



POCHA!

KOREAN STREET DINING

@CQ

컨배!





POCHA!

KOREAN STREET DINING

Today, we bring you POKHA!,
a faithful recreation of all the best that
Korean street dining has to offer.

COME ONE
COME ALL!

A gateway to an entirely new palette of comfort dishes
straight from the streets of Seoul,
made to create lasting memories with a
fun-filled dining experience.



OUR FAVOURITE SIPS

PEACH LONG ISLAND

30.00



STRAWBERRY GINGER

15.00



HAZELNUT COFFEE SHAKE

15.00



MAKKOLI MARGARITA

25.00

DALGONA COCKTAIL

15.00



MELONA MINT

15.00



SAVOURY TASTING FLIGHT

BANCHAN-INSPIRED SHOOTERS

Inspired by traditional Korean banchan, we've concocted a savoury tasting flight of classic banchan flavours - right into a single shot.

SEAWEED Gin Tonic

Seaweed infused gin that takes you back to Haeundae Beach.

8.00

DONGCHIMI Cocktail

Pickled white raddish with our secret makkeoli mix. Slightly tart with a hint of sweetness.

8.00



GOCHUJANG Drink

Not for the faint hearted, this soju based shot packs a punch with the familiar sweet and spicy flavours of gochujang.

8.00

SAVOURY TASTING FLIGHT SET OF 3

16.00



FIRST EVER K-POUCH COCKTAILS

Alchemy of Soju and Korean Pouch Drinks: Magic Waiting to be Discovered
Experience the pure alchemy of a new-to-world K-cocktail menu,
made from soju and pouch drinks.

MINTY COFFEE

Minty and refreshing -
Americano sweet pouch drink
with Kahlua and a splash of
peppermint.

15.00

BLUE LEMONADE

Bluelemon Ade
Pouch Drink
with Soju,
Lime Juice
and Blue Curacao.

15.00

STRAWBERRY GINGER

Soft Candy Strawberry
with ginger-infused
soju and basil leaves.

15.00

HAZELNUT COFFEE SHAKE

Need a pick me up?
Grab a Hazelnut Coffee Shake.
Made with Royal Hazelnut Pouch Drink,
Soju, Baileys, Kahlua and milk.

15.00



GREEN GRAPE
Mojito

A twist on the classic mojito
using our Shine Muscat Ade Pouch Drink
and Soju.

15.00



PEACH
Long Island

The Ultimate pre-party cocktail!
Made with a combination of Soju, Rum, Gin,
Whisky, Triple Sec, Lime Juice
and our Peach Iced Tea pouch drink.

30.00

GRAPE
Rum Sour

Softcandy Grape Ade with Rum,
Whisky and Lime Juice.

15.00





MAKKOLI
Margarita

This innovative cocktail marries the milky richness of makkoli with the zesty kick of tequila, triple sec, and lime juice.

25.00



DALGONA
Cocktail

Savor the creamy milk and Soju infusion, topped with a cloud of Dalgona froth for a truly indulgent and Insta-worthy experience.

15.00



MELONA
Mint

A delightful creation that blends the iconic Melona ice cream with fizzy Sprite and the kick of Soju. Stir in the ice cream and enjoy.

15.00



SEOUL
Mule

A modern take on the Seoul Mule, using homemade ginseng-infused soju with ginger beer and a dash of yuzu. Invigorating and delightful to the palate!

15.00

K-SIGNATURE COCKTAILS

Enjoy our Korean-infused cocktails,
inspired by both the heritage and modern elements of Korea.



01 / **SOJU
MOJITO**

A refreshing, classic soju mojito!
Made with soju, mint, lime,
sugar, and soda.

15.00

02 / **BLUE
HANBOK**

Enjoy the visually stunning drink
reminiscent of the traditional
Korean Hanbok, made from blend of
sweet blueberries and the smooth
undertones of Soju.

15.00

03 / **SOJU
SUNRISE**

A popular Korean cocktail that
combines Soju with orange juice and
grenadine, capturing the essence of
a vibrant sunrise.

15.00

04 / **CHOCOLATE
MARTINI**

Indulge in our Mint Chocolate Martini – a luscious
creation featuring the unique twist of mint chocolate soju,
velvety milk, and a drizzle of white chocolate syrup.

