

ABOUT YDB...

青年大邦...

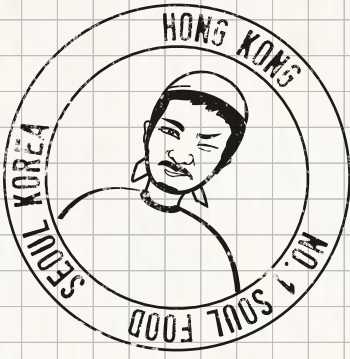
自2015年成立以來，青年大邦已經成為韓國最受歡迎的年糕鍋餐廳連鎖店，全球擁有超過400家分店。以35厘米的招牌年糕、超豐富的配料和充滿活力的品牌形象及文化而聞名，將傳統暖心食品重新定義成高質享受。

青年大邦與一般的韓國餐廳不同，它將年糕鍋重新打造為現象級暖心美食。而且品牌也以自身理念命名：「Young」象徵著超越年齡的熱情和活力，而「Dabang」則向1980年代韓國盛行的咖啡店致敬，當時的咖啡店是韓國街坊的熱門聚腳點。所以「Young Dabang」在香港翻譯成「青年大邦」，以突顯其充滿活力的精神。

體驗頂尖的韓國暖心食品——包括招牌年糕鍋、釜飯、YDB香雞等，在充滿樂趣和活力的氛圍中享受美食，感受韓國豐富的美食文化和充滿活力的靈魂。

f @youngdabanghk | #youngdabangHK





Established in 2015, Young Dabang has grown into Korea's leading tteokbokki pot restaurant chain, with over 400 outlets worldwide. Renowned for its signature 35cm rice cakes, generous toppings, and lively brand culture, we're redefining comfort food with a premium twist.

Young Dabang isn't just another Korean restaurant — it's a cultural phenomenon. Our name reflects youthful energy ("Young") and a nostalgic nod to the iconic 1980s Korean coffee shops ("Dabang") that were neighborhood hubs. In Hong Kong, we're also proud to be seen as "Youth Nation," embodying our vibrant spirit.

Experience number one Korean soul food - including signature tteokbokki pot, sot bap, YDB chicken, and more — all served in a fun, energetic atmosphere that celebrates Korea's rich culinary heritage and youthful soul.

Hong Kong Limited Time
香港期間限定

沙嗲牛五花

SATAY KARUBI BEEF TTEOKBOKKI POT

年糕鍋

誠

意

打

造

CRAFTED WITH SINCERITY

韓

國

總

廚

BY KOREAN HEAD CHEF




SOUP REFILL AND CHANGE OF SOUP BASE
ARE NOT AVAILABLE
不設轉換及追加湯底

Photo for reference only
圖片僅供參考

10% service charge applies
另收加一服務費

濃郁
香口

秘製沙嗲醬新登場

惹味
開胃

Karubi Beef, Satay Sauce, Peanut Butter, Crushed Peanut
Dry Onion, Minced Garlic, Butter, Tofu Skin Roll, Vienna Sausage, Fish Cake, Cabbage, Ramen Noodle, Rice Cake

牛五花肉、沙嗲醬、花生醬、花生碎

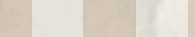
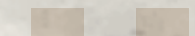
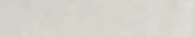
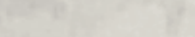
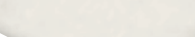
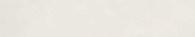
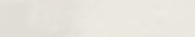
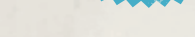
乾蔥、蒜蓉、牛油、響鈴、維也納腸、魚糕、椰菜、拉麵、年糕

DABANG PORK BACK RIB TTEOKBOKKI POT

大邦豬脊骨 年糕鍋

Pork Back Bone, Cabbage, Fish Cake,
Garlic, Green Onion, Potato,
King Ostrich Lettuce,
Ramen, Garlic Chip, Rice Cake

豬脊骨、白椰菜、魚糕、蒜頭、
大蔥、薯仔、皇帝菜、拉麵、
蒜片、年糕



DABANG PORK BACK RIB MALA MANIA TTEOKBOKKI POT

大邦豬脊骨 麻辣年糕鍋

Pork Back Rib, Flower Shaped Potato Noodle,
Glass Chewy Noodle, Tofu Skin,
Vienna Sausage, Quail Egg, Fish Cake, Cabbage,
Tofu Skin Roll, Parsley, Rice Cake, Mala Rosé Sauce
豬脊骨、花狀粉耗子、東北寬粉條、腐皮、
維也納腸、鵪鶉蛋、魚糕、白椰菜、響鈴、
意大利香芹、年糕、麻辣玫瑰醬



