

COMFORT KOREAN FUSION

ONHOA

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.



BY RAUM



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.

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좋은 추억들이 쌓여가기를 원합니다.

Design by

FORM AND MATTER x RAUM

@fo_ma_design



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A taste of warmth in the ordinary

À la carte

Menu

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



Mille-Feuille Hot Pot (pg 9)



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^Đ

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

Grilled Galbi Patties

250.000^Đ

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^Đ

Pork ribs slowly stewed with aged kimchi.





Korean Beef Shank Soup
580.000^D

Serves 2-3

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





Marinated Beef Ribs

Serves 2~3

A rack of barbequed beef rib marinated in sweet soysauce and onion.

800.000^Đ

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^Đ with Banchan 200.000^Đ

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



Korean Soul Noodle Jajang Myeon 190.000^Đ with Banchan 210.000^Đ

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^Đ
210.000^Đ 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^Đ
210.000^Đ 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)

Bansang

A traditional layout of a Korean meal. One main dish, a side of soup, and a set of banchan.

Each Bansang includes a set of side dishes (Banchan).
The contents of Banchan are seasonal and may differ from the picture.

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



Cilantro (Rau Ngò) Bibim-Bap Bansang 200.000^P

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.



Onhoa Ssam-Bap Bansang
220.000^Đ

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



Onhoa Bibim-Bap Bansang
220.000^Đ

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

280.000^P

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

280.000^Đ

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
280.000^Đ

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



Seafood Pot Rice Bansang
340.000^P

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.



Bulgogi Pot Rice Bansang
340.000^P

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

390.000^P

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 with Kimchi Bansang 🌶️

390.000^Đ

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^D

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



SSAM Banchan Set (For 1)

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 ^Đ
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^Đ

Big Pot (for 4) 140,000^Đ

Soft Drinks

Coke | Sprite 50,000^Đ

Bundaberg 90,000^Đ
Ginger Beer | Pink Grapefruit |
Guava | Blood Orange

Chill Kombucha 120,000^Đ
Original | Apple Champagne

Sparkling Water (1L) 120,000^Đ



Makgeolli (Korean Rice Wine)

Alcohol

Beer Sapporo Hoegaarden	90,000 [₩]
Maksa Rice Wine Cocktail	100,000 [₩]
Soju Cham Original 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 [₩]
White Wine	600,000 [₩]
Red Wine	600,000 [₩]

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sharing of a warm meal.

OPEN EVERY DAY

LUNCH | 11:00AM ~ 2:40PM (Last order: 2PM)

DINNER | 4:30PM ~ 9:00PM (Last order: 8PM)

Break time 2:30 ~ 4:30 PM



@onhoa_by_raum