



육심



In Korean, the number 6 is pronounced as "YOOK" which is the homophone to the Korean word, MEAT (肉, 육) and HEART (心, 심) which is pronounced, "SIM".

- Sourcing **PREMIUM** quality meat
- Crafting culinary excellence through the **DRY-AGING** technique in our Himalayan Chamber to provide quality and texture meat
- Crafting elevated sensory and enhanced experience through **INITIAL CHARCOAL GRILLING & HAY-SMOKING** authentic and traditional Korean techniques
- Serving epicurean meat perfection through the most effective plating - **a traditional Cauldron Lid** used for Korean BBQ Grill Pan
- Serving various traditional Korean Side Dishes (**Ban-Chan and Seam**) complimenting the meat selection
- Serving exceptional customer service through a professional meat grilling and cutting

육심의 육은 고기육[肉]의 의미와 함께 숫자 육[六]의 의미를 포함합니다.

여기서 숫자 6은 고기를 판매하는 것만이 아닌 6가지의 마음가짐으로 고객 여러분들을 맞이하겠다는 저희의 모트를 표현하고 있습니다.

Our preparation

Initial Charcoal Grilling and Hay Smoking prior to serving:

Grilling and barbecuing meat can be challenging because it requires a precise balance of heat, time, and technique to achieve the desired level of doneness.

Prior to serving, our experienced butchers & chefs will grill your choice of meat to an optimal state at the charcoal and hay smoking station to ensure the best taste experience. At 6SIM, we have revived the Korean tradition of smoking meat over smouldering hay for an additional layer of flavour to the meat, delivering a truly authentic Korean flavour.

This time-honoured technique celebrates the communal spirit of the harvest and adds a touch of tradition to every dish.

숯불에 초벌하고
뗏짚으로 훈제하여
담백하고 진한 풍미를 느낄수 있습니다

숯불 초벌로 고기의 과도한 기름기를 제거 해줍니다.

뗏짚으로 낮은 온도를 이용하여 고기의 잡냄새를 제거하고 진한 육즙의 맛을 느끼게 해줍니다.



Our serving

Korean Traditional BBQ Grill Pan – Cauldron Lid

is often used as a BBQ grill pan due to its special characteristics.

The lid's design and material help to retain heat well, keeping the meat warm and tender for longer. It also allows the meat to be roasted evenly on all sides, delivering a crispy outer layer and enhanced flavour.



Ban-Chan (Side Dishes) & Ssam

are two integral components of Korean cuisine.

Ban-Chan refers to small side dishes served along with rice, while Ssam refers to a wrap made from leafy greens (such as lettuce or sesame leaves) filled with rice and other ingredients, including meat, seafood, and ban-chan.

To fully experience Korean barbecue, it is best to enjoy the meat with both ban-chan and Ssam. This combination of flavors and textures is what makes Korean barbecue a unique and enjoyable dining experience.



SOURCING Only the Best Cuts, Meticulous Selection of Premium Meats!

6SIM will only source meat from producers who share our passion for quality. We have strict requirements of the size, type & quality of meat we accept from our suppliers.

**BLÄCK
MARKET**



BLÄCK MARKET

This super premium beef delivers the next level of luxury for the ultimate dining experience

Marbling MB6+
Breed : Pure Black Angus Percentage
Feeding : minimum 270days
HGP Free : Yes

CHARACTERISTICS

100% Australian grain-fed beef
Marble score 9+
Japanese Wagyu genetics
400+ day feeding programme
100% natural feed
Hormone and GMO Free feed



RYUKYU BERKSHIRE CROSS PORK

Berkshires are renowned for their superior meat quality and often described as 'The Wagyu of pork'



WAGYU

500 day Grain Fed Purebred Wagyu
Experiences the World's Best flavour.
Our exclusive flagship product is intricately marbled, delivering a tender, melt in the mouth taste sensation that never disappoints.

Breed: Purebred Wagyu
HGP Free: Yes
Halal: Yes
EU Accredited: Yes

CRAFTING culinary excellence through time-honored techniques by our experienced butchers and chefs

The dry-aging technique has been used for centuries to improve the taste and tenderness of meat by allowing enzymes to break down the connective tissue and concentrate the flavor through moisture loss. Our dry-ageing chamber contains a solid wall of Himalayan salt from the Punjab region of Pakistan. It helps to draw moisture from the meat and prevent the growth of bacteria, resulting in a unique flavour, tenderness, and appearance.