15.00

05 / **BEE'S
KNEES**

Pure honey with chamisul soju - an inviting and
easy to drink cocktail that hits the sweet spot.

15.00

PERFECT FOR SHARING & FUN GAMES

SOCIAL SIPS



Toast to shared experiences, clink glasses, and make your evening as lively as the streets of Seoul!

Mocktail Mix

16.⁹⁰

BLUE HAWAII YAKULT MIX
GREEN APPLE YAKULT MIX
LYCHEE YAKULT MIX
STRAWBERRY YAKULT MIX

Makkoli Mix

39.⁹⁰

BLUE HAWAII MAKKOLI MIX
GREEN APPLE MAKKOLI MIX
LYCHEE MAKKOLI MIX
STRAWBERRY MAKKOLI MIX

Soju Mix

39.⁹⁰

YAKULT SOJU MIX
LYCHEE SOJU MIX
YUZU SOJU MIX
GRAPE SOJU MIX



Soju

BOMB

Chamisul Soju + 2 Terra Beer (330ml)

28.90

Somaek

SET

Somaek is an alcoholic drink that mixes soju and beer.
Play around with the mixing ratio to create your own signature Somaek sensation.

Chamisul Soju + 2 Terra Beer (330ml)

28.90



Rainbow

TRAIN

A one-way ticket to Sojuville with flavor stops at every hue!

38.80

Classic Cocktail

SEX ON THE BEACH

Immerse yourself in the tropical paradise with a perfect harmony of peach schnapps, cranberry juice, orange juice, and a splash of vodka.

15.00

PINA COLADA

Escape to a tropical oasis with our Pina Colada, a classic cocktail that transports you to the sun-soaked beaches with each sip. Made with pineapple juice, white rum and cream of coconut.

15.00

SCREW DRIVER

Bring the taste of summer holidays! Mix of orange juice with vodka for a classic favourite.

15.00

FLAMING LAMBO

The Flaming Lambo is not just a drink; it's a performance. Watch as the vibrant blue hue meets the flickering flames, creating an unforgettable display. Made with Kahlua, Sambuca and a chaser of blue curacao with milk.

30.00

Classic Shooters

B-52

Layered drink made of three alcoholic components: Kahlua coffee liquor, Baileys Irish cream, and triple-sec.

10.00

JAGER BOMB

High-energy party shot that combines the robust herbal flavours of Jägermeister & the caffeine-infused rush of Red Bull.

15.00

House Pour Liquor

GIN 15.00
Gordon's

WHISKY 15.00
Burn McKenzie

VODKA 15.00
Smirnoff

RUM 15.00
Bacardi



K-POUCH DRINKS

Jardin Cafe Real

3.90

- BLUELEMON ADE
- PEACH ICED TEA
- SHINE MUSCAT ADE

Jardin Signature

3.90

- AMERICANO SWEET
- ROYAL HAZELNUT



Jardin Zappo

3.90

- SOFT CANDY STRAWBERRY
- SOFT CANDY GRAPE ADE



DRINKS

Alcohol

JINRO CHAMISUL	18.90
JINRO GREEN GRAPE	18.90
JINRO GRAPEFRUIT	18.90
JINRO PEACH	18.90
TERRA BEER 330 ml	6.90
HEINEKEN BEER 330 ml	8.90
CORONA BEER 355ml	10.90
JINRO MAKKOLI (Rice Wine)	19.80
2 SOJU/MAKKOLI + 1 BEER	39.80

Beverages

PEPSI	4.90
7-UP	4.90
ICED LEMON TEA	4.90
HONEY LEMON Warm / Iced	5.90
BARLEY TEA Warm / Iced	3.90
MINERAL WATER	2.50



Pictures are for illustration purposes only. | Prices are subject to Service Charge and prevailing GST.

NEW IN SEAFOOD RANGE

간장게장

GANJANG-GEJANG

RAW MARINATED CRAB IN HOMEMADE SOY SAUCE

Dive into the ocean's treasure with our Ganjang-Gejang! Fresh crab marinated in our secret homemade soy sauce, delivering a burst of flavor in every bite.

1 Piece / 2 Pieces / 3 Pieces
15.90 / 26.90 / 33.90



How to Enjoy?

