

THE BEGINNING

MENU



Appetizer

CoCo Shrimp

Crispy coconut battered shrimp with Her Chef's signature sweet chili sauce 4.99

Chicken Karaage

Crispy, soy sauce-marinated, skin-on boneless chicken leg 4.99

Drug Salad

Sliced green onion, chives, sesame leaf, red onion and signature sauce 3.99
CAUTION: it's addicting. (Hence the name!)

Bushutta

Garlic croutons with sun dried tomatoes, red onion, basil leaf, garlic, & greens w/olive oil & balsamic vinegar 4.99

Daily 4 S

Fresh daily salad with 4 items, served with Her Chef's daily dressing 4.99 (Combo with a main menu item: 3.99)

Red Kraken

Slices of iced red octopus with spicysour sauce 12.99

Edamame

Boiled soybeans in the pod 2.99

Gook Mul

Sea food based soup 1.00

Sun, Cloud, Rock and Snow

S.C.R.S Original

Sunny side up Cloudy egg, beef + pork + tofu + zucchini + carrot + onion burger patty (Rock), with rice (Snow) 8.99 trick your children with the veggies!!! Or yourself...



Highmountain Tauren

Sunny side up Cloudy egg, Bulgogi (sliced ribeye) with sliced veggies (Rock), with rice (Snow) 8.99

Lok-tar ogar!

Pork Valley

Sunny side up Cloudy egg, pork shoulder bacon with sliced veggies (Rock), with rice (Snow) 8.99

Country Kko Kko

Sunny side up Cloudy egg, grilled chicken breast with sliced veggies (Rock), with rice (Snow) 8.99

Under the Sea

Sunny side up Cloudy egg, wakame salad(Sea), shrimp fried rice with chopped veggies 8.99

Happy Cow 🚾



Sunny side up Cloudy egg, chickpeas + mushroom + tofu + zucchini + carrot + onion burger patty (Rock), with rice (Snow) 8.99

Aqua Papa



Vegan Sunny side up Cloudy aquafaba, chickpeas + mushroom + tofu + zucchini + carrot + onion burger patty (Rock), with rice (Snow) 8.99

Crispy Bowl

Chicken Mayo

Deep fried Chicken Karaage, scrambled egg, dried seaweed, green onion, signature teriyaki sauce, mayonnaise served on top of rice 6.99

Sriracha Sauce available

Kalamari Don

Deep fried Seafood, dried seaweed, green onion, bok choy, signature udon sauce, served on top of udon noodle 8.99

Kingkatsu

Japanese style pork cutlet with signature sauce, served with rice 7.99



Sashimi Bowl

Tangle Tangle Shrimp

Soy sauce marinated prawns sprinkled with dried seaweed, red pepper and green onion with rice 10.99

Rice robber.... (savoury & spicy)





Salmon Lover

Sushi-grade marinated salmon, cucumber, dried seaweed, red onion, green onion with rice 12.99 Signature Spicy Sauce available

Big Tuna



Grill & Soup

Green Curry

Creamy Japanese style curry, with deep fried cubed potatoes, broccoli, carrot, cauliflower, shitake mushrooms served with garlic bread 4.99

Attention: It's not actually green

Salmon Steaky

Steak Salmon, green onion, pickled onion, wasabi mayo, signature teriyaki sauce with rice 12.99





Sogogi

Sous Vide New York Steak, crispy garlic chips, green onion, pickled onion, signature Korean Kalbi sauce with rice 12.99

Grill & Soup

S - Box

Grilled shrimp (with choice of sauce) and pickled radish with rice 9.99

Sauce options:

- Sweet & Chili
- Garlic & Butter
- Lemon & Pepper
- Basil & Sundried Tomatoes
- Korean BBQ



Pig Bulgogi

Grilled pork marinated in gochujang, green with rice 8.99



Extra Sides & Add-on's

Side salad

Daily 4 S 3.99 Cabbage salad 2.99

Extra toppings

Cheese 2.99
All beef sausage 1.99
Bacon bits 1.99
Sundried tomato 1.99
Crispy Garlic chips 0.99
Crispy Onion chips 0.99

Free topping

Green onion
Dried seaweed
Sesame seeds

Sub rice*

Or add-on (extra +\$1)

French Fries 1.99
Cauliflower Rice 1.99
Udon 1.00
Garlic Bread 0.50
Extra rice 1.00
Brown rice 0.00

Unlimited Extra Sauce +0.50

Honey mustard

Drug dressing

Wasabi mayo

Spicy mayo

Mayo

Korean BBQ

Sesame oil

Chogochugang

Free Sauce

Ketchup Mayo

Dessert

Ah! Forgotto

Espresso shot topped off with chopped pecans & chocolate chips with a scoop of vanilla ice cream 4.99

Vikini

Vinaigrette drink with frozen berries 5.99 (Refreshingly healthy!)