The salt particles seep into the meat, enhancing its flavour, and the lower temperature and humidity help to relax the muscle fibres and create a more tender product.



초벌구이

You can choose
between Fresh Meat & Sizzling Meat

All dishes are cooked in initial charcoal and hay-smoking station



숯불에 초벌하고 볏짚으로 훈제하여 담백하고 진한 풍미를 느낄 수 있습니다
숯불 초벌로 고기의 과도한 기름기를 제거해 줍니다.
볶짚으로 높은 온도를 이용하여 고기의 잡냄새를 제거하고 진한 육즙의 맛을 느끼게 해줍니다.

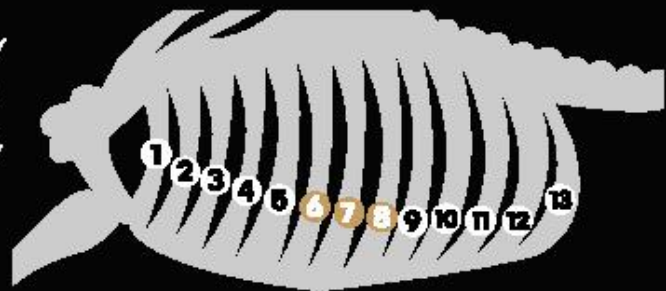


PREMIUM BUTCHER & BBQ 6SIM

우대갈비 | 왜 6, 7, 8번 이냐고요?

물슴·날슴으로 근육이 짙겨지는 다른 부위에 비해, 678은 움직임이 가장 적어 부드러우면서도 특유의 식감을 즐길 수 있는 맛있는 부위이기 때문입니다. 갈비 부위 중 가장 맛이 좋은 6,7,8번 꽃갈비뼈로 구성된 부위, 시선을 압도하는 푸짐한 살코기와 거대한 뼈로 맛있게 즐길 수 있습니다.

Udae Galbi" (is sometimes referred to as "Gong-nyug Galbi" in Korea, which literally means "Dinosaur Meat". This nickname is thought to have originated from the large, thick cuts of beef ribs used in the dish, which resemble the bones of a dinosaur. This dish uses ONLY very specific bones, number 6, 7 and 8.



The numbers "6,7,8" refer to the specific positions of the bones in the beef short ribs, which are considered to be the most tender and flavorful. These positions are considered premium cuts, and are therefore more expensive than other cuts of beef short ribs.





육식

PREMIUM BUTCHER & BBQ 6SIM

초벌구이

Hay-smoked meat

All dishes are cooked in initial charcoal and hay-smoking station

Dinosaur Rib

빛깔 우마갈비 300g

Ingredient
Beef 

★ 6SIM Signature Dish

\$43

2인분 이상 Minimum order 2 (600g)



+ Option

Soybean Stew
+ Bean Sprouts

숙주와 한 숟 민장찌개 세트 \$20



Food served may look different to the pictures.



PREMIUM BUTCHER & BBQ 6SIM

초벌구이 Hay-smoked meat

All dishes are cooked in initial charcoal and hay-smoking station

Grilled Whole Pork Belly

벧짚 통 삼겹살 300g

Ingredient
Pork 

★ 6SIM Signature Dish

\$28

2인분 이상 Minimum order 2 (600g)



Grilled Kimchi Whole Pork Belly

벧짚 김치 통 삼겹살 300g

Ingredient
Pork 

★ 6SIM Signature Dish

\$33

Serve with Aged Kimchi

2인분 이상 Minimum order 2 (600g)



Food served may look different to the pictures.



육심

PREMIUM BUTCHER & BBQ

6SIM

초벌구이

Hay-smoked meat

All dishes are cooked in initial charcoal and hay-smoking station

Assorted Hay Smoked Meat Set

초벌구이세트 900g

Ingredient
Beef  Pork 

- + Dinosaur Rib
- + Grilled Whole Pork Belly
- + Pork Neck
- + Jowl Meat

우디갈비+통삼겹+목살+황정살

★ 6SIM Signature Dish

\$99



Food served may look different to the pictures.



