

SURA

KOREAN CUISINE

샐러드 & 만두 : SALAD & DUMPLINGS

- 연 두부 샐러드 Tofu Salad 12**
Silken tofu salad with vegetables tossed in house special soy dressing 🌟
特色滑豆腐沙拉
- 그린 샐러드 Green Salad 10**
Refreshing mixed greens with special house dressing
爽口什锦蔬菜沙拉
- 유기농 에다마메 Organic Edamame 7**
Lightly boiled organic baby green soybeans
清煮有機毛豆

- 군만두 Goon Mandu 5pcs 12**
Deep-fried Korean style hearty pork dumplings
韩式猪肉煎饺

- 찜만두 Jjin Mandu 5pcs 12 · 8pcs 17**
Steamed Korean style hearty pork dumplings 🌟
韩式猪肉蒸饺

- 간풍 만두 Kkanpung Mandu 5pcs 14**
Deep-fried hearty pork dumplings with vinegar based house special sweet sauce
风味炸猪饺 (本店特制甜酱)

전 & 떡볶이 : PANCAKES & RICECAKES

- 해물 파전 Seafood Pancake 25**
Savoury wheat-flour pancake made with shrimp, squid, mussels, and green onions 🌟
韩式海鮮餅 (蝦, 魷魚, 青口, 蔥)
- 김치전 Kimchi Pancake 12**
Tasty wheat-flour pancake with chopped kimchi 🌟
美味泡菜餅
- 감자전 Potato Pancake 12**
Korean style potato pancake with onions
韩式土豆薄餅 (土豆, 洋葱)

- 야채전 Vegetable Pancake 12**
Delicious pan-fried pancake with sweet potato noodles, eggs, and assorted vegetables
韩式蔬菜餅 (甜薯粉條, 雞蛋, 蔬菜)

- 📞 INQUIRIES (604) 687-7872
- 📍 @SURAVANCOUVER
- 🌐 WWW.SURAKOREANCUISINE.COM
- ➔ SURA'S BEST 🌟 · SPICY HOT 🔥

- 궁중 떡볶이 Royal Rice cakes 20**
Royal cuisine-version of Korean rice cakes with assorted vegetables and beef in mild soy sauce
宫廷式醬炒年糕 (蔬菜, 牛肉)
- 해물 · 고기 떡볶이 Seafood or Beef Rice cakes 20**
Popular Korean rice cakes with vegetables, a hard-boiled egg, and seafood (or beef) in red pepper sauce — Choose from Seafood or Beef 🔥 🌟
 - Add 3pcs dumplings for \$7
 - Add 1pcs hard-boiled egg for \$2
 韩式海鮮/牛肉炒年糕 (蔬菜, 半個煮雞蛋, 紅辣椒醬)
 - 加餃子 3pcs \$7
 - 加水煮蛋 1pcs \$2

바베큐 : BARBECUE

- 장작 왕 갈비 Beef Galbi 39** 🇨🇦 AAA
Wholesome grilled beef short-ribs marinated in authentic Korean barbecue sauce 🌟
正宗韩式燒烤牛仔肉 (牛仔骨, 韩式燒烤醬)
- 제육 불고기 Spicy Sliced Pork 28**
Grilled thinly sliced tender pork marinated in chilli pepper sauce 🔥
特色辣炒薄豬肉片
- 인삼 닭구이 Insam Dakgui 29**
Grilled chicken thighs marinated in house ginseng soy sauce
燒烤人參雞

- 돼지 갈비 Pork Galbi 32**
Grilled pork spareribs marinated in authentic Korean barbecue sauce 🌟
秘制烤豬排 (豬排, 本店特制醬)

📍 ADD-ON ITEMS

- 쌈세트 Saam Set 5**
Refreshing green and red leaf lettuce, sliced peppers, and sliced peeled garlic cloves
套餐 (生菜, 大蒜, 辣)
- 장아찌 Pickle 3**
Pickled onion, cucumber, celery, and jalapeño pepper in SURA's special brine
特色醃制泡菜 (洋葱, 黃瓜, 墨西哥尖椒, 特制卤汁)

일품요리 : CHEF'S SPECIAL

- ▶ The small and regular size items served with a bowl of steamed rice, and the large size items served with two bowls of steamed rice.

