



Indulge in authentic Korean cuisine,
all in just one cup!



**Every little detail has been
carefully crafted!**

*Made with authentic high-end
Korean restaurant recipes!*

*Easy, delicious, and convenient!
Just microwave for tasty
Korean food!*

*Healthy, certified vegan meals
inspired by Korean temple
cuisine techniques!*

*Advanced food technology
that revives natural flavors
after freezing and microwaving*

*One cup for one meal with no waste!
Eco-friendly, single-serve paper
packaging that also serves as a bowl!*



*Produced in a facility certified
by FSSC22000 & HACCP*

Gochujang bibimbap

Bibimbap is a beloved Korean dish meaning "mixed rice," featuring warm rice topped with seasoned vegetables and proteins. Our 100% vegan version includes fresh veggies and signature homemade gochujang sauce. The soft rice is cooked using traditional cauldron methods, while the veggies follow temple cuisine recipes. Convenient and ready-to-eat, it's the perfect taste of Korea anytime! Vegan certified



#Balanced #Spicy and savory
#Slightly sweet #Soft rice texture

Net Weight

250g

Shelf Life

24month

Packaging

Paper/PE

Storage

Frozen

Certificate

Vegan

Loading

24EA/CT

Ingredients

Purified Water, Rice, King oyster mushroom, Carrot, Spinach, Gochujang(Korean chili paste), Sauce, Soybean oil, Corn syrup, Onion, Garlic, Processed salt, Sesame oil, Monosodium glutamate, Sugar

Contains: Soybean, Wheat, Sesame

** Artificial additives-free version is available upon request for orders meeting MOQ*

How to enjoy

1. Remove the outer plastic film.
(No need to defrost)
2. Heat in the microwave for 4 min 30 sec.
3. Mix the rice with the toppings & sauce thoroughly.
4. Enjoy!

** Tip: Add a sunny side up egg as a topping before mixing, if you prefer!*



Korean miso bibimbap

This bibimbap is a beloved Korean dish that can be paired with various sauces. Instead of spicy gochujang, it features doenjang, a savory Korean miso sauce commonly used in traditional Buddhist cuisine. This vegan version includes three vegetable toppings and a special doenjang sauce. The rice is cooked to a soft texture reminiscent of traditional cauldron methods. Enjoy this unique bibimbap experience!

**#Balanced #Salty and nutty
#Miso flavor #Umami taste**



Net Weight

250g

Shelf Life

24month

Packaging

Paper/PE

Storage

Frozen

Certificate

Vegan

Loading

24EA/CT

Ingredients

Purified Water, Rice, King oyster mushroom, Carrot, Spinach, Doenjang(Korean soybean paste), Corn syrup, Sauce, Soybean oil, Garlic, Onion, Processed salt, Monosodium glutamate, Sesame oil

Contains: Soybean, Wheat, Sesame

** Artificial additives-free version is available upon request for orders meeting MOQ*

How to enjoy

1. Remove the outer plastic film.
(No need to defrost)
2. Heat in the microwave for 4 min 30 sec.
3. Mix the rice with the toppings & sauce thoroughly.
4. Enjoy!

** Tip: Add a sunny side up egg as a topping before mixing, if you prefer!*



Traditional japchae

This is Japchae, a popular Korean festive noodle dish made from stir-fried glass noodles and vegetables. Traditionally made with dangmyeon, a sweet potato starch noodle, it's seasoned with soy sauce and sesame oil. Once a royal dish, Japchae is now a staple at celebrations like weddings and holidays. Our 100% vegan version features chewy glass noodles that stay firm without becoming soggy. Conveniently packaged as a frozen microwave meal, it's HALAL and vegan certified.

**#Sweet and savory #Chewy noodle texture
#Vegetable freshness #Nutty sesame flavor**



Net Weight

250g

Shelf Life

24month

Packaging

Paper/PE

Storage

Frozen

Certificate

Halal, Vegan

Loading

24EA/CT

Ingredients

Purified water, Cellophane noodle, Onion, Carrot, Spinach, Soy sauce, Soybean oil, Dark brown sugar, Tree ear mushroom, Garlic, Sesame oil, Sesame, Processed salt, Black pepper powder, Disodium 5'-ribonucleotide

Contains: Soybean, Wheat, Sesame

** Artificial additives-free version is available upon request for orders meeting MOQ*

How to enjoy

1. Remove the outer plastic film.
(No need to defrost)
2. Heat in the microwave for 4 min 30 sec.

OR

1. Defrost and sauté over low heat in a frying pan until the noodles become soft and transparent.



About us

Founded in 2016 by Mrs. Mija Jeong, a chef with over 30 years of expertise in high-quality Korean fine dining, Namdofood Co., Ltd. is a premier manufacturer of premium Korean ready meals, crafted from the authentic recipes of renowned restaurants.

Our diverse product range includes side dishes, 'jeon' pancakes, and meals featuring locally sourced meat and seafood, all prepared with the same passion and attention to detail that define fine Korean cuisine.

We proudly supply prominent clients such as Coupang and Hyundai Department Store, reflecting our commitment to delivering authentic Korean flavors to a wide audience.

Join us in discovering the essence of genuine Korean cuisine, where tradition meets innovation.

Product range

Side dishes:

- **Namuls (Seasoned vegetables):** Aster namul, Bracken fern namul, Spinach namul, Bellflower root namul, Dried zucchini namul, Perilla oil seasoned radish namul, etc.
- **Jorims (Braised dishes):** Seasoned sesame leaves, Braised chickpeas, Braised anchovy with radish, etc.
- **Boekkums (Stir-fried dishes):** Stir-fried aged kimchi with perilla oil, Stir-fried julienned potatoes, Stir-fried king oyster mushrooms, Stir-fried zucchini, Stir-fried anchovy with walnuts, Gochujang sauce anchovy, Stir-fried julienned burdock root, Stir-fried shiitake mushrooms with broccoli, Stir-fried grilled fish cake, etc.

Main dishes:

Soy sauce marinated crab, Spicy sauce marinated crab, Soy sauce marinated shrimp, Spicy sauce marinated shrimp, Gochujang sauce barbecued eel, Teriyaki sauce barbecued eel, Steamed yellow croaker, Barbecued mackerel, Gochujang sauce barbecued dried pollack, Traditional japchae, Spicy japchae, Gochujang bibimbap, Doenjang bibimbap, Bulgogi, Galbi stew, etc.

Jeons (Korean pancakes):

Zucchini jeon, Potato jeon, Mungbean jeon, Kimchi jeon, Shiitake mushroom jeon, Screw jeon, Beef jeon, Pork jeon, Meat patty jeon, Perilla leaf jeon, etc.





Contact us and get more information.
Explore our diverse range of products from Korean traditional side dishes
to soups and ready meals!



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