PREMIUM BUTCHER & BBQ 6SIM

초벌구이 Hay-smoked meat

All dishes are cooked in initial charcoal and hay-smoking station

Marinade pork \$29

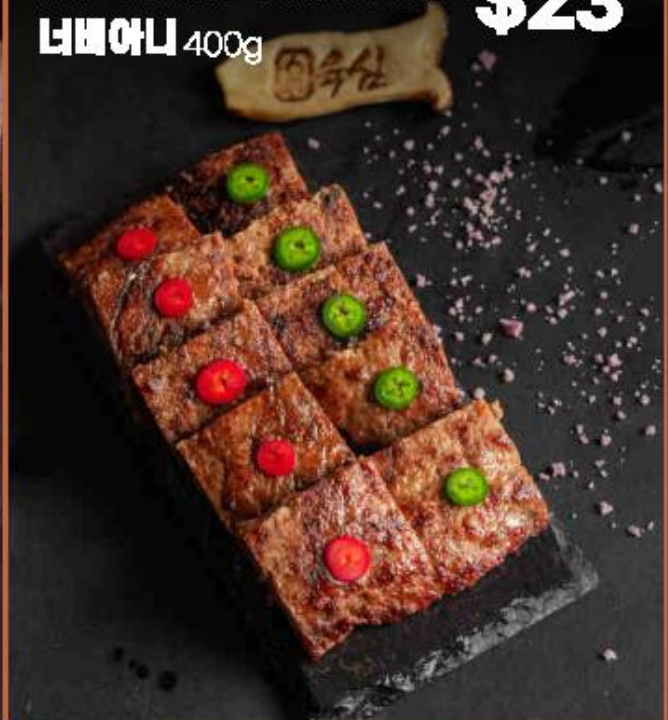
양념 목살 300g

Ingredient
Pork 



Grilled Mixed Meat \$23

네베아니 400g



Marinade Beef Rib

LA 갈비 300g

Ingredient
Beef 

\$37



Food served may look different to the pictures



육심

PREMIUM BUTCHER & BBQ 6SIM

초벌구이

Hay-smoked meat

All dishes are cooked in initial charcoal and hay-smoking station

Pork Neck

통 목살 250g
Ingredient
Pork 

\$24



Jowl Meat

통 항정살 250g
Ingredient
Pork 

\$27



Food served may look different to the pictures.



육심

PREMIUM BUTCHER & BBQ

6SIM

초벌구이

Hay-smoked meat

All dishes are cooked in initial charcoal and hay-smoking station

Lamb French Rack

양 갈비 4pc

Ingredient
Lamb 

\$42



Food served may look different to the pictures.

