

GANGJIN 

Web Contents



목차

목차	2
Barley Rice	4
A table of barley rice full of taste and efforts	4



A table of barley rice full of taste and efforts

Gangjin's table of barley rice is full of tasty steamed rice and side dishes that remind you of home. Unlike the bland taste of barley, the barley rice has a mixture of barley rice, black rice, brown rice and beans to enhance nutritional values. Each and all of the side dishes including cabbage kimchi, young radish kimchi, julienne Korean radish salad, fusiform salad, seasoned bean sprouts, salted seafood, young radish, braised mackerel and soybean paste soup taste good.



Barley Rice with Vegetable Wraps



Braised Mackerel



Scorched Barley Rice Water

Barley rice is best mixed! Pick and mix side dishes such as seasoned bean sprouts and young radish, add roasted laver and sesame oil and mix well into a mouthwatering bowl of bibimbap. Finish off with savory soybean paste soup and scorched barley rice water and you'll be definitely satisfied with this choice of a meal.



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