

NGK

KOREAN GRILL KENSINGTON



Our Story

At KGK we are passionate about all things beef, from the humblest of cuts to our bespoke wagyu dry-aging program. We attempt to bring you a taste of Korean Barbecue at its finest, never using frozen meat and making each of our sauces in house according to recipes passed down through the generations.

We welcome you to our little corner of Korea in the heart of Kensington.

How To KBBQ

1. Grease the grill.
2. Resist the urge to flip the meat, ensure one side is beautifully charred before you flip!
3. Cut the meat into bite sized pieces.
4. Load your Ssam with a dash ssamjang, meat, and garlic.
5. Wrap it – nobody is judging here, pile in!
6. Enjoy the decadent taste of meat, sauce, and kimchi all in one bite!
7. Take a shot of soju and jump back to step 4!

Small Plates

Shrimp Jeon (2) <i>Succulent shrimp in a spring onion pancake</i>	7.5
Kimchi Jeon (2) <i>Home fermented kimchi pancake</i>	6
Japchae <i>Stir fried glass noodles with vegetables</i>	7
Dumplings <i>3 succulent dumplings steamed then finished on the pan</i>	6

Ssam

Think mini tacos but wrapped in lettuce or seaweed (2 pieces)

Sweet Soy Grilled Chicken	7
Spicy Grilled Chicken	7
Iberico Spicy Grilled Pork Belly	8
Stir Fried Spicy Iberico Pork Belly with Kimchi	8
Grilled Tiger Prawns	12
Unagi <i>Soy marinated grilled eel</i>	9
Bulgogi <i>Stir fried soy marinated beef</i>	8



Any dietary or allergens please inform our servers.
A discretionary service charge of 12.5% will be added to your bill.

Table Top Barbecue

KGK Meat Board	180
<i>Tenderloin, Ribeye, Flat Iron, Marinated King Kalbi, Tiger Prawns, Seasonal Veg, Ssam Pajeoli</i>	
Shellfish Platter	210
<i>Langoustines, Tiger Prawns, Trio of Clams, Queen Scallops, King Scallops, New Zealand Mussels, Cod Loin, Spicy Jjukumi (polpi)</i> <i>- served with Wasabi, Soy Sauce, and Gochujang Vinaigraitte</i>	
KGK Signature KGK King Kalbi (280g)	48
<i>Diamond Cut Beef Short Rib marinated in KGK's signature sauce.</i>	
Sogum Kalbi (280g)	48
<i>Diamond Cut Beef Short Rib in a salt marinade</i>	
35 Day Dry Aged Tenderloin (160g)	35
35 Day Dry Aged Ribeye (200g)	30
28 Day Dry Aged Featherblade (200g)	22
Iberico Pork Belly (200g)	22
Iberico Pork Secreto (200g)	25
Rack of Lamb (4 bones)	30
Whole Tiger Prawns (4)	20
<i>Lightly seasoned</i>	
Marinated Seasonal Vegetables for the Grill (V)	12

Epicurean Selection

A5 Kyushu Akune Gold Ribeye (100g)	50
Hokkaido Scallops (2)	20
Langoustines (2)	18

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Consuming raw or undercooked meats and shellfish may increase your risk of foodborne illness.

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From The Kitchen

Chargrilled Spicy Chicken	25
<i>Assorted homemade sauces</i>	
Jaeyuk Bokum	30
<i>Spicy pork belly, kimchi, and tofu.</i>	
Beef Ramyun Jeongol	22
<i>Spicy beef hot pot with noodles, dumplings and rice cakes</i>	

Mains

Flat Iron Dolsot Bibimbap	28
<i>Hot Stone rice with assorted seasonal vegetables, topped with a flat iron steak</i>	
Unagi Dolsot Bibimbap	35
<i>Hot Stone rice with assorted seasonal vegetables, topped with marinated eel</i>	
Spicy Chicken Dolsot Bibimbap	25
<i>Hot Stone rice with assorted seasonal vegetables, topped with chargrilled chicken</i>	
Beef Doenjang-jjigae with Tofu	15
<i>Fermented soybean stew with beef</i>	
Mooguk	10
<i>Beef and radish broth</i>	

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Sides

Sotbab (V)	7
<i>Rice cooked in a clay pot high pressure cooker</i>	
Kimchi	4
<i>Traditional Spicy Korean cabbage kimchi</i>	
Seasonal Kimchi	6
<i>Seasonal selection of Kimchi</i>	
Pajeoli (V)	6
<i>Spring onion salad - a traditional salad in KBBQ in a soy and red pepper sauce.</i>	
Gong-gi bab (V)	4
<i>Steamed rice</i>	
Ssam (V)	5
<i>Seasonal leaves used to wrap meats, served with assorted sauces.</i>	
Seasonal Namul (V)	4
<i>Traditional vegetarian side dishes served in Korea</i>	
Gim(V)	2.5
<i>Seasoned dried seaweed</i>	

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Desserts

Homemade Roasted Soybean Ice-cream	7
Korean Dessert Platter	7
<i>Seasonal selection</i>	



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KGK Chef's Feast 68pp

Optional Pairings
Soju Pairing +30pp
Wine Pairing +35pp

Sang Cha Lim

Seasonal Namul, Jeon, Japchae
Bibim Noddle, Yuzu Salad and two Seasonal Kimchi

Meat

Tiger Prawns
35 Day Dry Aged Ribeye
Flat Iron
KGK King Kalbi

Accompaniments

Soup of the day served with steamed rice,
Ssam platter with 3 house sauces

Dessert

Korean Seasonal Dessert



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NGK Diver's Feast 85pp

Optional Pairing
Wine Pairing +35pp



Sides

Seasonal Namul, Shrimp Pancakes,
Yuzu Salad and two Seasonal Kimchi

To Grill

Langoustine
Tiger Prawns
Palourdes Clams, Surf Clams, Razor Clams
Queen Scallops, King Scallops
Green Mussels
Cod, Spicy Jjukumi (polpi)

Served with Wasabi, soysauce, and homemade gochujang vinaigraitte

To Finish

Seafood Ramyun Jeongol and steamed rice

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