All dishes are cooked in initial charcoal and hay-smoking station

Beef Tomahawk

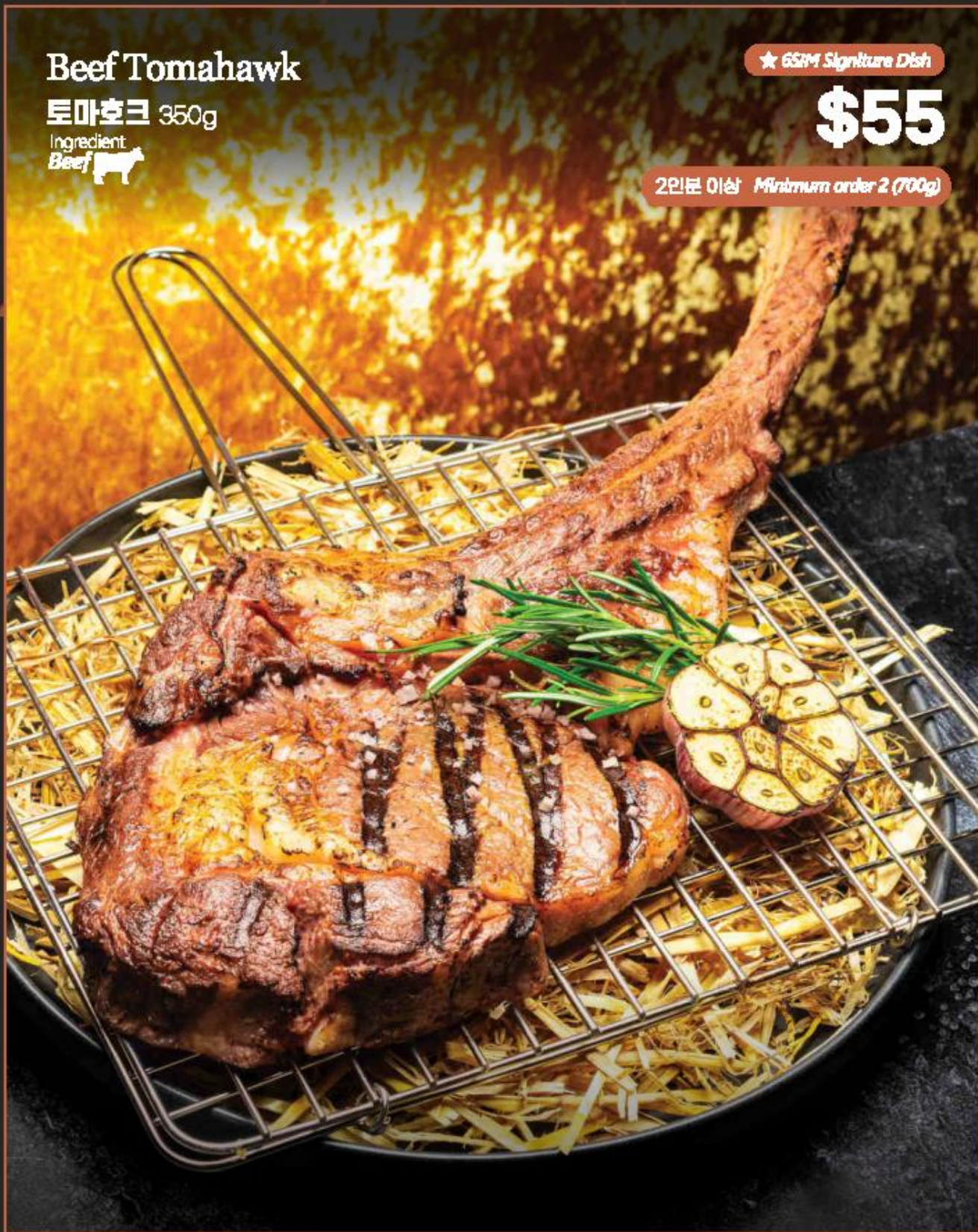
토마호크 350g

Ingredient
Beef 

★ *6SIM Signature Dish*

\$55

2인분 이상 *Minimum order 2 (700g)*



Food served may look different to the pictures



육심

PREMIUM BUTCHER & BBQ 6SIM

Special Charcoal Brazier

To enhance your experience, a premium charcoal brazier will be provided for each table.





육심

PREMIUM BUTCHER & BBQ 6SIM

Special Charcoal Brazier

Angus Cube Roll

앵거스 등심

Ingredient: Beef 



\$30

Angus Oyster Blade

앵거스 부채살

Ingredient: Beef 



\$28

Angus Flat Meat

플랫미트

Ingredient: Beef 



\$28

Food served may look different to the pictures.



PREMIUM BUTCHER & BBQ 6SIM

Special Charcoal Brazier

단품 주문 가능합니다. *You can order individual items.*

Marinade Angus Flat Meat

앵거스 양념 플랫미트

Ingredient Beef 

\$27

Marinade Angus Cube Roll

앵거스 양념등심

Ingredient Beef 

\$29

Marinade Angus Oyster Blade

앵거스 양념 부채살

Ingredient Beef 

\$28



Marinade Angus Set

앵거스 양념 세트

- + Marinade Angus Flat Meat
- + Marinade Angus Cube Roll
- + Marinade Angus Oyster Blade

앵거스 양념 플랫미트 + 앵거스 양념등심 + 앵거스 양념 부채살

Marinated in 6SIM's special soy sauce

\$78



6월 육심

PREMIUM BUTCHER & BBQ 6SIM

Special Charcoal Brazier

Oyster + Marinade Cube Roll + Flat Meat

\$79

부채살 + 양념 통심 + 플랫미트

Ingredient
Beef 



Oyster + Cube Roll + Flat Meat

\$80

부채살 + 양념 통심 + 플랫미트

Ingredient
Beef 



Food served may look different to the pictures.



PREMIUM BUTCHER & BBQ 6SIM

Special Charcoal Brazier

Wagyu Set

와규세트

Ingredient: Beef



\$134
2-3 serves

: 꽃살, 녹간살, 부채살

Flower Marbled Meat, Wagyu Intercostal, Wagyu Oyster Blade

육심 셰프가 엄격하게 선별한 와규의 좋은 부위만 모은 세트입니다.