- 보쌈 Bossam S 25 · L 34**
A fine cut of pork belly slowly simmered in oriental herbs; served with Bossam Kimchi 🌟
SURA 秘制五花肉片配韓式蘿蔔泡菜

- 단호박 갈비찜 Galbi-Jjim S 25 · L 34**
Braised beef short-ribs with sweet pumpkins in special soy sauce 🌟
炖牛排 (大牛仔骨, 胡萝ト, 甜南瓜, 特色甜醬)

- 동인동 매운 갈비찜 Spicy Galbi-Jjim 39**
Korean style braised beef short-ribs with vegetables in hearty and spicy sauce 🔥
正宗韓式香辣醬炖牛排

- 김치찜 Kimchi-Jjim 35**
Steamed kimchi and tender pork belly 🔥
辣泡菜炖猪肉 (蒸泡菜, 嫩猪肉, 蔬菜)

- 버섯 불고기 Bulgogi S 25 · L 34**
Stir fry of thinly sliced beef with mushrooms and sweet potato noodles in house special marinade 🌟
韩式特色炒牛肉 (牛肉, 蘑菇, 多种蔬菜, 粉条)

- 고등어 조림 Mackerel Jorim 22**
Simmered mackerel and daikon radish; seasoned with red chilli pepper 🔥 🌟
香辣紅椒鯖魚 (文火鯖魚, 白萝卜, 紅辣椒, 小青葱)

- 삼겹살 두루치기 Spicy Pork Belly 32**
Stir-fried pork belly and vegetables with hearty and house special spicy sauce 🔥
大廚特色炒五花肉 (五花肉, 蔬菜, 特制辣椒醬)

- 콩나물 해물볶음 Spicy Seafood 32**
Stir-fried assorted seafood with house special spicy sauce and a bean sprouts 🔥
韩式辣炒豆芽海鮮 (什錦海鮮, 黃豆芽, 特制辣椒醬)

A WORD FROM SURA KOREAN CUISINE

Complying with public health guidance, SURA Korean Cuisine is firmly committed to the health and safety of our employees, customers, and friends.

As a result, we've taken steps to control the number of members in our kitchen and ensure to practice social distancing. We've increased our protocols in sanitizing all the necessary surfaces at our premises.

We extend our sincere thanks to you, our loyal customers and friends for the support during this challenging time.

탕&찌개 : HEARTY SOUP & STEW

- ▶ All soups and stews are beef bone broth-based and include one bowl of steamed rice.

- 삼계탕 Samgye-tang 29**
A whole young chicken stuffed with sweet rice slowly simmered in a broth of Korean ginseng, jujube fruits, garlic, and ginger; takes about twenty minutes to serve 🌟
養生滋補童子雞湯 (微火慢炖童子雞, 甜米, 高麗參, 蜜棗, 大蒜) - 上菜需20分钟

- 육개장 Yukgae-jang 15**
Spicy beef soup with shredded beef, egg, green onion, bean sprouts, mushrooms, young stems of Bracken, and sweet potato noodles 🔥
辣香牛肉湯 (牛肉絲, 葱, 豆芽, 蘑菇)

- 떡 만두국 Tteok Mandu-guk 15**
Korean style beef broth soup with Korean rice cakes, pork dumplings, mixed vegetables, and an egg
牛肉年糕湯

- 갈비탕 Galbi-tang 16**
Hearty beef soup with beef short-ribs, egg, and sweet potato noodles 🌟
濃香牛排湯 (濃香牛肉湯底, 牛排)

- 감자탕 Gamja-tang 16**
Hearty pork bone soup with potatoes and assorted vegetables 🔥
香辣土豆鍋

- 김치찌개 Kimchi Jjigae 14**
Hearty and spicy kimchi soup with vegetables, diced tofu, and pork 🔥
辣香豬排豆腐鍋 (香辣白菜, 蔬菜, 豆腐塊, 薄切豬排片)

- 된장찌개 Doenjang Jjigae 14**
Korean style bean paste soup with vegetables, diced tofu, korean chilli, and beef 🔥 🌟
正宗韓國大醬湯 (韓式黃豆制湯底, 牛腩薄片, 蔬菜, 豆腐塊)