1. Dig in and suck the succulent crab meat straight out of the shell or squeeze the crab meat and enjoy!
2. Try it on its own and with hot steamed rice
3. Squeeze out the crab meat and mix it into the hot rice for a umami-packed bite!





NEW IN SEAFOOD RANGE



새우볶음

SAEWOO BOKKEUM

SPICY STIR-FRIED PRAWNS WITH CRAYFISH

A sizzling combination of Crayfish and Tiger Prawns stir-fried in a tantalising mix of garlic, leek, onion, ed chili, and our spicy jeyuk sauce. Dive into a dish that's shrimply irresistible!

35.⁹⁰



조개볶음

JO-GAE BOKKEUM

SPICY STIR-FRIED CLAMS

Sweet flower clams stir-fried with garlic, leek, onion, and spicy clam sauce - creating a spicy symphony that'll leave you craving more!

18.⁹⁰



꽃게볶음

KKOT-GE BOKKEUM

SPICY STIR-FRIED CRAB

Get ready for a fiery flavour explosion! Succulent crab stir-fried with garlic, leek, onion, red chili and egg - a perfect mix of sweet crab meat and spicy jeyuk sauce.

35.⁹⁰

조개찌개

JO-GAE STEW

FLOWER CLAM STEW

Sweet flower clams, ginger, chili padi, and garlic stir-fried in a traditional ttukbaegi with a dash of soju, before savoury beanpaste and beef bone broth are poured in and stewed. Comes with zucchini, enoki mushrooms, and tofu.

TOP UP OPTIONS:

Marinated Beef Knuckle/Pork Collar - 100g (+\$6.9)

Flower Clam - 350g (+\$8.9)

Vegetable Platter (+\$6.9)

Shin Ramyeon (+\$2)

18.⁹⁰



ADD ON SOME
MARINATED
PORK/ BEEF SLICES
& SHIN RAMYEON
FOR A COMPLETE MEAL!





NEW IN SEAFOOD RANGE

잠뱅그리들

JJAMPONG SEAFOOD GRIDDLE WITH FLYING RAMYEON

Indulge in the ultimate feast like no other!
Our Jjampong Seafood Griddle is a sea of delights,
featuring a medley of mussels, prawns, crab, clams, scallops,
squid, and more, all dancing on a bed of flying shin ramyeon
noodles and savoury Jjampong broth.

42.90



CHECK OUT OUR
TOP 8
RECOMMENDATIONS!

SUPER STARS

★ SIGNATURE

크림신라면
CREAMY
SHIN RAMYEON

15.90



★ SIGNATURE

항아리 볶음밥
HANGARI
BOKKEUMBAB

13.90



★ SIGNATURE

신당동 떡볶이
SINDANG-DONG
TTEOKBOKKI

13.90



부대찌개
BUDAE
JJIGAE

17.90



제육볶음
PORK
BULGOGI

*Kimchi / Hangari
/ Spicy Jeyuk*

13.90



순살치킨
KRISPYCHUNKS
WITH FRIED
TTEOK

Soy Garlic / Gochujang

14.90



간장게장
GANJANG
GEJANG

*Raw Marinated Crab in
Homemade Soy Sauce*

From 15.90



감자 핫도그
POTATO
CORNDOG

9.90



TTEOK

★ SIGNATURE

신당동 떡볶이 SINDANG-DONG TTEOKBOKKI

Korean rice cakes with fish cakes.

TOP UP OPTIONS:

- Mozzarella cheese (+\$4)
- 3pcs Kimari (+\$4)
- 3pcs Kimchi Mandu (+\$4)
- 3pcs Seafood Pancake (+\$6)

13.90



HOUSE-MADE
SPICY SAUCE!



UPSIZED VERSION!

참키떡 CHUNKY TTEOK

TTEOKBOKKI WITH KRISPY
CHUNKS & CHEESE

Our specially curated dish - a mix of our favourite Krispy Boneless Chicken Chunks & Tteokbokki! Topped with mozzarella cheese for that extra layer of flavor.

