

Kimbap Lunch

Crispy Rice Cakes (dukbokki) – tossed in spicy gochujang sauce (v) 5

Glass Noodles (japchae) – summer vegetables, soy/sesame sauce (v)* 6

Pork & Ginger Dumplings (mandu) – house made, local pork, ginger, cabbage, scallions * 9
served w/kimchi & rice OR substitute japchae or dukboki +\$1

Seasonal Veggie Dumplings (mandu) (v) 9
served w/kimchi & rice OR substitute japchae or dukboki +\$1

“Japchae” Glass Noodles w/ Bulgogi– stir-fry w/ seasonal veggies * 12.5 *may substitute tofu* 11.5 (v)*

Bibimbap (mixed rice bowl)- seasonal veggies, sunny side-up egg**, choice of: *center cut bulgogi beef* 12, Heritage Farms pork belly* 12, Ashley Farms chicken* 11, or tofu (v)* 11*

Ssam (build-your-own lettuce wraps) – choice of protein, served with kimchi, roasted veggie, daikon slaw & local bibb lettuce: *center cut bulgogi beef* 13.5 or tofu* (v) 11*

NC Seafood Hot Pot 17
local fish, shrimp, rice cakes, summer corn, mushroom, gochujang soybean broth

Bibimbap Add-Ons	Sides
Beef 6	kimchi 4
Pork 6	Rice 2
Chicken 4	
Tofu 4	
Egg 1	

***Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness.
v = vegetarian; *=gluten free, or gluten free option available*

Please alert your server of all allergies, and all items which need to be gluten free.

About Kimbap

Kimbap (gimbap), a Korean dish made from rice and other ingredients rolled in gim - dried seaweed - is a play on chef/owner Kim Hunter's name, and one of the first Korean dishes that she learned to make as a child. Adopted as a baby, raised near Detroit and now residing in Raleigh, Kim merges her passion for local ingredients with her desire to connect with Korean cuisine.

Our menu is designed with sharing and tasting in mind. A Korean table typically includes a variety of veggie side dishes, main dishes, and of course, rice! Often the meal is shared communally, which we find to be a very satisfying experience, as each person can experiment with the assortment of flavors and textures at the table.

Part of our mission is to be engaged in our community, and featuring local veggies, meats, and North Carolina Seafood allows us to accomplish this.

We proudly support neighborhood farms, and feel good about serving clean, quality ingredients to you, our honored guests.

Local Farms & Purveyors:

In Good Heart Farm
Eastern Carolina Organics
Raleigh City Farm
Farmers' Collective
Heritage Farms
Firsthand Foods
Locals' Seafood Co
Salty Catch Seafood Co
Benelux Coffee
Muddy Dog Roasting Co
Two Bridges Farm
Fox Farm and Forage