SOUP REFILL AND CHANGE OF SOUP BASE
ARE NOT AVAILABLE
不設轉換及追加湯底

APPETIZER

前菜

Monday

Tuesday

Wed

Thurs

Friday

Meeting you at YDB



Seafood Pancake
the JEON



Fried Corn &
Fried Oyster

Let's start the fun



Butter Garlic Fried Corn
牛油香蒜炸粟米粒



Golden Mozzarella Mochi Balls
牛奶芝士麻糬波
with condensed milk
配煉奶



Deep-fried Oysters
黃金炸蠔
with wasabi mayonnaise
配芥辣蛋黃醬



Seafood Pancake
海鮮煎餅



Cheesy Sticks
炸芝士條



Honey Yuza Octopus Salad
蜜糖柚子八爪魚沙律



Tempura Shrimps
天婦羅蝦
with wasabi mayonnaise
配芥辣蛋黃醬



Fried King Squid
酥炸魷魚皇



Butter Garlic Potato Fries
牛油香蒜薯條



Sundae
韓式血腸



TTEOKBOKKI POT



年糕鍋

Monday

Tuesday

2pm lunch with Julia

@YDB

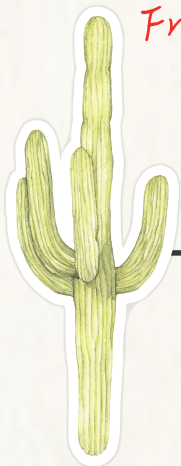
Wednesday

Thursday

Sam flight to

SEOUL

Friday



Tteokbokki Pot



Highlight → K-Dessert



Young Dabang 年糕鍋的精髓就是其秘製醬汁! 建議將各款配料蘸滿香濃醬汁, 細味每一滴的極致美味! 由紫菜粉絲卷、魚糕串到天婦羅蝦, 我們精心準備超過十款配料, 任你自由搭配!

Get the full vibe of Young Dabang tteokbokki by nailing the sauce!

Dip away with dippers to soak up every glorious drop. From Seaweed Vermicelli Rolls and Fish Cakes to Tempura Shrimp, we offer more than 10 options for you to choose from!

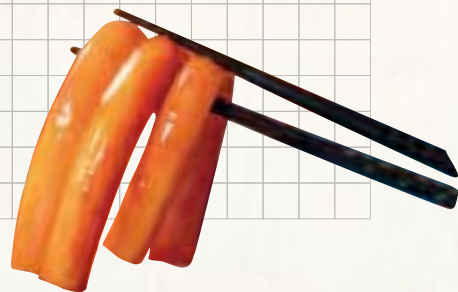


你知道嗎?

我們從韓國總部直送的自家製年糕, 採用擁有「黃金比例」的秘方製作, 保證口感Q彈, 絕對是您品嚐過最美味的年糕!

DID YOU KNOW?

Our housemade tteok from Korea headquarter are made with secret recipe with the "golden ratio", guarantee to bring you the most extraordinary chewy bouncy tteok!





Surf & Turf Tteokbokki Pot
海陸年糕鍋

Fried King Squid Tteokbokki Pot
酥炸魷魚皇年糕鍋

Surf & Turf Tteokbokki Pot
海陸年糕鍋 ●●

Karubi Beef, Beef Intestine, Shrimp, Quail Egg, Fish Cake, Cabbage, Spring Onion, Garlic Flake, Parsley, Ramen Noodle, Rice Cake

牛五花肉、牛腸、鮮蝦、鵪鶉蛋、魚糕、白椰菜、大蔥、炸蒜片、意大利香芹、拉麵、年糕

Fried King Squid Tteokbokki Pot
酥炸魷魚皇年糕鍋 ●●●●●

King Squid, Deep Fried Dumpling, Vienna Sausage, Quail Egg, Fish Cake, Cabbage, Spring Onion, Ramen Noodle, Rice Cake

原隻魷魚、炸餃子、維也納腸、鵪鶉蛋、魚糕、白椰菜、大蔥、拉麵、年糕

It's tteokbokki time

Dabang Seafood Delight Tteokbokki Pot
大邦海鮮年糕鍋 ●●●●●

Abalone, Scallop, Mussel, Clam, Baby Octopus, Fish Cake, Cabbage, Spring Onion, Ramen Noodle, Rice Cake
鮑魚、扇貝、青口、蜆、章魚仔、魚糕、白椰菜、大蔥、拉麵、年糕