21.90

BULGOGI

닭고기

CHICKEN

Kimchi / Spicy Jeyuk / Bulgogi Sauce

12.90

제육볶음

PORK

Kimchi / Spicy Jeyuk / Hangari

13.90

소고기

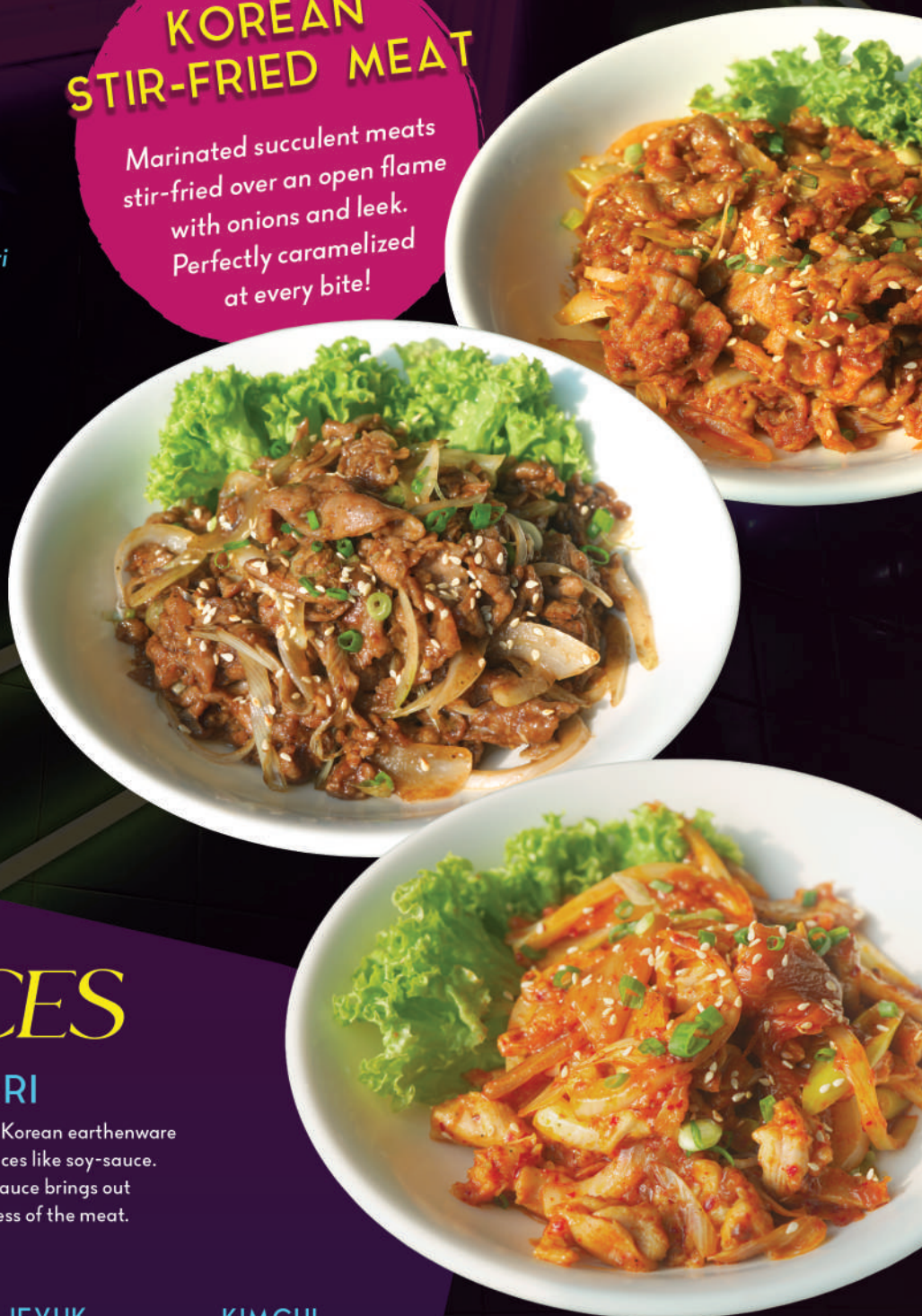
BEEF

Spicy Jeyuk / Bulgogi Sauce

15.90

KOREAN STIR-FRIED MEAT

Marinated succulent meats stir-fried over an open flame with onions and leek. Perfectly caramelized at every bite!



