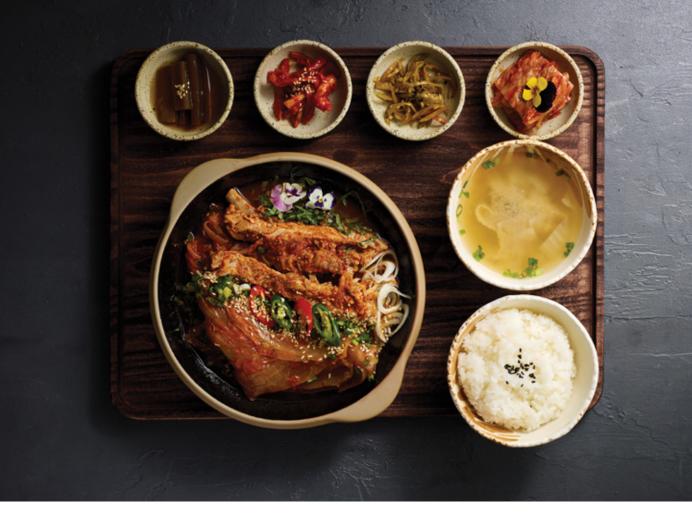
Steak Pot Rice Bansang 390.000⁵

A pot of rice topped with steak slices, shiitake mushroom, garlic, egg yolk and butter. Served with a soup and a set of banchan: 4 seasonal side dishes.



Galbi Pork Ribs Bansang 320.000[₽]

Pork ribs in sweet spicy sauce, topped with cheese, served with steamed rice, and side soup. Includes basic seasonal banchan: 4 seasonal side dishes.



Pork ribs stewed with kimchi, served with steamed rice, and side soup. Includes basic seasonal banchan: 4 seasonal side dishes.



Marinated Beef Ribs Bansang

890.000₽

Serves 2

Large rack of barbequed beef ribs marinated in sweet soysauce and onion, steamed rice, and soup. Includes basic seasonal banchan (side dishes) and Ssam banchan set: soybean paste, slices of fresh chili and garlic, and fresh greens for wrapping.



Add-Ons

Complete your meal your way



BASIC Banchan Set (For 1) Rice, Soup, 4 Banchans (Side dishes)	60.000 ^Đ
SSAM Banchan Set (For 1) Rice, Soup, 4 Banchans, Ssam vegetables	80.000 ^Đ
1 SIDE DISH (Any)	10.000₽
Rice / Side Soup	20.000 ^Đ
SsamVegetables	20.000 ^Đ

The contents of Banchan are seasonal and may differ from photos.

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^b



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 ^Đ
Bokbunja Wine 15%	420,000 ^Đ
White Wine	600,000 ^Đ
Red Wine	600,000 ^Đ



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sharing of a warm meal.

OPEN EVERY DAY

LUNCH | 11:00AM $\sim 2:40$ PM (Last order: 2PM) DINNER | 4:30PM $\sim 9:00$ PM (Last order: 8PM) Break time $2:30 \sim 4:30$ PM



@onhoa_by_raum