Sun Kissed Peach Tea

Sweetened frothy peach tea 3.65
Options to trade in the peach for green, ginger, chai, or orange pekoe tea
Hot/Cold

Secrets of Strawberry

Black sesame strawberry cheesecake 4.99



Gommi Gommi

Signature Korean Dessert: sweet rice cakes mixed with organic Canadian maple syrup 2.50 (Korean-Canadian sweetie)



Chef's Menu

Heat Is Coming

Sweet-n-spicy boneless fried chicken 16.99

One Fire

Broil-grilled pork marinated in gochujang 29.99

Gochu Tuna

Seared tuna steak with fresh veggies 17.99

Po

Seafood based noodle soup with veggies 4.88

broth runs through our veins

Ok JJampong

Spicy mixed seafood noodle soup 12.99

Yummy-don

Chicken stir fry udon 12.99

Cuz it's not 'yucky'

French Fries

You know what it is ... 2.99

Her Menu

Wingardium Leviosa

Honey-soy sauce, Korean Fried Chicken Wing 11b 10.99

Korean-style Fried Chicken

Honey-soy sauce, Korean Fried

Half chicken 15.99

Whole chicken 24.99

Bad for you

Aussie-style battered potato with chicken salt 3.99

MSG, High sodium, High fat

Vikini

Vinaigrette drink with frozen berries 5.99

Secrets of Strawberry

Black sesame strawberry cheesecake 4.99

Combo Menu

4 domestic beers/soju/sake
Import beers extra 4.00





Her Fry

CoCo Shrimp + Fries 22.99

Game of Plates

Heat Is Coming + Fries 34.99

Inner Fire

One Fire + Po 48.99

Ok's House

Ok Jjampong 26.99

Coffee & Tea & Pop

Long Black 2.65

Drip Coffee 1.50

Short Black 2.65

Drip Coffee - B.Y.O.C 1.00

Drip Coffee for \$1 if you bring your own cup!!!

Flat White 3.65

Green Tea FREE

Latte 3.65

Green Tea Take out 1.00

Moca 4.15

Special Tea 1.50

Cappuccino 4.15

Coke 1.50

1.50

Ginger Ale 1.50

Diet Coke

Iced Tea 1.75 Gatorade 2.50

Monster 3.50

Short Makiyatto 4.15

Long Makiyatto 4.15

Baby Chino 4.15

Ice cream coffee 4.45

Beer

Canadian 4.65
341ml 5.0% alc./vol.

Budweiser 4.65 341ml 5.0% alc./vol.

Heineken 5.60 330ml 5.0% alc./vol.

Corona 5.60 330ml 4.6% alc./vol.

Sapporo 5.00 355ml 5.0% alc./vol.

Hoegaarden 5.60 330ml 4.9% alc./vol.

Guinness 4.75
341ml 5.0% alc./vol.

Soju

Soju 15.99

Cocktail Soju 15.99

In-House Special

100 Days 10.00

Black berry infused in vodka for over 100 days (deliciously strong & sweet) 1 oz 40+% alc./vol.

Sake

Hakutsuru draft Sake 15.99
300ml 14% alc./vol.

Hakutsuru Sayuri Nigori Sake 17.99 300ml 12.5% alc./vol.

Hakutsuru Sho-Une Junmai Daiginjo Sake 24.99 300ml 15.5% alc./vol.

Wine (Glass)

Jackson-Triggs Cabernet Sauvignon 7.50

Peller Estates Pinot Grigio 7.00

Wine (Bottle)*

*ask your server for details



Her Chef is asking everyone to submit their "love" stories bring your lovers. You will have the entire restaurant just for you. The chef will cook based on your personal stories, you can also request meals as well. All meals will be \$10 (HST, drinks, and tips are not included)

How to Apply

Instagram MSG: Herchef_thebeginning

Email: Hurchef@gmail.com

Text MSG: 416-873-7719

In House: fill out the form



First Name	Last Name
Email	
Reservation Date (mm/dd/yyyy)	
Please provide your story	

Phone Number