

# FOOD FOR SHARE

*sharing is caring*

## Edamame On Fire (V) 7

Grilled soybeans in ponzu sauce, kimchi sesame seeds

## Steamed Mini Burger (1pc) 7

Bao bun stuffed with pickles, gochuchang, seaweeds & herbs (grilled pork belly/braised tofu V)

## Miso Butter Mushroom 9

Grilled king oyster mushroom with miso garlic butter

## Takoyaki Octopus Balls 10

Ball-shaped pancake filled with chunky octopus, ketchup mayo, sweet sauce, katsuobuoshi, seaweed

## Mandu The Dumpling 12

Fried or steam Korean dumpling  
\*Beef/chicken/tofu veggie/seafood

## Umami Yuzu Cauli 13

Roasted cauliflower in Pocha special sauce, furikake, seaweeds (incl. Milk)

## Shiso Tomato Tofu (V,G) 14

Steam silken tofu with spicy sweet tomato and shiso

## Scallop tataki 15

Flame seared scallops, yuzu hot sauce, ponzu, gochugaru, sesame oil

## Gochuchang Mussels Soup 16

Mussels cooked in spicy gochuchang soup

## Yuhoe Beef Tatare 16

Seasoned beef tatare, Korean pear, pine nuts, organic egg yolk

## Tteokbokki and Gimmari 17

Sticky spicy Korean rice cake, Korean fish cake, creamy grilled cheese, side with fried Korean glass noodle rolls (Vegan option available)

## Hoe the Sashimi 19

Salmon sashimi in spicy soy sauce, ponzu, fresh ginger, shiso, herbs, served with wasabi seaweed, rice

# BELLY BLISS

*must-try dishes*



## DOLSOT BIBIMBAP 24

Hotstone Korean rice bowl with veggies & protein (beef/fish/tofu)  
\*special Yukhoe Bibimbap (raw beef) - 26€



## MISO BUTTER SALMON 24

Steamed salmon in miso butter sauce. Served with Korean spinach, grilled king oyster mushroom & fish rolls.



## GALBI-JIM 25

3-hour braised beef in Korean pear sauce, daikon, carrots, shiitake mushroom, topped with roasted pinenuts.



## SEAFOOD DOENJANG JJIGAE 26

A staple Korean stew made with fermented soybean paste, zucchini, potato, scallops, mussels, and tofu



- main dish served with rice & Korean banchan
- \*Minimum 2 servings

# Special POCHA TASTING MENU

Chef tasting menu (6 dishes) to try all signatred dishes at one price

Dessert included

Vegetarian options available

\*minimum menu for 2 people

## 50€/PER

**POCHA**

KOREAN STREET DINING

WWW.POCHA.FI

Allergy information please ask staff

Rate us 5\* review to get free soju shot

IG@pochahelsinki

*Banchan*  
**EXTRAS**

- Kimchi 5
- Pickled yellow radish 5
- Cucumber kimchi 5
- Marinated cucumber 5
- Garlic choissam 5
- Rice with seaweed 5

# KOREAN FRIED CHICKEN

Crispy fried chicken wings with sweet spicy sauce and kimchi  
or  
Crunchy chicken kaarage in honey butter sauce and pickled radish

## 14€

**DESSERTS**

## Mochigome ice cream 10

3 ice cream enclosed in sweet, chewy glutinous rice wrapper, crumbled matcha cookies, caramel syrup, edible gold flakes

## Hotteok 12

Korean fried pancake filled cinnamon sugar, dark sugar syrup, ice cream, edible gold flakes

# 0% ALKO

BONG BONG JUICE	5
SANGARIA Melon Soda	6,5
MOGU MOGU	6,5
MILKIS SODA	6,5
BEER O	6,5
KOREAN RICE MILK	8
CHUHI MOCKTAIL	10
COKE/SPRITE/VICHY	5

