

Authentic Korean Cuisine
– Specialising in
Fire-Grilled Spicy
Octopus and Bossam

OBONGZIP

Obongzip – Bringing Hearty Abundance to Your Table



오봉집



五 福 오봉집

한국의 디저트, 오봉집에서 즐기세요
Enjoy Korean desserts at Obongjip

겉은 바삭! 속은 쫄깃!
인절미 가루로 고소함까지

Crispy on the outside, chewy on the inside,
with a nutty kick from injeolmi powder

떡구이

Grilled Tteok



\$28.00

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오봉집스페셜

직화낙지 2인+보쌈 소+막국수까지 모두 맛볼 수 있는 오봉집만의 화제의 스페셜 세트

Obongzip Special

~~\$127~~
\$108 ↘

Taste the best of Obongzip—all in one platter! Enjoy fire-grilled spicy octopus, tender bossam pork, and spicy buckwheat noodles in a signature set you'll only find here



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“오봉집스페셜” 이란?

What Is the “Obongzip Special”

Here's a breakdown of everything included in the Obongzip Special!



Miyeok-guk and Basic Banchan

Start your meal with miyeok-guk (seaweed soup) and a selection of basic banchan. Traditionally served on birthdays to honour mothers, this soup also helps with digestion and blood sugar control

Best Drink to Pair With ▶

Beer

Cheers! Enjoy your cold drink alongside soup and banchan



Fire-Grilled Spicy Octopus

Obongzip's signature Fire-Grilled Spicy Octopus. Savor the umami flavors of octopus paired with our special sauce

How to Enjoy as Bibimbap

- ① Drizzle sesame oil over the rice
- ② Add bean sprouts and your favourite side dishes
- ③ Top with octopus and sauce, then mix thoroughly

Create your own fiery bibimbap combo!



◀ Best Drink to Pair With Soju

Take a bite of octopus, then chase it with a shot of soju!



Bossam and Kimchi

Enjoy tender slices of boiled pork with house-made kimchi, garlic, and condiments. Wrap it in lettuce for the full experience

Best Drink to Pair With ▶

Soju, Makgeolli

Pair a tender slice of bossam with a crisp shot of soju, or savor its nutty richness with makgeolli!



Makguksu

Buckwheat noodles tossed in our sweet, tangy, and spicy house sauce. Mix with gloves and enjoy it solo or paired with bossam or octopus stir-fry



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직화낙지볶음 /2인분 \$55.00

Fire-Grilled Spicy Octopus / for 2 people

Packed with taurine and smoky flavor, our fire-grilled spicy octopus delivers a delicious, energizing kick with every bite

Choose your spice level



직화제낙볶음 /2인분 \$53.00

Fire-Grilled Spicy Pork&Octopus / for 2 people

Flame seared pork and octopus with signature sauce

Choose your spice level



직화제육볶음 /2인분 \$50.00

Fire-Grilled Spicy Pork / for 2 people

Flame seared pork with signature sauce

Choose your spice level



칼낙지 /2인분 \$53.00

Octopus Knife-Cut Noodle / for 2 people

Chewy knife-cut noodles bathed in a rich, spicy octopus broth—a perfect harmony of umami depth and bold taste.

**공기밥 \$3.00

Bowl of Rice

**김가루 공기밥 \$4.00

Seaweed Flake Rice



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보쌈류

Bossam Dishes



삼겹살보쌈 (중) / 2인분 \$52.00

Pork Belly Bossam / for 2 people —

Perfectly simmered, tender pork slices served with our house-made kimchi — a timeless Korean pairing

삼겹살보쌈 (대) / 3인분 \$65.00

Pork Belly Bossam / for 3 people —

Perfectly simmered, tender pork slices served with our house-made kimchi — a timeless Korean pairing

주먹밥

Rice Ball
(Korean Rice Ball)

\$10.00

공기밥

Bowl of Rice
\$3.00

김가루 공기밥

Seaweed Flake Rice

\$4.00



김치추가

Extra kimchi
(Homemade
Korean Kimchi)

\$10.00

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전골류

Hot Pot Dishes



낙대새 \$65.00

Octopus, Beef Large Intestine & Shrimp Hot Pot

A rich, spicy hot pot brimming with octopus, beef tripe, and shrimp

Best Drink to Pair With ▶ Soju



연포탕 \$65.00

Octopus & Vegetable Hot Pot

Clear Broth Hot Pot with Octopus & Fresh Vegetables

Best Drink to Pair With ▶ So-Maek

Tip. How to Make So-Maek

Pour soju and beer in a 3:7 ratio, then gently tap the drink with a spoon before enjoying