溫馨提示
Soup refill is not available
不設追加湯底



POT SAUCE 醬汁

YDB Signature
YDB 招牌醬 ●
Less / More Spicy
小辣 / 大辣

Rosé
韓式玫瑰醬 ●

Corn Cream
粟米忌廉醬 ●

Carbonara
卡邦尼醬 ●

Black Bean
韓式炸醬 ●

Flying Fish Roe Seaweed Bokkeumbap
飛魚籽紫菜炒飯



Enjoy the tableside fried rice with the remaining sauce- The perfect "dessert" to finish the true essence of the pot!
即場以剩餘的醬汁泡製惹味炒飯—年糕煲的真正精髓！
作為「甜品」享用，畫下完美句點！

溫馨提示
Soup refill is not available
 不設追加湯底



Mala Mania Tteokbokki Pot
 麻辣年糕鍋

Smokin' Karubi Beef
 Tteokbokki Pot
 煙燻牛五花年糕鍋

Cheese Fried Chicken
 Tteokbokki Pot
 炸雞芝士瀑布年糕鍋

Galbi-jjim Beef Stew
 Tteokbokki Pot
 燉牛肋骨年糕鍋

Mala Mania Tteokbokki Pot
 麻辣年糕鍋

Flower Shaped Potato Noodle,
 Glass Chewy Noodle, Tofu Skin,
 Vienna Sausage, Quail Egg, Fish Cake,
 Cabbage, Tofu Skin Roll, Parsley, Rice Cake,
 Mala Rosé Sauce
 花狀粉耗子、東北寬粉條、腐皮、
 維也納腸、鵝鶉蛋、魚糕、白椰菜、
 響鈴、意大利香芹、年糕、麻辣玫瑰醬

**Cheese Fried Chicken
 Tteokbokki Pot**
 炸雞芝士瀑布年糕鍋

Boneless Fried Chicken, Mozzarella Cheese,
 Deep Fried Dumpling, Vienna Sausage,
 Quail Egg, Fish Cake, Cabbage,
 Spring Onion, Ramen Noodle, Rice Cake
 無骨炸雞、馬蘇里拉芝士、炸餃子、維也納腸、
 鵝鶉蛋、魚糕、白椰菜、大蔥、拉麵、年糕

**Smokin' Karubi Beef
 Tteokbokki Pot**
 煙燻牛五花年糕鍋

Karubi Beef, Deep Fried Dumpling,
 Vienna Sausage, Quail Egg, Fish Cake,
 Cabbage, Spring Onion,
 Ramen Noodle, Rice Cake
 牛五花肉、炸餃子、維也納腸、
 鵝鶉蛋、魚糕、白椰菜、
 大蔥、拉麵、年糕