SAUCES

HANGARI

A Hangari refers to a traditional Korean earthenware jar that is used to preserve sauces like soy-sauce.

Pocha! signature Hangari sauce brings out the originality and tenderness of the meat.

BULGOGI SAUCE

Sliced meats marinated in savoury-sweet sauce.

SPICY JEYUK

Spicy and flavourful sauce wok-fried to perfection.

KIMCHI

Distinctly spicy and tangy flavours added to your favourite meat.

SIDES

잡채호떡

JAPCHAE HOTTEOK

Hotteok with savoury Japchae-filled goodness.
A delightful savoury snack! coated with fries

9.90

NEW!



허니땅콩 호떡

HONEY PEANUT HOTTEOK

Hotteok filled with honey and peanuts.
A harmony of sweet and nutty flavours,
perfect for dessert.

7.90

NEW!



불고기삼각김밥

SAMGAK BULGOGI KIMBAB

Triangle Bulgogi Kimbab
Tender marinated bulgogi beef
with seasoned rice.

10.90



김치치즈삼각김밥

SAMGAK KIMCHI CHEESE KIMBAB

Triangle Kimchi Cheese Kimbab
Tangy kimchi and cheese with
seasoned rice.

10.90

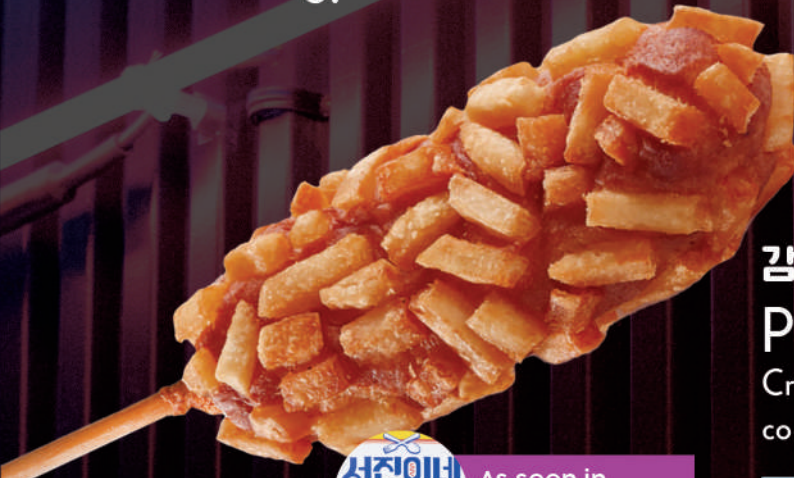
SIDES

핫도그

CORNDOG

Crispy hot dog on a stick.

8.90



감자 핫도그

POTATO CORNDOG

Crispy hot dog & cheese on a stick coated with fries

9.90



As seen in
Jinny's Kitchen

어묵

EOMUK

Korean fish cakes.

10.90



As seen in **Strong
Woman Do Bong Soon**

SIDES

김말이
KIMARI
Glass noodle
spring roll
8.90



김치만두
KIMCHI MANDU
Kimchi Dumpling
8.90



KOREAN PANCAKE
14.90



KIMCHI PANCAKE 김치전

감자 튀김
FRIES
10.90

Cheese / Original / Truffle CONTAINS PARMESAN CHEESE / Kimchi



SEAFOOD PANCAKE 해물파전

순살치킨

KRISPY CHUNKS
Soy Garlic / Gochujang

14.90

BONELESS CHICKEN WITH FRIED TTEOK (RICE CAKES)



ADD-ON

STEAMED RICE	3.00
SEAWEED RICE	3.50
SUNNY SIDE UP	3.00
MOZZARELLA CHEESE (FOR TTEOKBOKKI)	4.00

K-MOVIE EATS

ALSO KNOWN AS
RAM-DON



짜파구리

JJAPAGURI

A tasty fusion of two famous noodle recipe - Jjapagetti (black bean noodles) and Neoguri (spicy seafood udon), made even better with the addition of Kimchi Mandu and a runny egg.

TOP UP OPTIONS:

Cheese (torched) (+\$4)

12.90

짜파게티

JJAPAGETTI

A widely-loved Korean noodle dish that combines spaghetti and Korean black bean sauce, Jjajang. This particular version is served with Spam and runny egg.

