



HSP Healing キッチン♥  
カクレミノ家



All menu prices include tax.

# Today's special

カクレミノ家 特選メニュー



## KAKUREMINO Samgyetang



カクレミノ入り

特選

カクレミノサムゲタン (参鶏湯)




Tender, whole, young chicken stuffed with ginseng, jujubes, sweet rice, and whole garlic cloves and simmered until tender. The combination of chicken and ginseng creates a complex yet harmonious flavor. This is a classic summertime dish that revitalizes the body and soul.

Full  
size

3,000 yen (Tax excluded)


**3,300yen**

 3,240yen

Half  
size

1,600 yen (Tax excluded)

**1,760yen**

 1,728yen



# Today's special

カクレミノ家 特選メニュー



## KAKUREMINO Seolleongtang (Ox Bone Soup)



カクレミノ入り

特選

カクレミノソルロンタン (牛すじスープ)



A thick soup made of beef, shank bones, and knucklebones gently simmered for hours. Rich in protein and calcium, gomtang (beef bone soup) is a great restorative food for postpartum mothers and elderly patients.

1,350 yen (Tax excluded)

**1,485yen**

 1,458yen

# Today's special

カクレミノ家 特選メニュー



▶ Please mix well.  
Staff will help you how to mix.

Walnuts, Dates, Ginkgo,  
Sweet potatoes, Perilla, Fern,  
Spinach, Lotus root, Carrots

▲ dried pollack is very high in calcium  
and protein. You can have a balanced  
diet with Bibimbap. It is known as an  
antidote especially relieving hangovers.

## KAKUREMINO Noechun Bibimbap



カクレミノ入り

特選

カクレミノ脳春ビビンバ

This bibimbap is not spicy Kakureminoya original menu.

Bibimbop sauce is made from sap extracted from the tree called Dendropanax(kakuremino). Shih Huangti in Ancient China called this tree "perennial youth and longlife tree".

It was proved anticancer effect and suppress the inflammation and makes food soft. All the ingredients supply the energy which our brain need. Noechun means "brain gets younger".

1,800 yen (Tax excluded)

**1,985yen**



# Course menu

コース

## Samgyetang Course サムゲタンコース

Samgyetang, Vegetable Pancake, Tteok-bokki, Fresh Kimchi with Rice and Side dishes



## Cheese-Dak-galbi Course チーズタッカルビコース

Cheese-Dak-galbi, Vegetable Pancake, Japchae, Fresh Kimchi, with Rice and Side dishes



### Price of each course

Over for  
2  
persons

5,000 yen (Tax excluded)

**5,500yen**

for 1 person

2,500 yen (Tax excluded)

**2,750yen**

# Menu for Meal

お食事メニュー

## KAKUREMINO Samgyetang

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## KAKUREMINO Seolleongtang

(Ox bone soup)

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## KAKUREMINO Noechun Bibimbap

🌿 カクレミノ入り 特選 カクレミノ脳春ビビンバ

Secret recipe for taste is sauce from Kakuremino tree sap. It is the signature dish of this restaurant.

1,800 yen (Tax excluded)

**1,980yen**



# Menu for Meal

お食事メニュー


## Yukgaejang ユッケジャン

(spicy beef soup)

Yukgaejang is a spicy beef soup boiled with mushroom, radish, taro shoot, green onion, and bracken and seasoned with spicy red chili powder.

1,350 yen (Tax excluded)