Flower Marbled Meat

와규 꽃살

Ingredient: Beef



\$55

꽃갈비살이라 불리는 부위중에서도 가장 마블링이 뛰어나고 부드러운 부분만을 선별한 부위입니다.

Food served may look different to the pictures.



육심

PREMIUM BUTCHER & BBQ 6SIM

Special Charcoal Brazier



OX Tongue Steak

우설 스테이크

Ingredient
Beef 

\$33

살살 녹는 특유의 부드러운 맛을 자랑합니다.
지방이 적어 다이어트에 적합하며,
칼슘과 인이 풍부하여 좋은 영양이 있습니다.
미디엄레어로 드시기에 제일 흥미가 좋습니다



OX Tongue Slice

우설 슬라이스

Ingredient
Beef 

\$33

살살 녹는 특유의 부드러운 맛을 자랑합니다.
지방이 적어 다이어트에 적합하며,
칼슘과 인이 풍부하여 좋은 영양이 있습니다.



Wagyu Chuck Tail Flap

삼치살

Ingredient
Beef 

\$52

윗등심살의 앞다리쪽에 붙어 있는 복거근으로
등심근과의 근막을 따라 분리 정형한 고기,
등심에서도 꽃중의 꽃! 꽃등심을 얻기 위해
분리한 살코기입니다.

Food served may look different to the pictures.



PREMIUM BUTCHER & BBQ 6SIM

Special Charcoal Brazier

Marinade pork

양념 목살

Ingredient: Pork

\$29



Grilled Mixed Meat

네비어니

\$23



Marinade Beef Rib

LA 갈비

Ingredient: Beef

\$37



Food served may look different to the pictures.



육심

PREMIUM BUTCHER & BBQ 6SIM

Special Charcoal Brazier

Wagyu Short Rib Meat

진갈비살

Ingredient
Beef 



\$52

갈비뼈인 약 9인치(약 23cm~25cm) 까지 가운데 부분만 컷팅한 고기중 엄선한 살코기를 진갈비살이라고 합니다.

Wagyu Intercostal

늑간살

Ingredient
Beef 



\$32

갈비뼈 사이에 있는 살코기. 늑간살은 지방이 고르게 분포 되어 있어 부드럽고 풍미가 넘치며 씹는 맛이 좋아 쫄득한 식감입니다.

Wagyu Oyster Blade

부채살

Ingredient
Beef 



\$42

한마리에서 700g정도 나오는 고급 부위로, 부채살은 앞다리를 정육할때 소의 어깨쪽으로 뺀 부위이다. 그 생김새가 부채모양이라서 부채살이라고 불립니다.

Fresh Duck Fillet

생오리

Ingredient
Duck 



\$23

부드러운 육질과 담백하고 고소한 생오리

Food served may look different to the pictures.



