

BREAKFAST

Kimchi Cheese Toast 7

Double Cheese, Kimchi, Seasonal Vegetable

Kimchi Cheese Bacon & Egg Toast 10

Double Cheese, Kimchi, Seasonal Vegetable

Creamy Mushroom Toast 10

Seasonal Mushrooms, Ricotta Cheese, Pickled Vegetable

• Add on options: Bacon / Potato / Salad +4

Banana Ricotta Cheese Toast 10

Ricotta Cheese, Banana, Vanilla Ice Cream, Nut, Peanut butter

• Add on options: Bacon / Potato / Salad +4

Avocado & Feta on Toast (V) 10

Avocado Purée, Feta Cheese, Brioche, Granola

• Add on options: Bacon / Potato / Salad +4

SIDES MENU

Green Bean, (V, GF, DF) 9

Ssamjang Mayo, Roasted Peanuts

Bacon 4

Potato 4

Green Salad (DF, GF) 4

Wild Jasmine Rice (V, VE, GF, DF) 3

Lotus Root Chips (V, GF) 6



* V : Vegetarian

* VO : Vegetarian Option

* VE : Vegan

* VEO : Vegan Option

* GF : Gluten Free

* GFO : Gluten Free Option

* DF : Dairy Free

* DFO : Dairy Free Option

COFFEE

Black (Espresso / Long Black / Americano / etc) 4

White (Flat White / Latte / Cappuccino / etc) 4.2

Batch Brew / Cold Brew (White +0.5) 5

Iced Coffee (Black/White +0.5) 5

TKP Special Iced Coffee (Mint Chocolate) 6

Nutellino (Coffee +1, Iced + 0.5) 7

Mochaccino 5

Decaf / Soy Milk / Almond Milk / Coconut Milk / Syrup + 0.5

Extra shot / Large + 1

CHOCOLATE

Hot Chocolate 4.5

Iced Chocolate (Dark Chocolate +1) 5

Coconut White Hot Chocolate 6

Fluffy 2

HOT BREWED TEA

Honey & Ginger / Honey & Yuzu 5

Blooming Tea (Handcrafted Flower) 5

Noble & Savage Tea 4.5

Maple Walnut / Peppermint Breeze / English Breakfast

Korean Green (Sejak) / Strawberry & Plum / Classic Earl Grey

TEA LATTE

Tumeric / Beetroot / Ginger 6

Rose Earl Grey Tea Latte 6

Chai Latte *Organic* 6

Matcha Latte / Iced Matcha (+ 0.5) *Organic* 6

ICED TEA

TKP House Iced Tea (Ask this week's special) 6

Feijoa & Limeblossom 6

Peach & Passionfruit 6

KOMBUCHA *Organic*

LOVE Rosehip, Lavender, Vanilla 7

WARRIOR Lemongrass, Ginger, Thyme, Turmeric 7

GYPSY Juniper, Star Anise, Cardamom, Angelica 7

SMOOTHIES

TRIPLE BERRY Strawberry, Raspberry, Blueberry, Banana, Yoghurt 9

COOKIES & CREAM (DFO) Cookies & Cream, Vanilla, Milk 9

SUPER GREEN (VE DF) Avocado, Spinach, Mango, Banana, Coconut 10

JUICE

Orange / Apple / Guava & Apple *Organic* 6

NZ WATER

Antipodes Sparkling Water 500ml 6

LUNCH



Creamy Soy Prawn & Pork Wontons 16

House Made Honey Soy Cream, Honey,
Seasonal Mushrooms, Garlic

• Jung Sik : Korean Lunch Set (GF, DF) 21

Bulgogi Beef, Mushrooms, Mung Bean, Wild Aster,
Kimchi, Green Salad, Rice

🌿 Chilli Chicken On Rice (DF) 16

Free Range Chicken, H&S Sauce, Red Onion, Ssamjang Mayo,
Sweet Corn, Red Cabbage, Sriracha, Hoisin

Korean BBQ Pork Rice (GF, DFO) 21

Horseradish Cream, Bok Choy, Chickpeas,
Baby Onions, Sliced Almonds

Kimchi Waffle Fries 15

Potato Waffles, Kimchi, Sour Cream,
Sriracha Yoghurt, Crispy Shallots

Poutine Waffle Fries (DFO) 16

Potato Waffles, Pulled Pork, Chilli Flakes,
Feta Crumb, Ssamjang

TKP House Made **KIMCHI** 5

- **Baechu Kimchi** Classic Kimchi (V. VE. GF. DF)
- **Baek Kimchi** White Kimchi (V. VE. GF. DF)
- **Oi Kimchi** Cucumber Kimchi (V. VE. GF. DF)