**1,485yen**

 1,458yen



You can choose  
Spicy Level 1 to 5



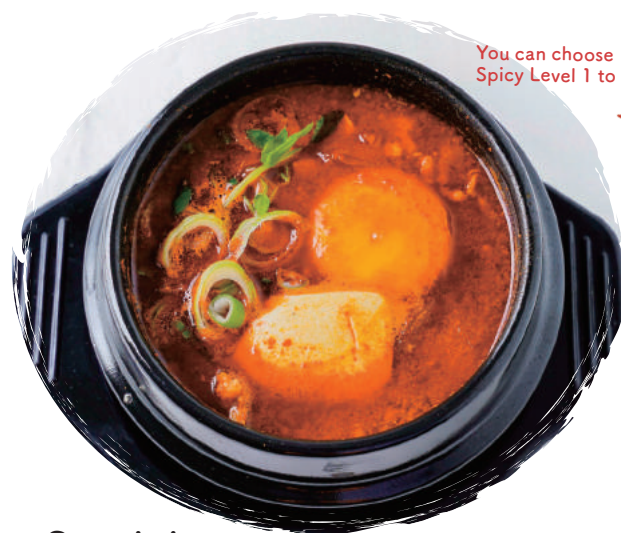
## Bugeot-guk Soup (Dried Pollack Soup)

ブゴクスープ (干しダラのスープ)

A clear fish soup made with dried pollack. The dried flesh is shredded and sautéed in sesame oil before water is added. A beaten egg is sometimes dropped into the boiling soup. It is reputed to be one of the best hangover remedies, as it helps remove alcohol from the body.

990 yen (Tax excluded)

**1,089yen**



You can choose  
Spicy Level 1 to 5



## Sundubu

スンドゥブ

990 yen (Tax excluded)

**1,089yen**

This dish is made by beating eggs with water, seasoning with salt and steaming them.

This recipe's warm and smooth taste make it one of Korea's signature egg dishes, and it stimulates the appetite.




## Ugeoji soup ウゴジスープ

(Cabbage and perilla soup)

1,990 yen (Tax excluded)

**1,089yen**

 1,069yen

Napa cabbage leaves slowly simmered and seasoned with doenjang (soybean paste). Ugeoji refers to the green outer layer of Napa cabbage or other leafy vegetables. After research showed that perilla seeds help lower cholesterol and blood sugar and improves in health, this dish became popular in both Japan and Korea.

# Menu for Meal

お食事メニュー

## Hot Stone Pot Bibimbap

石焼きビビンバ (スープ付き) with Soup

Cooked rice is placed in a hot stone pot and topped with various meats and marinated vegetables. Rice and the vegetables are tossed with the addition of gochu-jang for consumption. The heat of the hot stone pot keeps the contents warm until one finishes eating the meal.

1,080 yen (Tax excluded)

**1,188yen**



(Soup is not served  
when you take out.)

## Bibimbap with Soup

ビビンバ (スープ付き)

1,990 yen (Tax excluded)

**1,089yen**

 1,069yen



## Korean cold noodle 冷麺

Chewy noodles with vegetables and egg. It's a cold food, so it's good to eat even after you eat spicy food.

1,200 yen (Tax excluded)

**1,320yen**

### Rice

ライス

200 yen (Tax excluded)

**220yen**



### Topping menu

100 yen (Tax excluded)

**110yen**



Rice cake

トック



Cheese

チーズ



Kakuremino (Powder)

カクレミノ



Raw eggs

生たまご



Perilla oil

えごまオイル



Perilla (Powder)

すりえごま



# A la carte menu

一品料理



## Bulgogi

プルコギ

This dish is a Korean delicacy made with thinly sliced beef, which is marinated in a soy sauce seasoning and then braised in an earthenware hot pot with vegetables and glass noodle producing a slightly sweet broth. This dish is made by braising beef brisket, boiling vegetables (such as green onions)

990 yen (Tax excluded)

**1,089yen**




## Jeyuk-bokkeum (Stir-fried Pork)

ジェユクボックム (豚肉炒め)

Pork dish with vegetables and sweet and hot sauce that we make. We recommend to eat with rice or alcoholic beverages.

900 yen (Tax excluded)

**990yen**

 972yen




## Ojingeo-bokkeum (Stir-fried Squid)

オジンオボックム (イカ炒め)

Squid dish with vegetables and sweet and hot sauce that we make. We recommend to eat with rice or alcoholic beverages.