- 해물 · 고기 순두부 찌개 Seafood or Beef Soondubu Jjigae 14**
Nourishing Korean spicy soft tofu soup with egg and seafood (or beef) — Choose from Seafood or Beef 🔥 🌟
韩式香辣豆腐鍋 (海鮮 / 牛肉)

- 오징어 불고기 뚝배기 Squid Bulgogi 16**
Sautéed squid, beef, and vegetable stew with spicy house special sauce 🔥
韩式特色石鍋: 香辣魷魚, 牛肉, 蔬菜 (配特製獨家辣醬)

📍 ADD-ON ITEMS

- 공기밥 A Bowl of Steamed Rice 蒸米飯 2.5**
- 계란후라이 A Fried Egg 煎雞蛋 2**

식사&면류 : RICE & NOODLES

- 돌솥 비빔밥 Dolsot Bibim-bap 15**
Steamed rice topped with lightly blanched assorted vegetables, beef, and a fried egg served in a heated stone pot — Choose sauce from Korean spicy pepper paste 🔥 or sweet soy sauce 🌟
韓式牛肉石鍋拌飯 (牛肉, 蔬菜, 煎雞蛋)

- 불고기 돌솥밥 Bulgogi Bibim-bap 15**
Steamed rice topped with lightly blanched vegetables and barbecued marinated beef served in a heated stone pot — Choose sauce from Korean spicy pepper paste 🔥 or sweet soy sauce
韓式特色煎牛肉石鍋拌飯 (特殊醃制牛肉, 蔬菜)

- 김치 볶음밥 Kimchi Fried Rice 15**
Stir-fried rice with kimchi, vegetables, beef, and a fried egg 🔥 🌟
韓式泡菜牛肉炒飯 (泡菜, 蔬菜, 牛肉, 飯)

- 고등어 된장 정식 Mackerel Combo 18**
An authentic Korean style set of meal that consists of grilled mackerel, a small size of Doenjang Jjigae (entrée No. 31)
正宗韓式烤鯖魚, 附大醬湯

- 잡채 Japchae 20**
Stir-fried sweet potato noodles in sweet sesame oil with beef and mixed vegetables 🌟
芝香牛肉土豆粉條 (土豆粉, 甜芝麻油, 牛肉, 多种蔬菜)

채식 메뉴 : VEGETARIAN MENU

- 채식 궁중 떡볶이 Veggie Royal Rice cakes 20**
Royal cuisine-version Korean rice cakes with assorted vegetables in mild soy sauce

- 채식 떡볶이 Veggie Rice cakes 20**
Popular Korean rice cakes with vegetables, a hard-boiled egg in red pepper sauce — Add 1pcs boiled egg for \$2 🔥

- 채식 비빔밥 Veggie Bibim-bap 15**
Steamed rice topped with lightly blanched assorted vegetables, tofu and a fried egg served in a heated stone pot — Choose sauce from Korean spicy pepper paste 🔥 or sweet soy sauce






- 채식 김치 볶음밥 Veggie Kimchi Fried Rice 15**
Stir-fried rice with kimchi, vegetables, tofu and a fried egg 🔥

- 채식 잡채 Veggie Japchae 20**
Stir-fried sweet potato noodles in sweet sesame oil with tofu and mixed vegetables