• Kimchi Sampler All 3 (V. VE. GF. DF) 10

Kimchi Capellini Pasta 17

Kimchi, Cream, Seasonal Veggies, Garlic, Seasonal Mushroom

Add on option: Pan Fried Prawn +5

Buddha Bowl (DF, GFO, VEO) 16

Mungbeans, Chickpeas, Green Beans, Cucumber
Red Cabbage, Couscous Rice, Gochujang Sauce, 64°C Egg

🌿 Kimchi Fried Rice (VEO) 16

Edamame, Sunny Side Up Egg, Parsnip Chips, Prawn

• **Add on options: Crunchy Prawn / Pork Belly +5**

Avocado Yuzu Salad (VE, GF, DF) 18

Baby Potatoes, Cucumber, Tomatoes,
Ginger, Seasonal Mushrooms

🌿 Southland Salmon Ceviche Rice (GF, DF) 21

Sesame Dressing, Sugar Cured Red Cabbage, Wild Jasmine Rice,
Sriracha, Salted Cucumber, Balsamic Cherry Tomatoes, Sriracha

BUNS (BAO)

Softshell Crab Bun 12

Pickled Vegetables, Chipotle, Salsa

Slow-Cooked Pulled Pork Bun 10

Pickled Vegetables, Ssamjang Mayo, Crispy Shallots

• Crunchy Eggplant Bun (VE, DF) 10

Pickled Vegetables, Sweet Gochujang

🌿 Pan-Fried Chicken Bun 10

Pickled Vegetables, Sweet Gochujang, Peanuts

SIDES MENU

Green Beans (V, GF, DF) 9

Ssamjang Mayo, Roasted Peanuts

Green Salad, House Dressing (DF, GF) 7

Wild Jasmine Rice (V, VE, GF, DF) 3

Lotus Root Chips (V, GF) 6

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KIDS MENU under 12

Fish & Chips 13

Market Fish, Waffle Fries, Tomato Sauce

Teriyaki Chicken On Rice 13

Free Range Chicken, Egg, House Pickles

Tempura Chicken Bun 10

Pickled Cucumber, Mayo

DRINKS

BEER

TAP

Asahi (Lager)	400ml	11
Asahi Black (Lager)	400ml	12
TKP Guest Tap Beer	400ml	11

GARAGE PROJECT CANS

• GP Ltd Edition Guest Spot (Ask for latest special)		12
Fugazi - Light Beer	330ml 2.2%	10
Beer - Pale Lager	330ml 4.8%	11
Hapi Daze - Pacific Ale	330ml 4.6%	11
Pernicious Weed - IIPA	330ml 8.0%	13

CASS Beer (Korean)	330ml 4.3%	10
SAWMILL Pilsner	330ml 4.8%	11
Honesty Box Apple Cider	330ml 4.5%	10

• Add on Soju Bomb Option +2

WINE

BUBBLES

Mionetto Prosecco Doc Brut Italy	10	50
Akarua Central Otago Rosé Brut NV	12	58
Allan Scott Cecilia Brut Marlborough		62
Pol Roger Brut Reserve NV France Champagne		130

ROSÉ

The Maker Gisborne NZ	10	45
La Boheme Act Two Pinot Rosé Victoria	11	54
Jules Taylor Rosé Gisborne 2017	12	58

WHITE

TKP House White (ask for this week's special)	9	
Loveblock Sauvignon Blanc <i>Organic, Vegan</i>	12	58
Odyssey Sauvignon Blanc Marlborough 2017 <i>Organic</i>	12	58
Loveblock Gewürztraminer Marlborough 2014 <i>Organic</i>	11	53
Growers Mark Single Vineyard Pinot Gris	10	46
Odyssey Pinot Gris Marlborough 2016 <i>Organic</i>	12	62
Grant Burge Summers Chardonnay Barossa 2017	12	58

RED

TKP House Red (ask for this week's special)	9	
Madam Sass Pinot Noir Central Otago 2017	12	65
Rua (by Akarua) Pinot Noir	13	68
Odyssey Reserve Iliad Marlb Pinot Noir 2016 <i>Organic</i>		78
Grant Burge Barossa Miamba Shiraz 2016	10	48
Chakana Nuna Estate Malbec Argentina <i>Organic</i>	11	53