900 yen (Tax excluded)

**990yen**

 972yen

# A la carte menu

一品料理



Photo is KAKUREMINO-Tteok-bokki (in Beef)

## KAKUREMINO-Tteok-bokki

🍴 カクレミノ入り

(in Beef)

特選 カクレミノ脳春トツポギ (牛肉入り)

This court cuisine is made by cutting rounded rice cakes into bite sized pieces, stir-frying them with beef, pyogo (shiitake) mushroom, onions and seasoning them with soy sauce.

Because gungjung-tteok-bokki is made without gochu-jang (red chili pepper paste), it is often called 'ganjang-tteok-bokki' (soy sauce stir-fried rice cake). Adding beef and vegetables to the rice cake renders it nutritionally complete and gives a taste similar to that of japchae (stir-fried sweet potato noodles and vegetables).

1,350 yen (Tax excluded)

**1,485yen**

🛒 1,458yen

## KAKUREMINO-Tteok-bokki

カクレミノ脳春トツポギ

1,080 yen (Tax excluded)

**1,188yen**

🛒 1,166yen



## Tteok-bokki

トツポギ

This signature Korean street food is made by boiling bite-sized rounded rice cakes or thin rice cakes in gochu-jang (red chili pepper paste) sauce with vegetables and fish cakes.

Chewy rice cakes with their spicy and sweet sauce are appealing.

800 yen (Tax excluded)

**880yen**

🛒 864yen



## Japchae

チャプチェ

800 yen (Tax excluded)

**880yen**

This dish is made by mixing boiled sweet potato noodles, stir-fried vegetables, mushrooms and meat in soy sauce. Its characteristic is that each type of mushroom and vegetable is cooked separately before they are all mixed.

Because of its colorful but classy appearance, japchae is one of the signature dishes of family gatherings.



# A la carte menu

一品料理


## Chidjimi (Korean pancake)

チヂミ

Seafood  
and  
vegetable

900 yen (Tax excluded)

**990yen**

 972yen

To prepare this dish, chive, julienned carrot and seafood (Squid and shrimp) are mixed with flour and pan-fried in a flat, round, pancake like shape. The pancake is then served with a vinegar based soy sauce. Chive is known as a vegetable that cleanses and warms the body.

Vegetable

850 yen (Tax excluded)

**935yen**

 918yen

To prepare this dish, chive and julienned carrot are mixed with flour and pan-fried in a flat, round, pancake like shape. The pancake is then served with a vinegar based soy sauce. Chive is known as a vegetable that cleanses and warms the body.

potatoes  
and  
Cheese

900 yen (Tax excluded)

**990yen**

The shredded potatoes are mixed with flour and baked round and then topped with cheese. It feels like a pizza.



Photo is Seafood and vegetable Chidjimi



## Gyeran-jjim (Steamed egg hot pot)

ケランチム (蒸し卵料理)

Eggs well beaten with salted shrimp and seasoned with salt and steamed in a hot pot. The beautiful color and soft texture of this dish are especially appealing to children and seniors.

800 yen (Tax excluded)

**880yen**

## Cheese-Dak-galbi

(Spicy Stir-fried Chicken and Cheese toppings)

チーズタッカルビ

Chicken pieces marinated in a gochujang, and stir fried in a flat grill pan with cabbage, sweet potato, carrots, and tteok (rice cakes). The cheese is then topped off to soften the spicy taste and taste the flavor.

Over for  
2  
persons

2,500 yen (Tax excluded)

**2,750yen**



# A la carte menu

一品料理



## Peanut

バタピー

Peanut toppings that neutralize the spicy taste 280 yen (Tax excluded)  
**308yen**

## Deep-fried and Braised chicken

甘辛チキン

Chicken cut into pieces and deep fried and braised with a spicy sauce or pan fried. This dish is sprinkled with nuts before serving.