불고기전골 \$60.00

Beef Bulgogi Hot Pot

Soy-Braised Bulgogi, Mushroom & Glass Noodle Hot Pot

Best Drink to Pair With ▶ Beer, Makgeolli



조개탕 \$35.00

Clam Soup

Clam-Filled Hot Pot in a Rich Seafood Broth

Best Drink to Pair With ▶ Soju

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뚝배기류

Stone Pot Dishes



순두부찌개 \$18.00

Sundubu-jjigae
(Korean Silky Tofu Stew)

Silky tofu and clams simmered
in a spicy seafood broth

된장찌개 \$18.00

Doenjang-jjigae
(Korean Soybean Paste Stew)

A hearty stew simmered with
traditional Korean Soybean paste
(Doenjang), tofu and vegetables



고추장찌개 \$18.00

Gochujang-jjigae
(Korean Spicy Red Pepper Paste Stew)

A bold, spicy stew simmered with
traditional Korean spicy fermented
paste (Gochujang) for a fiery,
savory flavor



뚝배기불고기 \$18.00

Stone Pot Beef Bulgogi

Thinly sliced beef simmered in a
sweet soy-based sauce

**공기밥 \$3.00

Bowl of Rice

**김가루 공기밥 \$4.00

Seaweed Flake Rice



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사이드메뉴

Side Dishes



해물파전 \$28.00

Seafood Green
Onion Pancake



김치전 \$28.00

Kimchi Pancake



막국수 \$20.00

Spicy
Buckwheat Noodles



닭강정 \$25.00

Sweet & Spicy
Boneless Fried Chicken



닭강정(간장) \$25.00

Soy Garlic
Boneless Fried Chicken



떡볶이 \$20.00

Tteokbokki
(Spicy Rice Cakes)



잡채 \$20.00

Japchae
(Glass Noodles in a
Soy-Based Sauce)



계란찜 \$9.00

Steamed Egg



콘치즈 \$15.00

Corn Cheese

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정식류

Single Serving Set



보쌈정식 /1인 \$25.00

Pork Belly Bossam Set Menu
/ for 1 person

Tender pork slices served with
our house-made kimchi, a bowl
of rice and side dishes



낙지정식 /1인 \$28.00

Fire-Grilled Spicy Octopus
Set Menu / for 1 person

Fire-Grilled Spicy Octopus Rice
Bowl with side dishes



제육정식 /1인 \$25.00

Fire-Grilled Spicy Pork
Set Menu / for 1 person

Fire-Grilled Spicy Pork Rice Bowl
with side dishes

**공기밥 \$3.00 **김가루 공기밥 \$4.00

Bowl of Rice

Seaweed Flake Rice

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콤보메뉴
Combo menu

~~\$155~~
오봉집스페셜 콤보 \$135
Obongzip Special Combo



콤보구성

오봉집스페셜 + 김치전 or 해물파전

Obongzip Special + Kimchi Pancake or Seafood Green Onion Pancake

직화낙지볶음과 보쌈, 막국수를 한번에 맛볼 수 있는 오봉스페셜과
김치전 or 해물파전 까지 함께 즐길 수 있는 오봉집만의 스페셜 콤보메뉴!

Enjoy our signature Obongzip Special – featuring fire-grilled spicy octopus, tender pork belly bossam, and spicy buckwheat noodles (Makguksu) – all in one platter, plus your choice of Kimchi Pancake or Seafood Green Onion Pancake for the ultimate Obongzip experience!

