

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)

Grill duck bao bun (1pc) 9

Bao bun stuffed with grill duck, garlic choissam, pickle radish in house teriyaki sauce.

Miso Butter Mushroom (V) 9

Grilled king oyster mushroom with miso garlic butter

Takoyaki Octopus Balls 10

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

Mandu The Dumpling 12

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

Umami Yuzu Cauli (V) 13

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

Soba Inari (V) 10

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

Kabayaki Taco 12

Kabayaki tilapia, sushi rice, eel sauce, mayonnaise, katsuobushi, chives

POCHA

KOREAN STREET DINING
WWW.POCHA.FI

Allergy information
please ask staff

Rate us 5* review to
get free soju shot

IG@pochahelsinki

Scallop tataki 16

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

Yuhoe Beef Tartare 17

Seasoned beef tartare, 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

Special POCHA TASTING MENU

Chef tasting menu to try all signature dishes at one price

Dessert included, vegetarian options available

*minimum for 2 people

6-COURSE MENU

€49

9-COURSE MENU

€69

PAIRED DRINK TASTING

WINE (3 GLASSES) - €29

SOJU & SAKE (4 GLASSES) - €29

COCKTAILS (3 GLASSES) - €39

BELLY BLISS

must-try dishes



BOSSAM PORK/MUSHROOM*

150g marinated grilled pork belly, mixed lettuce wrap, rice, apple ssamjang sauce & 4 banchans
* vegan option available

DOLSOT BIBIMBAP

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



TERIYAKI SALMON

Steamed salmon in homemade teriyaki sauce. Served with Korean spinach, grilled king oyster mushroom

GALBI-JIM

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



KIMCHI JJIGAE SEAFOOD / TOFU

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

IBERICO CHARSIU PORK NECK

8-hour sous vide pork neck in Japanese homemade charsiu sauce



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

Banchan

EXTRAS

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



KOREAN FRIED CHICKEN

Kaaraage Cheesy Salted Yolk
KFC Sweet spicy wings
Honey Butter Karaage

14€

DESSERTS

Matcha Tiramisu	12
Tiranisu in matcha flavors with creamy mascapone	
Milk Pudding	12
Milk pudding with berries, sauce and cookies crumbles	
Mochigome ice cream	10
3 ice cream enclosed in sweet, chewy glutinous rice wrapper, crumbled matcha cookies, caramel syrup, 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€

***€15/glass

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, fizzy) gin, mint, lime, brown sugar



COCKTAILS COCKTAILS 00016€

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, whiskey, cointreau, orange bitter

CLOUDY COCO MATCHA

[sweet, creamy] rum, malibu, coconut, matcha coconut foam

*mocktail available



BEERS 0009€

CASS ASAHI SUPER DRY
SAPPORO KIRIN ICHIBAN

WINE WINE

SPARKLING WINE
RIESLING
HOUSE RED/WHITE

(12CL/ BOTTLE)

10/48

12/65

10/50



SAKE & WINE

(GLASS/ BOTTLE)

UMESHU	14/85
KOREAN SAKE	14/75
YUZU SAKE	15/99
SAKE	12/95 ask staff for available options
SOJU	6/25 ask staff for available flavors
MAKGEOLLI RICE WINE	10/18
CHOYA PLUM WINE	15/55

SOJU COMBO

CHIMAEK

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

45e

SOJU BOMB

40e

SOJU SET 4 BOTTLES

80e



SUMMER SPECIAL

sharing is caring

Cold Tofu (V)

Silken tofu with sweet soy sauce & umeboshi

9

Miso butter cabbage (V)

Grilled cabbage with miso butter sauce

9

Kimchi pancake

Korean pancake with kimchi flavor

10

Shiso tomato salad (V)

Cherry tomato, shiso and spicy homemade sauce

10

Beef Carpaccio

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

18

Chicken Dakgalbi

Spicy marinated chicken and a mix of cheese fondue on big grill, sides with kimchi, pickled radish and rice .

18

Ponzu Fish tatare

Salmon, Tuna, fish roe sashimi in pocha special sauce, ponzu, fresh ginger, shiso, herbs, served with wasabi seaweed.

19

Fish Crudo

Fish sashimi, blood orange, kumquat, yuzu orange sauce, purple onions, chillies.

19

Chirashi bowl

Rice bowl with mixed of sashimi, egg roll, pickles and shiso

20

WINE & SAKE

Summer selection

BUBBLES

BUBBLE ATTRACTION ROSÉ CAVA (SPAIN)

Semi-dry with bright red fruit notes.

GISELBRECHT CRÉMANT D'ALSACE (FRANCE)

Fruit-forward with elegant bubbles and a crisp finish.

WHITE

AVELEDA ALVARINHO (PORTUGAL)

Structured and smooth with tropical and citrus aromas.

CHÂTEAU DE JAU ORANGE (FRANCE)

Full-bodied with notes of honey, citrus, and orange peel.

LAROCHE CHARDONNAY L.C. (FRANCE)

Bright golden yellow with expressive citrus and stone fruit.

KORRELL RIESLING VOM TONMERGEL (GERMANY)

Dry, acidic, lemon notes, green apple notes, honey melon notes, gooseberry notes, light petrol notes, hint of mineral

RED

AVELEDA LISBOA RED (PORTUGAL)

Medium-bodied and juicy with notes of mocha and toasted spice.

LEYDA RESERVE PINOT NOIR (CHILE)

Tart red fruit flavors with subtle spice and velvety tannins.

SAKE

CHOYA UME SALUTE SPARKLING

Slightly sparkling, sweet, ume flavor

NINKI-ICHI NIGORI (NIGORI JUNMAI GINJO)

Unfiltered and cloudy; notes of peach and melon.

AMABUKI YAMAHAI MARIGOLD (YAMAHAI JUNMAI)

Brewed with Marigold wildflower yeast; floral and powerful.

MASUIZUMI X ERI (JUNMAI GINJO)

Low-alcohol (12%) "Pero" style for a delicate feel.

NINKI-ICHI GOLD (JUNMAI DAIGINJO)

Highly polished rice for a refined, clean profile.

AMABUKI GINNOKURENAI ROSÉ (SAKE JUNMAI)

Pink hue from Black Purple Rice; notes of raspberry.

0 ALCOHOL

WHITE/RED/BUBBLES

NEW YORK WHISKY SOUR MOCKTAIL

GL/BTL

10 / 48

14 / 68

12CL/BTL

10 / 50

12 / 60

12 / 60

13 / 65

GL/BTL

10 / 55

13 / 60

8CL

8 / 48

9

12

12

10

14

GL/BTL

8 / 35

12