

Huh Ga Ne Menu

Address : 19A Finch Ave W, North York, ON M2N 7K4, Canada

Phone : +1 416-901-1288

Opening times : Open 24 hours

Main Cuisine

M1. Kal Bi Jung Sik	CA\$38.00
M2. L.A Kal Bi	CA\$33.00
M3. Bul Go Ki Jung Sik	CA\$28.00
M4. Mackerel 2 Pcs.	CA\$25.00
M5. Yellow Croaker	CA\$28.00

A La Carte

A1. Mo Deum Soon Dae (S) \$20 (M)\$25 (L)\$ 30
A2. Bo Ssam (M)\$25 (L)\$30
A3. Dae Ji Jok Bal (M)\$25 (L)\$30
A4. Tang Su Yuk (M)\$25 (L)\$30
A5. Kan Pung Ki (M)\$25 (L)\$30

Table Cooking (For two people)

T1. Kal Bi + Soup	CA\$75.00
T2. Ju Mul Leok + Soup	CA\$70.00
T3. Bul Go Ki + Soup	CA\$65.00
T4. Sam Kyeop Sal + Soup	CA\$65.00
T5. Soon Dae bo Keum	CA\$55.00

Main cuisine 2

S1.Sam Gye Tang	CA\$28.00
S2. Kal Bi + Naeng Myeon	

S3. Hoe Naeng Myeon	CA\$35.00
S4. Mul Naeng Myeon	CA\$19.00
S5. Bi Bim Naeng Myeon	CA\$17.00

Alcholic & Beverage

So Ju	CA\$20.00
Mak Kol Li(M)\$20 (L)\$25	
Beer \$5 \$7	
Pops	CA\$2.00
Nestea	CA\$2.50

Tucked away at **19A Finch Ave W, North York, ON M2N 7K4**, **Huh Ga Ne** is one of those rare gems that instantly transports you to the heart of Korea. The **Huh Ga Ne Menu** is a true celebration of authentic Korean cuisine, combining traditional flavors with comforting homestyle touches. From sizzling barbecue to bubbling soups, every dish feels like a warm invitation to experience Korean culture through taste.

The **Main Cuisine** section of the Huh Ga Ne Menu is where the magic begins. If you're craving something rich and savory, the **Kal Bi Jung Sik** is an absolute must-try. The marinated short ribs are grilled to perfection-tender, juicy, and packed with that unmistakable smoky-sweet flavor that defines Korean barbecue. The **L.A Kal Bi**, with its thinly sliced ribs, delivers the same depth of flavor but with a slightly crispier texture. Then there's the **Bul Go Ki Jung Sik**, a comforting dish of marinated beef cooked in a sweet soy-based sauce, often served sizzling with onions and scallions. For seafood lovers, the **Mackerel (2 pcs.)** and **Yellow Croaker** bring a refreshing balance to the menu-lightly seasoned, grilled to a golden crisp, and perfectly complemented by traditional side dishes.

If you enjoy sharing plates, the **A La Carte** options are where you'll find the real communal spirit of Korean dining. The **Mo Deum Soon Dae**, a platter of assorted Korean blood sausages, comes in three sizes-Small (\$20), Medium (\$25), and Large (\$30)-perfect for groups. The **Bo Ssam** (boiled pork belly with kimchi) is tender, flavorful, and great for wrapping in lettuce with a dash of spicy ssamjang. For something with a bit of crunch, the **Tang Su Yuk** (sweet and sour pork) and **Kan Pung Ki** (crispy chicken with spicy garlic sauce) deliver the ideal combination of texture and taste. The **Dae Ji Jok Bal** (braised pig's feet) is another standout-rich in collagen and full of deep, savory flavor that pairs wonderfully with a glass of soju.

For diners who love a bit of theater at the table, Huh Ga Ne's **Table Cooking for Two** section adds a fun, interactive touch. Whether it's **Kal Bi + Soup**, **Ju Mul Leok + Soup**, or **Bul Go Ki + Soup**, each set is designed for two people to cook and enjoy together, making it an excellent choice for date nights or friendly gatherings. The **Sam Kyeop Sal + Soup** set-thick slices of pork belly grilled tableside-is a fan favorite, especially when paired with kimchi and garlic grilled right alongside. For something more adventurous, the **Soon Dae Bo Keum** (stir-fried blood sausage) offers bold flavors and a spicy kick.

Moving to the **Main Cuisine 2** section, Huh Ga Ne showcases Korean comfort food at its best. The **Sam Gye Tang** (ginseng chicken soup) is nourishing and fragrant, perfect for chilly Toronto evenings. The **Kal Bi + Naeng Myeon** set-a refreshing pairing of grilled short ribs and cold buckwheat noodles-is ideal for summer. The **Mul Naeng Myeon** (cold noodle soup) and **Bi Bim Naeng Myeon** (spicy cold noodles) are

both light yet deeply satisfying, while the **Hoe Naeng Myeon** adds a refreshing twist with slices of raw fish. No Korean meal is complete without drinks, and the **Alcoholic & Beverage** menu keeps things simple but authentic. Classic **Soju** and **Mak Kol Li** (Korean rice wine) come in medium (\$20) and large (\$25) bottles, while **Beer** options are priced between \$5 and \$7-perfect companions to any barbecue dish. For non-drinkers, there's also **Nestea** and soft drinks to round off the experience.

Overall, the **Huh Ga Ne Menu** is a beautiful blend of classic Korean favorites and homestyle dishes that make you feel right at home. Whether you're in the mood for sizzling barbecue, hearty soups, or shared comfort food, every bite at Huh Ga Ne is a reminder of why Korean cuisine continues to win hearts around the world. It's not just a meal-it's an experience of warmth, flavor, and tradition right in the heart of North York.