육심

PREMIUM
BUTCHER & BBQ

6SIM

식사 및 곁들임

Meal & Side dishes





PREMIUM BUTCHER & BBQ 6SIM

Hot pot Stew



Beef Bulgogi

불고기
Ingredient
Beef 

\$23

Spicy Pork

제육볶음
Ingredient
Pork 

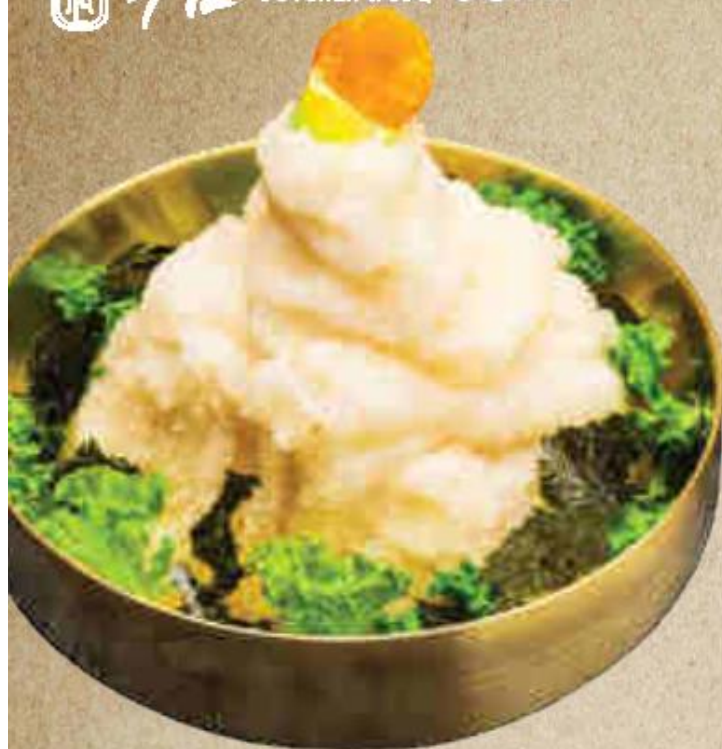
\$23





PREMIUM BUTCHER & BBQ 육심

Traditional Dishes



Korean Thin Icy Jell-o
살임울묵사발

\$23



Raw Beef Tartare

족회

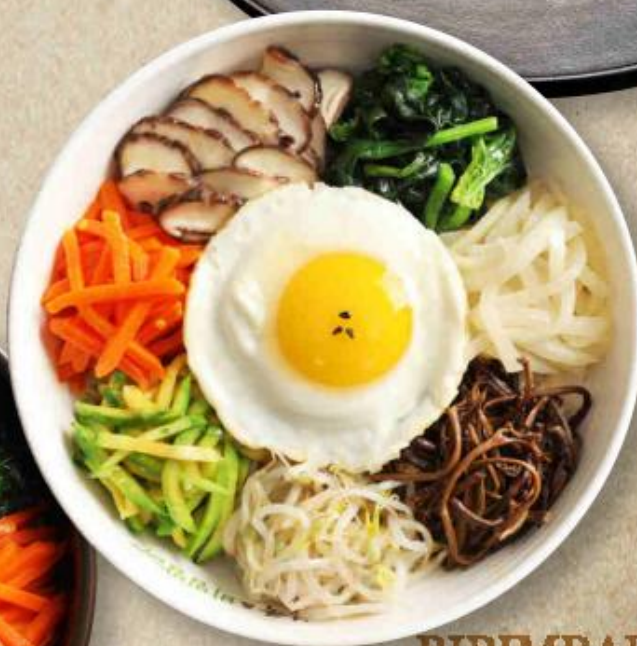
Ingredient
beef 

\$30

Hot Stone BIBIMBAP

불솥 비빔밥

\$20



BIBIMBAP

비빔밥

\$18



PREMIUM BUTCHER & BBQ 6SIM

Traditional Dishes

Assorted Pancake

모듬전

Ingredient
Beef 

\$35



Seafood Pancake

해물파전 6pc

Ingredient
Beef 

\$25



Kimchi Pancake

김치전 6pc

Ingredient
Seafood 

\$21





PREMIUM BUTCHER & BBQ 6SIM

Hot pot Stew



Beef Soybean Stew

빈장피기

Ingredient
Beef 

\$21



Pork Kimchi Stew

김치피기

Ingredient
Pork 

\$21



Spicy Beef Stew

육계장

Ingredient
Beef 

\$22



Spicy Pork Stew

고추장 피기

Ingredient
Pork 

\$21



Spicy Seafood Tofu Stew

순두부피기

Ingredient
Seafood  \$21

\$21



Korean Sausage Stew

부대피기

Ingredient
Beef  \$23

\$23



육심

PREMIUM BUTCHER & BBQ

6SIM

Traditional Dishes



Beef Short Rib Soup

갈비탕

Ingredient
Beef 

\$23

★ 6SIM Signature Dish

Mille-Feuille Nabe

밀피유나베

Ingredient
Beef 

\$35





PREMIUM BUTCHER & BBQ 6SIM

Traditional Noodle



Cold Noodle Soup

냉면
Ingredient
Beef 

\$19



Spicy Cold Noodle

비빔냉면
Ingredient
Beef 

\$19



Spicy Cold Noodle Soup

줄면
Ingredient
Beef 

\$19



Spicy Raw Beef Cold Noodle Soup

육회냉면
Ingredient
Beef 

\$27



PREMIUM BUTCHER & BBQ 6SIM

Our Side

★ 6SIM Signature Dish

Beef Japchae
Korean
Glass Noodle
Stir Fry
갈비잡채
\$27



Steamed Egg
계란찜
\$15



Assorted Ssam
Vegetable
상추셋트
\$15

Assorted BBQ Vegetable
구어셋트(배춧,야채)
\$15



Steam Rice \$3
공기밥

Soy Wild Leek \$5
콩나물

Spicy Spring Onion Salad \$3
파침이



육심

포차메뉴 Pocha Menu



Yooksim
Raw Beef Tartare
육심회
\$33



Rose Rice Cake
로제떡볶이
\$22



Grilled Mixed Meat
오포스테이크
\$17



Chop Beef Steak
참스테이크
\$32



Fried Beef Slice
and
Spring Onion Salad

차돌 볶음과 부추무침

\$25



Assorted Pancake

모듬전 한판

\$35



Seafood
Tomato JJamBong

토마토 짬뽕

\$30



Cream
JJamBong

크림 짬뽕

\$30



Four Choice
Fishcake Soup
떡국기 어묵탕
\$35