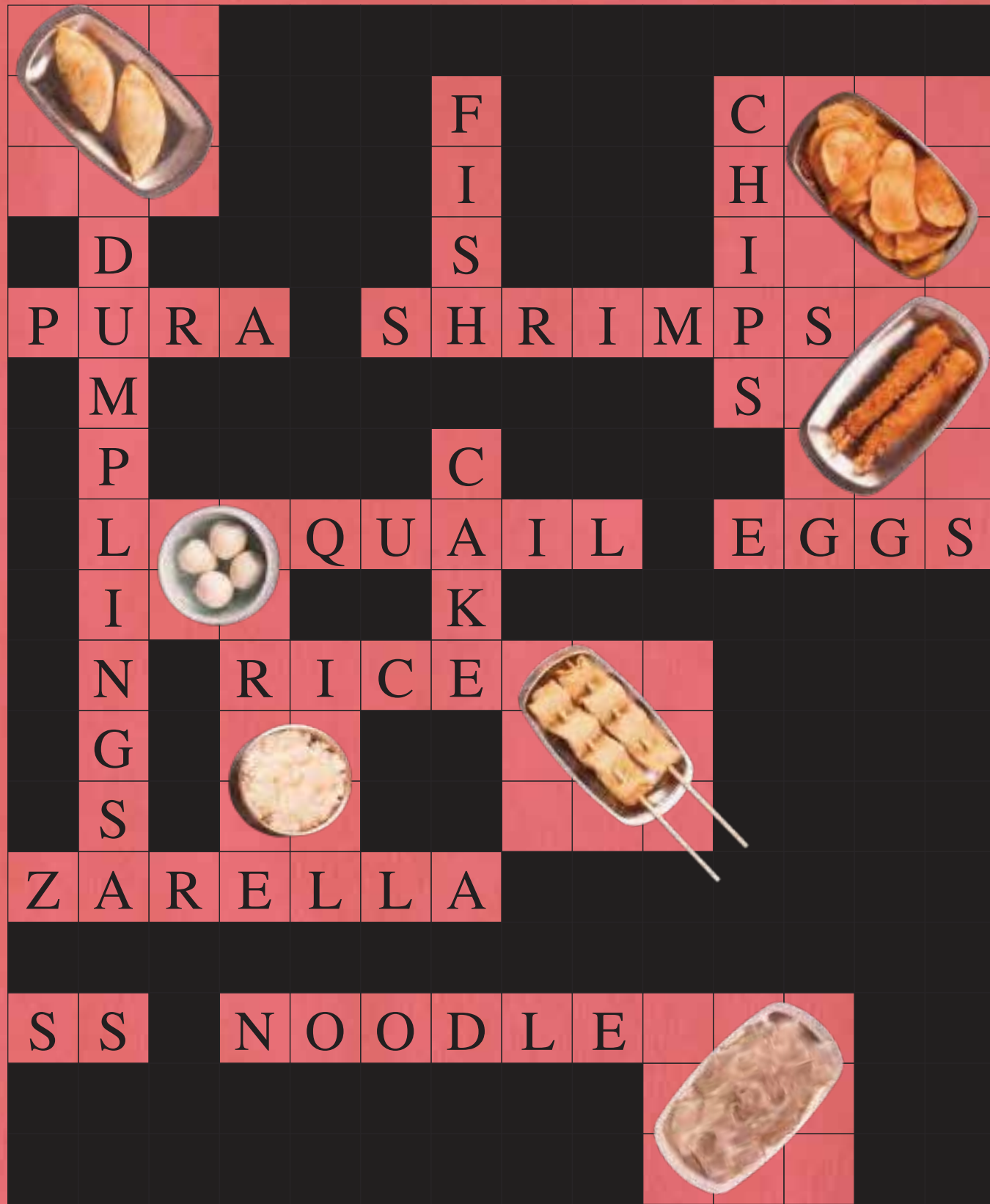
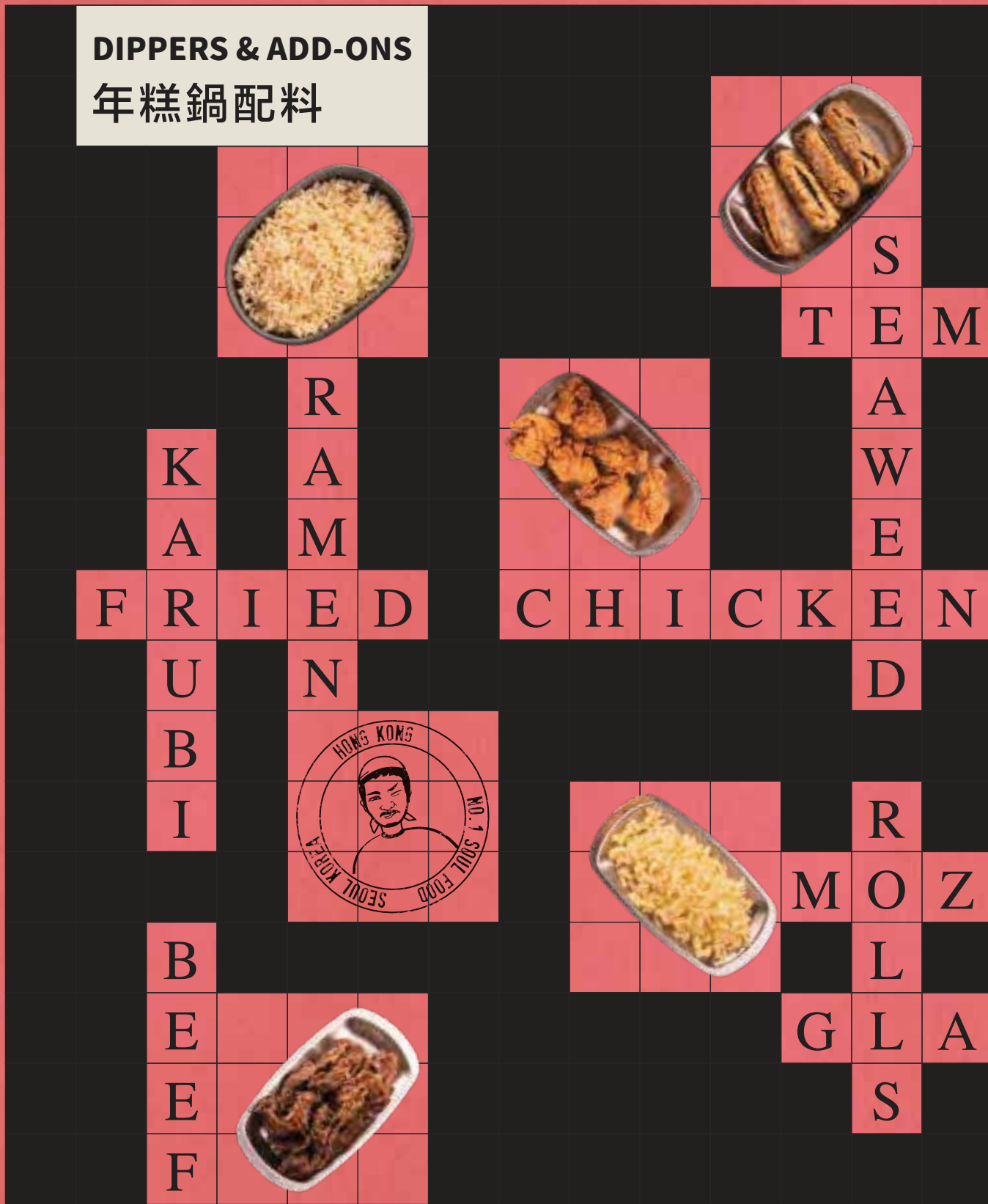
**Galbi-jjim Beef Stew
 Tteokbokki Pot**
 燉牛肋骨年糕鍋