TOP UP OPTIONS:

Truffle (+\$2)

12.90



AS SEEN IN MOVIE
PARASITE



K-MOVIE EATS



사골국수

SAGOL NOODLES

Light beef bone brothed noodles cooked with pork/beef belly, leek, onions and zucchini.

PORK / BEEF

16.90



As seen in
Tasty Guys

짜장게티

JJAJANGMYEON

A popular comforting Korean noodle dish doused in a rich, savoury black bean sauce with succulent diced pork and egg.

15.90

As seen in
Wonderful World



AS SEEN IN DRAMA
WONDERFUL
WORLD

SHIN RAMYEON SERIES SOUL WARMING SOUP



크림신라면

CREAMY SHIN RAMYEON

A decadent noodle dish that melds the savoury richness of cream with bold, spicy flavours. Complemented with hearty spam, boiled egg and seaweed.

15.90

As seen in *What's Wrong with Secretary Kim*



고추장라면 GOCHUJANG RAMYEON

13.90

SHIN RAMYEON SERIES

SOUL WARMING SOUP

김치라면
**KIMCHI
RAMYEON**

TOP UP OPTIONS:
Cheese (+\$4)

13.90



매운 제주 라면

SPICY JEJU PORK RAMYEON

14.90

라볶이
**RABOKKI
RAMYEON**

TOP UP OPTIONS:
Cheese (+\$4)

14.90



RAMYEON
+
TTEOKBOKKI

As seen in
Oh My Venus



RICE

BOKKEUMBAB

볶음밥

KOREAN FRIED RICE



SIGNATURE

항아리 볶음밥

HANGARI

Together with our house-signature Hangari soy sauce, the slightly charred aroma from the smoky kiss of the wok brings out the mouth-watering taste of our stir-fried Korean fried rice!

Chicken / Pork / Beef / Seafood

13.90

김치 볶음밥

KIMCHI



Pork / Beef / Seafood

13.90



BIBIMBAB

비빔밥

KOREAN MIXED RICE

Assorted vegetables, mixed with our special sauce, served over steamed rice. Mix 'em up!

10.90

Chicken (+\$3)

Pork (+\$3)

Beef (+\$3)



JJIGAE

Each Jjigae comes with a bowl of



RICE

부산 스타일 국밥

BUSAN STYLE GUKBAP

12-hours simmered Busan-style Gukbap, a collagen-rich broth with pork belly and pig ears. Try the soup on its own, then enhance the flavours by putting the rice into the soup with a pinch of homemade chili paste for an authentic experience.

22.90

As seen in King the Land



순두부 찌개

SUNDUBU

Pork

Spicy soft tofu stew with minced pork, tofu, clams, zucchini & enoki.

17.90

Seafood

Spicy soft tofu stew with tiger prawns, clams, mussels, and squid.

20.90



CHEF'S CHOICE



닭도리탕

DAKDORITANG

Oh Seoul Garlicky! Hailing from Seoul, our Korean spicy chicken stew features tender chicken bites and potatoes in a flavourful broth of chicken, gochugaru, and gochujang. Topped with a mountain of freshly chopped garlic to add a distinctive kick.

TOP UP OPTIONS:

Crispy Shin Ramyeon (+\$3)

Cooked Shin Ramyeon (+\$2)

20.90

NEW!



As seen in Tasty Guys



JJIGAE



삼계탕
SAMGYETANG

A delicious and nourishing
ginseng chicken stew.

20.90



부대찌개
BUDAE JJIGAE

BEEF / PORK

Korean army stew cooked with succulent meat,
fish cakes, rice cakes, kimchi, tofu, beans and spam.

17.90



김치찌개
KIMCHI

BEEF / PORK

Spicy kimchi stew cooked with
succulent meat, enoki and onions.

17.90



된장찌개
DOENJANG

BEEF / PORK

Soybean paste stew cooked with succulent
meat, tofu, zucchini, clams and onions.

17.90



POCHA!
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 [pochasg.cq](https://www.instagram.com/pochasg.cq)  [pochasg.cq](https://www.facebook.com/pochasg.cq)  [pochasg.cq](https://www.tiktok.com/pochasg.cq)

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- FEEDBACK -

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감사합니다!