1,500 yen (Tax excluded)

**1,650yen**

1,620yen

## Three sets of Kimchi

キムチ盛合わせ

Fresh Kimchi, Cucumber Kimchi, Diced Radish Kimchi

800 yen (Tax excluded)

**880yen**

864yen

1set

350 yen (Tax excluded)

**385yen**



## Namul (Three sets of vegetable salad)

ナムル盛合わせ

Seasoned bracken, Spinach Salad, Bean Sprout Salad

800 yen (Tax excluded)

**880yen**

864yen

1set

350 yen (Tax excluded)

**385yen**

## Vegetable salad

野菜サラダ

500 yen (Tax excluded)

**550yen**

## Korean laver

韓国のみ

200 yen (Tax excluded)

**220yen**



# Drink menu

お飲みもの



## Alcohol

アルコール

<b>Draft beer</b> (glass 360ml) .....	350yen (Tax excluded)	<b>385yen</b>
生ビール (グラス)		
<b>Bottled beer Asahi</b> .....	500yen (Tax excluded)	<b>550yen</b>
アサヒビール (瓶)		
<b>Bottled Beer Kirin</b> .....	500yen (Tax excluded)	<b>550yen</b>
キリンビール (瓶)		
<b>Non-alcoholic Bottled Beer</b> .....	350yen (Tax excluded)	<b>385yen</b>
ノンアルコールビール		
<b>Chuhai</b> <b>Original</b> .....	450yen (Tax excluded)	<b>495yen</b>
酎ハイ      プレーン		
	450yen (Tax excluded)	<b>495yen</b>
<b>Citron flavor</b> .....		
ゆず		
	450yen (Tax excluded)	<b>495yen</b>
<b>Lemon</b> .....		
レモン		
	450yen (Tax excluded)	<b>495yen</b>
<b>Lime flavor</b> .....		
ライム		
<b>Highball</b> .....	500yen (Tax excluded)	<b>550yen</b>
ハイボール		
<b>Nihonshu</b> <b>360ml</b> .....	1,000yen (Tax excluded)	<b>1,100yen</b>
日本酒      二合		
	500yen (Tax excluded)	<b>550yen</b>
<b>180ml</b> .....		
一合		
<b>Plum wine</b> (glass) .....	450yen (Tax excluded)	<b>495yen</b>
梅酒		
<b>Shochu</b> <b>Chamisul</b> .....	1,200yen (Tax excluded)	<b>1,320yen</b>
韓国焼酎      チャミスル		
(Korean traditional shochu)	1,200yen (Tax excluded)	<b>1,320yen</b>
<b>Jyoun-ay</b> (Blueberry flavor) .....		
ジョウンデー		
<b>Makgeolli</b> <b>1L</b> .....	1,500yen (Tax excluded)	<b>1,650yen</b>
マッコリ      甕		
(Korean traditional liquor made with rice wine)	750yen (Tax excluded)	<b>825yen</b>
<b>360ml</b> .....		
瓶		

# Drink menu

お飲みもの



## Soft drinks

ソフトドリンク

Tea kakuremino **HOT** ..... 600yen (Tax excluded)  
カクレミノ茶 **660yen**

Order with meal ..... 400yen (Tax excluded)  
**440yen**

Coffee kakuremino **HOT** ..... 600yen (Tax excluded)  
カクレミノコーヒー **660yen**

Order with meal ..... 400yen (Tax excluded)  
**440yen**

Peanut Milk Tea **HOT** ..... 450yen (Tax excluded)  
健康美容茶 **495yen**

Pomegranate Vinegar Juice **COLD** ..... 450yen (Tax excluded)  
ホンチョ **495yen**

Korean mix coffee **HOT** ..... 300yen (Tax excluded)  
韓国コーヒー **330yen**

Corn Beard Tea **HOT COLD** ..... 300yen (Tax excluded)  
トウモロコシひげ茶 **330yen**

Ginger ale **COLD** ..... 300yen (Tax excluded)  
ジンジャエール **330yen**

Coca Cola **COLD** ..... 300yen (Tax excluded)  
コーラ **330yen**

Pear Juice **COLD** ..... 300yen (Tax excluded)  
梨ジュース **330yen**



 **Kakuremino** カクレミノ茶

50g 3,000 yen (Tax excluded)  
**3,240yen**

powder 3,400 yen (Tax excluded)  
50g **3,672yen**

16g 1,300 yen (Tax excluded)  
**1,404yen**

tea 1,500 yen (Tax excluded)  
bag **1,624yen**