한국술 : KOREAN SPIRITS

- d.1 **참이슬** Chamisul - Fresh **19**
Using the charcoal activated from bamboo, this soju has been enforced in its origin taste, making you feel refreshed after drinking.
• Bottle 360ml • Alcohol 17.8%
- d.2 **자몽에 이슬** Chamisul - Grapefruit **19**
Adding grapefruit juice, this soju based spirit tastes a fantastic mix of traditional soju and refreshing fruit flavour.
• Bottle 360ml • Alcohol 13%
- d.3 **처음처럼** Chum Churum - Original **19**
Chum Churum means "like the first time" in Korean. Chum Churum is made of alkaline water, which makes soju taste softer.
• Bottle 360ml • Alcohol 17.5%
- d.4 **순하리 복숭아** Chum Churum - Peach **19**
Peach flavoured Chum Churum soju
• Bottle 360ml • Alcohol 12%
- d.5 **순하리 사과** Chum Churum - Apple **19**
Apple flavoured Chum Churum soju
• Bottle 360ml • Alcohol 12%
- d.6 **청하** Chung Ha **12**
Chung Ha is made from white rice and goes through a long low-temperature fermentation process that gives it a unique, mild taste.
• Bottle 300ml • Alcohol 13%
- d.7 **막걸리** Korean Rice Wine **18**
Makgeolli is a Korean rice wine. It has a milky, opaque color and carries an intriguing blend of sweet, sour, bitter, and astringent tastes.
• Bottle 750ml • Alcohol 6%
- d.8 **설중매** Seol Joong Mae **20**
SeolJoongMae contains real plums and is made using the highest-quality hand picked fruits. It has a mild flavor and tastes just like green plums.
• Bottle 375ml • Alcohol 14%
- d.9 **복분자주** Bok-bunja Ju **21**
Korean fruit wine made from wild Korean black raspberries called Bok-bunja and medicinal herbs. It tastes moderately sweet and pleasantly sour.
• Bottle 375ml • Alcohol 12%

칵테일 소주 : COCKTAIL SOJU

- d.10 **Lemon**  ALC 7% GLASS 200ML **7** • JUG 1000ML **30**
- d.11 **Pineapple**  ALC 7% GLASS 200ML **7** • JUG 1000ML **30**
- d.12 **Yogurt**  ALC 7% GLASS 200ML **7** • JUG 1000ML **30**
- d.13 **Yuzu**  ALC 7% GLASS 200ML **7** • JUG 1000ML **30**
- d.14 **Aloe**  ALC 7% GLASS 200ML **7** • JUG 1000ML **30**







붉은 포도주 : RED WINES

- d.15 **Cono Sur Cabernet Sauvignon** • Chile • Glass **7** • Bottle **26**
Fruity, sophisticated and rich with blackberry and juicy plum
• Glass 6oz • Bottle 750ml • Alcohol 12%
- d.16 **Peter Lehmann Shiraz** • Barossa Valley, Australia • Bottle **47**
Firm tannins and blackberry flavors that linger nicely on the chewy finish
• Bottle 750ml • Alcohol 14.5%

백색 포도주 : WHITE WINES

- d.17 **Bolla Pinot Grigio** • Italy • Glass **7** • Bottle **26**
Lively, fresh fruit flavours and aromas of peach, melon, pear and lime
• Glass 6oz • Bottle 750ml • Alcohol 12%
- d.18 **Jackson Triggs Chardonnay** • BC, Canada • Bottle **26**
Tastes like ripe pears, peaches and citrus with a hint of honey
• Bottle 750ml • Alcohol 12.5%
- d.19 **Kim Crawford Sauvignon Blanc** • New Zealand • Bottle **52**
Bright, balanced and brimming with grapefruit on the nose, Kim Crawford Sauvignon Blanc is a refreshing delight from first sip to crisp finish.
• Bottle 750ml • Alcohol 13.5%

맥주 : BEER

- d.20 **클라우드**  Kloud ALC 5% 350 ML **7**
- d.21 **카스**  Cass ALC 5% 350 ML **7**
- d.22 **코카니**  Kokanee ALC 5% 350 ML **6**
- d.23 **칭다오**  Tsingtao ALC 5% 350 ML **7**
- d.24 **기네스**  Guinness ALC 5% 350 ML **7**
- d.25 **아사히 생맥주**  Asahi Draft PINT ALC 5% 450 ML **7**
PITCHER ALC 5% 1700 ML **24**

음료수 : BEVERAGE

- d.26 **콜라** Coca Cola **3**
- d.27 **다이어트 콜라** Diet Coke **3**
- d.28 **스프라이트** Sprite **3**
- d.29 **캐나다 드라이** Canada Dry **3**
- d.30 **네스티** Nestea **3**
- d.31 **스파클링 워터** S.Pellegrino 250 ML **3.5**
750 ML **8**
- d.32 **오렌지 주스** Orange Juice **3.5**
- d.33 **애플 주스** Apple Juice **3.5**
- d.34 **파인애플 주스** Pineapple Juice **3.5**