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콤보메뉴 Combo Set



~~\$62.00~~
칼낙지 콤보 \$55.00

Octopus Knife-Cut Noodle Combo

콤보구성

칼낙지+계란찜

Octopus Knife-Cut Noodle + Steamed Egg

****공기밥 \$3.00** ****김가루 공기밥 \$4.00**

Bowl of Rice

Seaweed Flake Rice

~~\$93.00~~
전골 콤보 80.00

Hot Pot Combo

콤보구성

**전골류(택1)+
김치전 or 해물파전**

Choice of One Hot Pot + Kimchi
Pancake or Seafood Green Onion Pancake



주류

Beverages

참이슬	\$20
Chamisul Soju	
처음처럼	\$20
Chum-Churum Soju	
진로	\$22
Jinro Soju	
새로	\$22
Saero Soju	
청포도 소주	\$20
Green Grape Soju	
복숭아 소주	\$20
Peach Soju	
카스	\$14
Cass Beer	
테라	\$15
Terra Beer	
켈리	\$14
Kelly Beer	
복분자	\$28
Bokbunja (Korean Raspberry Wine)	
국순당 생막걸리	\$27
Original Rice Wine	
코카콜라/코카콜라 제로	\$3
Coca-Cola / Coca-Cola Zero	
봉봉/싹싹/갈아만든배	\$4
Bong Bong / Sac Sac / Crushed Pear	
스프라이트	\$3
Sprite	
하늘보리	\$4
Haneul Bori (Korean barley tea)	
식혜	\$4
Korean Sweet Rice Punch	
생맥주 500ml	\$12
Draft Beer 500ml	

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• 낙지볶음 맛있게 먹는법 •

How to Enjoy Fire-Grilled Spicy Octopus

辣炒章鱼 (Nakji-bokkeum) 美味吃法



1. 밥에 참기름을 둘러주세요

1. Drizzle sesame oil over the rice

1. 在米饭上淋上香油

2. 김가루, 콩나물도 취향껏 넣어주세요

2. Add seaweed flakes and bean sprouts to taste

2. 根据个人口味加入海苔碎和豆芽

3. 잘 자른 낙지볶음을 넣어 비벼서먹으면 완성!

3. Top with octopus and sauce, then mix thoroughly!

3. 拌入炒章鱼一起享用!

TIP. 남은소스를 활용해 볶음밥 만들어먹으면 별미★

TIP. Use the remaining sauce to make fried rice — It tastes amazing!★

小贴士. 用剩下的酱汁炒饭，味道非常棒★

• 칼낙지 맛있게 먹는법 •

How to Enjoy Octopus Knife-Cut Noodle

章鱼刀削面 (Kal-nakji) 美味吃法



1. 낙지를 먹기 좋은 크기로 자른다

1. Cut the octopus into bite-sized pieces

1. 将章鱼切成适口的小块

2. 칼국수와 낙지를 맛있게 먹은 후

낙지와 소스를 조금 남겨둔다

2. After enjoying the noodles and octopus,
leave a bit of octopus and sauce.

2. 先享用面条和章鱼，最后留一点章鱼和酱汁

3. 김가루밥을 추가하여 구비된 참기름을
기호에 맞게 넣어 비빔밥으로 한번 더 즐긴다

3. Add seaweed-flake rice, season with sesame oil to your liking,
and mix everything together for a delicious second round

3. 加入拌有海苔碎的米饭，再根据喜好加点香油，搅拌后就是美味的“第二轮”

TIP. 콩나물, 별도 반찬을 취향껏 넣어도 OK★

TIP. You can also add bean sprouts or other side dishes to your liking★

小贴士. 也可以根据个人口味加入豆芽或其他小菜★

낙지의 효능

Health Benefits of Octopus

1. 피로 회복 및 원기 보충

Fatigue Recovery and Energy Boost

낙지에 풍부한 타우린은 간 기능 개선과 피로 해소에 탁월하며,
에너지 대사 를 촉진해 원기 회복에 도움을 줍니다.

Octopus is rich in taurine, which is excellent for improving liver function and relieving fatigue.
It also promotes energy metabolism, helping to restore vitality

2. 심혈관 건강

Cardiovascular Health

타우린과 오메가-3 지방산(DHA, EPA)이 혈중 콜레스테롤과 중성지방을 낮추고,
혈압 조절 및 혈관 건강에 긍정적 영향을 미칩니다.

Taurine and omega-3 fatty acids (DHA, EPA) help lower blood cholesterol and triglyceride levels,
regulate blood pressure, and positively impact vascular health

3. 뇌 기능 및 인지력 향상

Enhances Brain Function and Cognitive Ability

타우린과 DHA는 뇌세포 활성화, 집중력 · 기억력 개선,
치매 예방에 도움을 줍니다.

Taurine and DHA aid in activating brain cells, improving concentration and memory,
and may help prevent dementia

4. 빈혈 예방 및 성장

Prevention of Anemia and Support for Growth

철분과 엽산이 풍부해 빈혈 예방과 성장기 어린이, 임산부에게 유익합니다.

Rich in iron and folic acid, octopus helps prevent anemia and is beneficial
for growing children and pregnant women



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