 육심 PREMIUM BUTCHER & BBQ 6SIM

Pocha
Menu

Assorted Grilled Set
반건조훈연오징어세트
\$25



 육심 PREMIUM BUTCHER & BBQ 6SIM

Pocha
Menu



육심

PREMIUM BUTCHER & BBQ

6SIM

Drinks
Liquors



Wines

와인

Penfolds koonunga hill cabernet sauvignon

Best to Pair with Sirloin & Fillet

Glass 9
Bottle 50

Pepperjack Shiraz

Best to Pair with Tenderloin

Glass 9
Bottle 50

Pink Pinot Grigio

Best to Pair with Pork

Glass 8
Bottle 45

Hans Baer

German Riesling

Best to Pair with Pork

Glass 8
Bottle 45

Natural Wines

Paxton Shiraz 2022

Organic, Vegan, Preservative Free, Biodynamic

Glass 9
Bottle 45

Paxton Chardonnay 2022

Organic, Vegan, Preservative Free, Biodynamic

Glass 9
Bottle 45

Cocktails

칵테일

Original Highball — 12

Coke Highball — 12



Rio 330ml — 9

Grape Brandy
Yoghurt + Vodka
Rose&Lychee + brandy





PREMIUM BUTCHER & BBQ 6SIM

Drinks Liquors

Premium Soju 프리미엄 소주



1 Dokdo 40240
357ml
Deep ocean water of
the east sea 17°C

29 Seoul night 357ml 42
Double distilled
plum spirits
25% ABV

3 Hwayo 17 357ml 42
Premium
Rice Whisky
17% ABV

4 Hwayo 25 357ml 49
Premium Rice Whisky
25% ABV

Fruit Soju 과일소주



5 SoonHarl
Apple mango
360ml

15 8 SoonHarl 15
Peach
360ml

6 SoonHarl
Blueberry
360ml

15 9 SoonHarl 15
Green grape
360ml

7 SoonHarl
Yogurt
360ml

15

Soju 소주



10 Chemisul
Fresh Original
360ml

16

11 Jinro is back
World spirits
360ml

17

12 Chum churum
Original
360ml

15



PREMIUM BUTCHER & BBQ 6SIM

Drinks Liquors

Beer 맥주



Gompyo 11
500ml
Wheat beer
4.5% ABV



Malpyo 11
500ml
Dark beer
4.5% ABV



TERRA 11
500ml
Dark beer
4.5% ABV



Cass Fresh
Lager 4.5% ABV
6



Kloud Original
Lager 5% ABV
6



Pale ale balter XPA
Pale Ale 5% ABV
10



Great Northern
Lager 3.5% ABV
8



HITE Zero
Alcohol zero
5



Asahi Dry
Lager 5% ABV
10



Pure Blonde
Lager 4.2% ABV
10

Rice wine 맥걸리



Chestnut Makgeolli
6% ABV 12

Draft Makgeolli
6% ABV 12

Edong Rice Makgeolli 1.2L
8% ABV 15

Wild Berries wine 복분자주



Bohao Bokbunja
15% ABV

23

Soft Drink

Coke	3.50
Sprite	3.50
Fanta	3.50
Coke Zero	3.50

Imported Drinks

Milks	4
Korean Lemonade	4
Green Tea	4
Oolong Tea	4

Kids Drink

Apple Juice	4
Yakult	3.5
Franklin Water	3.5
Sparkling Water	3.5