## SOJUMIX JUG 1.5L 00049€

### SEOUL MATE

[Sweet, fizzy] strawberry, mint, yakult, strawberry soju

### MELONA FANTASY

[creamy, sweet] melona ice cream, melona milkis, jinro soju, gin

### DRUNKEN PEACH

[Fresh, juicy] soju, marinated peach, iced tea, lime, gin

### SOJU MOJITO

[Sour, frizzy] gin, mint, lime, brown sugar



## COCKTAILS COCKTAILS 00015€

### WHISKEY MISO SOUR

[sour, slightly salty, bestseller] whiskey, peach soju, shiro miso, egg white

### YUZU BUBBLE

[sour & fizzy] sparkling wine, homare yuzu sake

### EMPRESS GIN

[salty & exotic, recommend] beef-eater gin, mango puree, tabasco, salty gochugaru rim

### PEACHY B\*TCH

[citrusy, floral] beef-eater gin, peach soju

### RASPBERRY SOUR

[sour, fruity] gin, raspberry puree, egg white

### KUNGFU PANDA

[Grassy note of rose, almond vanilla] Housemade Pandan syrup mixed with rum, malibu, lime, and mint

### YUZU OLD FASHION

[strong, sour] yuzu, whisky, cointreau, orange bitter

### POCHA MILKTEA

[warm, creamy] whisky, roasted black tea, rose, oat milk  
\*mocktail available

### APPLE PIE MOJITO

[spice, fresh] apple soju, cinamon, mint, lime



## BEERS 0009€

CASS ASAHI SUPER DRY  
SAPPORO KIRIN ICHIBAN

## WINE WINE

(12CL/ BOTTLE)  
SPARKLING WINE 9/45  
RIESLING 12/65  
HOUSE RED/WHITE 10/50



## SAKE & WINE

(GLASS/ BOTTLE)

GENSHU UMESHU	6/85
KOREAN SAKE	10/75
HOMARE YUZU SAKE	15/90
SAKE	15/85 ask staff for available options
SOJU	6/25 ask staff for available flavors
MAKGEOLLI RICE WINE	8,5/18
CHOYA PLUM WINE	15/55

## COMBO

### CHIMAEK

(2 types of chicken + 2 beers + rice + banchan)

45e

### SOJU BOMB

40e

### SOJU SET 4 BOTTLES

80e

## SEASONAL MENU

---



## FOOD FOR SHARE

### BIBIMGUKSU (V) 8

Cold noodles mixed with kimchi sauce, cucumber, soft boiled egg, nori

#### PAIRED DRINK

**Soju Bomb 13**

### BEEF CARPACCIO 18

Slightly seared beef, garlic ponzu sauce, truffle oil, green herbs, toasted pine nuts, parmesan cheese, Balsamic vinegar

#### PAIRED DRINK

**Tokubetsu Junmai Sake 8cl 9**

White peach, melon, slight nougar aroma, ripe citrus, lightly spicy

**Yuzu Old Fashion 13**

### WHITE FISH CRUDO 18

White fish sashimi, blood orange, kumquat, yuzu orange sauce, purple onions, chillies.

#### PAIRED DRINK

**Hakutsuru Junmai Sake 8cl 9**

Dry, fruity, honey dew melon, citrus, light fennel

**Yuzu Bubble 13**

---

**SUMMER 2025  
POCHA HELSINKI**

### SOBA INARI (V) 10

Buckwheat Soba noodles wrap with sweet tofu pouch, mentsuzu sauce, nori, grated white radish

#### PAIRED DRINK

**Yuzu Highball 12**

Yuzu, whisky, tonic water

**Whisky Miso Sour 13**

### KABAYAKI TACOS 12

Kabayaki tilipia, sushi rice, eel sauce, mayonaise, katsuobushi, chives

#### PAIRED DRINK

**Hakutsuru Tanrei Sake 8cl 9**

semi-dry, yellow apple, light citrus, slightly ricey, spicy

**Chestnut Makgeolli 12cl 13**

---

## NEW COCKTAILS

### YUZU MATCHA 15

Yuzu sake, matcha, sparkling wine

### CLOUDY COCO MATCHA 15

Coconut, matcha, cream, malibu, gin

### FRUITY TOWER (2L) 49

Summer fruit mix, sprites, soju, gummy bears