SODA

Blueberry Switchel <i>Organic</i>	6
Gingerella	6
Karma Cola	6
Lemmy Lemonade	6
Watermelon Limeflower & Apple <i>Organic</i>	6
Lemon Lime & Bitters <i>Organic</i>	6

COFFEE

Black (Espresso / Long Black / Americano / etc)	4
White (Flat White / Latte / Cappuccino / etc)	4.2
Batch Brew / Cold Brew (White +0.5)	5
Iced Coffee (Black/White +0.5)	5
TKP Special Iced Coffee (Mint Chocolate)	6
Nutellino (Coffee +1, Iced + 0.5)	7
Mochaccino	5
Decaf / Soy Milk / Almond Milk / Coconut Milk / Syrup	+ 0.5
Extra shot / Large	+ 1

CHOCOLATE

Hot Chocolate	4.5
Iced Chocolate (Dark Chocolate +1)	5
Coconut White Hot Chocolate	6
Fluffy	2

HOT BREWED TEA

Honey & Ginger / Honey & Yuzu	5
Blooming Tea (Handcrafted Flower)	5
Noble & Savage Tea	4.5
Maple Walnut / Peppermint Breeze / English Breakfast	
Korean Green (Sejak) / Strawberry & Plum / Classic Earl Grey	

TEA LATTE

Tumeric / Beetroot / Ginger	6
Rose Earl Grey Tea Latte	6
Chai Latte <i>Organic</i>	6
Matcha Latte / Iced Matcha (+ 0.5) <i>Organic</i>	6

ICED TEA

TKP House Iced Tea (Ask this week's special)	6
Feijoa & Limeblossom	6
Peach & Passionfruit	6

KOMBUCHA *Organic*

LOVE	Rosehip, Lavender, Vanilla	7
WARRIOR	Lemongrass, Ginger, Thyme, Turmeric	7
GYPSY	Juniper, Star Anise, Cardamom, Angelica	7

SMOOTHIES

TRIPLE BERRY	Strawberry, Raspberry, Blueberry, Banana, Yoghurt	9
COOKIES & CREAM (DFO)	Cookies & Cream, Vanilla, Milk	9
SUPER GREEN (VE DF)	Avocado, Spinach, Mango, Banana, Coconut	10

JUICE

Orange / Apple / Guava & Apple <i>Organic</i>	6
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NZ WATER

Antipodes Sparkling Water	500ml	6
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DINNER from 5

SMALL

Korean BBQ Beef Short Rib Galbi (GF, DF) 21

Pine Nuts, Sweet Soy Galbi Sauce, Chimichuri

Spicy Chilli Chicken Wings (DF) 19

Free range Chicken, Chilli, Plum Soy Sauce, Garlic

Salmon Sashimi Salad (GFO, DF) 19

Southland Salmon, Seasonal Salad, Renkon Chips, Gochujang Sauce, Edamame

Szechuan Soy Crunchy Eggplant (V, DF) 18

Tempura Eggplant Wedges, Plum Soy Sauce, Garlic, Mayo

Kimchi Waffle Fries 15

Potato Waffles, Kimchi, Sour Cream, Sriracha Yoghurt, Crispy Shallots

Poutine Waffle Fries (DFO) 16

Potato Waffles, Pulled Pork, Chilli Flakes, Feta Crumb, SsamJang

BIG

Chargrilled Hoisin & Chilli Pork Rib 39

Chipotle Salsa, Rosemary Baby Potatoes, Crispy Shallots, House Green Salad

Two-ways Korean Chicken 39

Grilled Gochujang Chicken, Crispy Chicken Katsu, Herbs, Green Salad, House Made Pickles

김프떡볶이 24

TKP Dduk bokki: Korean street food project
 쌀떡, 모짜렐라 스틱, 삶은 계란,
 어묵, 라면 사리, 오징어 튀김, JMT양념

DESSERTS

Glazed Golden Kumara (VE, DF, GF) 15

Coconut Parfait, Korean Bean Powder

Eton Mess (V, GFO) 14

Cream Cheese, Fruit Coullis, Cream, Rice Puff, Seasonal Fruit

Dark Chocolate Parfait (V) 14

Cacao Nibs, FD Mandarin, Almond Crumb

KIDS MENU under 12

Fish & Chips 13

Market Fish, Waffle Fries, Tomato Sauce

Teriyaki Chicken On Rice 13

Free Range Chicken, Egg, House Pickles

Tempura Chicken Bun 10

Pickled Cucumber, Mayo

CLASSICS

Jung Sik : Korean Dinner Set (GF, DF) 21

Bulgogi Beef, Mushrooms, Mung Bean, Wild Aster, Kimchi, Green Salad, Rice

Avocado Yuzu Salad (VE, GF, DF) 18

Baby Potatoes, Cucumber, Tomatoes, Ginger, Seasonal Mushrooms

Korean BBQ Pork Rice (GF, DFO) 21

Horseradish Cream, White Bok Choy, Chickpeas, Baby Onions, Sliced Almonds

Buddha Bowl (DF, GFO, VEO) 16

Mungbeans, Chickpeas, Green Beans, Cucumber Red Cabbage, Couscous Rice, Gochujang Sauce, 64°C Egg

Kimchi Fried Rice (VEO) 16

Edamame, Sunny Side Up Egg, Parsnip Chips, Prawn

• Add on options: Crunchy Prawn / Pork Belly +5

TKP House Made KIMCHI 5

- Baechu Kimchi Classic Kimchi (V. VE. GF. DF)
- Baek Kimchi White Kimchi (V. VE. GF. DF)
- Oi Kimchi Cucumber Kimchi (V. VE. GF. DF)

• **Kimchi Sampler All 3 (V. VE. GF. DF) 10**

BUNS (BAO)

Softshell Crab Bun 12

Pickled Vegetables, Chipotle, Salsa

Slow-Cooked Pulled Pork Bun 10

Pickled Vegetables, Ssamjang Mayo, Crispy Shallots

Crunchy Eggplant Bun (VE, DF) 10

Pickled Vegetables, Sweet Gochujang

Pan-Fried Chicken Bun 10

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Honesty Box Apple Cider	330ml	4.5%	10
• Add on Soju Bomb Option +2			

SOJU



HWAYO PREMIUM SOJU

Hwayo Soju	25%	8	35
Hwayo Soju	41%	10	

TKP SOJU INFUSION	5
Ask For This Week Custom House Special	
SOJU SIPPER	4
Original / Blueberry / Peach / Citrus / Apple / Green Grape / Strawberry	
TKP SOJU STACK	8
Choose Any 3 Flavours From Our Sippers	

COCKTAILS

• WHITE LOTUS (Gin Gimlet)	17
London Dry Gin, Elderflower Liqueur, Cucumber, Lime	
• BLUSHING PANDA (Dirty Bucha)	17
Citrus Soju, Lemongrass Kombucha, Blueberry And A Touch Of Gin	
• LION BREW (Moscow Mule)	17
Irish Whiskey, Ginger, Classic Soju, Mint, Ginger Beer	
LITTLE ROSE (Margarita)	17
Blanco Tequila, Lychee Liqueur, Yuzu, Lime	
CHEEKY FOX (Espresso Martini)	17
Kahlua, Vodka, Cold Brew Coffee, Maple & Walnut	

SODA

• Blueberry Switchel <i>Organic</i>	6
Gingerella	6
Karma Cola	6
Lemmy Lemonade	6
Watermelon Limeflower & Apple <i>Organic</i>	6
Lemon Lime & Bitters <i>Organic</i>	6

WINE

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SPIRITS

El Jimador Blanco Tequila, Hayman London Dry Gin, Jack Daniels Bourbon, Slane Irish Whiskey, Finlandia Vodka, Santiago Cuban Rum, Kahlua Neat / Rocks / Cola / Ginger Beer / Lemonade / Tonic / Soda	10
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JUICE

Orange / Apple / Guava & Apple <i>Organic</i>	6
Coconut Water	6

KOMBUCHA *Organic*

LOVE Rosehip, Lavender, Vanilla	7
WARRIOR Lemongrass, Ginger, Thyme, Turmeric	7
GYPSY Juniper, Star Anise, Cardamom, Angelica	7

ICED TEA

TKP HOUSE ICED TEA (Strawberry & Plum)	6
Feijoa & Limeblossom	6
Peach & Passionfruit	6

HOT BREWED TEA

Honey & Ginger / Honey & Yuzu	5
Blooming Tea (Handcrafted Flower)	5
Noble & Savage Tea	4.5
Maple Walnut / Peppermint Breeze / English Breakfast Korean Green (Sejak) / Strawberry Plum / Classic Earl Grey	