Beef Short Rib, Deep Fried Dumpling,
 Vienna Sausage, Quail Egg, Fish Cake,
 Cabbage, Carrot, Shallot, Spring Onion,
 Ramen Noodle, Rice Cake
 牛肋骨、炸餃子、維也納腸、鵝鶉蛋、
 魚糕、白椰菜、紅蘿蔔、
 紅蔥頭、大蔥、拉麵、年糕

POT SAUCE 醬汁

- **YDB Signature**
 YDB 招牌醬
Less / More Spicy
 小辣 / 大辣
- **Rosé**
 韓式玫瑰醬
 +\$23
- **Corn Cream**
 粟米忌廉醬
 +\$28
- **Carbonara**
 卡邦尼醬
 +\$28
- **Black Bean**
 韓式炸醬

DIPPERS & ADD-ONS
年糕鍋配料



Deep Fried Dumplings
炸餃子

Fried Hand-Cut Potato Chips
手切炸薯片 🌿

Tempura Shrimps
天婦羅蝦

Boneless Fried Chicken (100g)
無骨炸雞 (100克)

Ramen Noodle
拉麵 🌿

Quail Eggs
鵪鶉蛋

Fish Cake Skewer
魚糕串

Smoky Karubi Beef (100g)
煙燻牛五花 (100克)

Lava Mozzarella Cheese
拉絲馬蘇里拉芝士

Glass Chewy Noodle
東北寬粉條 🌿

Rice
白飯

Seaweed Vermicelli Rolls
紫菜粉絲卷 🌿



FLYING
FISH ROE
SEAWEED
BOKKEUMBAP

**Flying Fish Roe
Seaweed Bokkeumbap**
飛魚籽紫菜炒飯

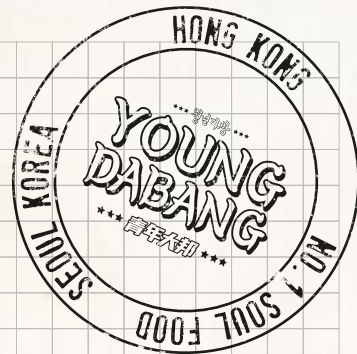
Enjoy the tableside fried rice with the remaining sauce- The perfect "dessert" to finish the true essence of the pot!

即場以剩餘的醬汁泡製惹味炒飯—
年糕煲的真正精髓！

作為「甜品」享用，畫下完美句點！



YDB CHICKEN



大邦香美佳



Freshly hand-cut daily! Sous-vide slow-cooked and baked to perfection, delivering the juiciest and most tender Young Dabang Chicken.

Served with hand-cut chips.

每日新鮮手工切割！低溫慢煮後再烤焗，為您帶來肉質幼嫩鮮美多汁的大邦香美佳！

每隻均配手切火炸薯片。

Honey Garlic
蜜糖蒜香雞

Cheese Bomb
芝士炸彈香雞



Honey Garlic 蜜糖蒜香雞

Sous-vide Baked Chicken, Roasted Whole Garlic, Garlic Flake, Potato Chip, Parsley, Honey Garlic Sauce
低溫慢煮烤雞、烤原個蒜頭、炸蒜片、手切薯片、意大利香芹、蒜泥蜜糖醬

Cheese Bomb 芝士炸彈香雞

Sous-vide Baked Chicken, Doritos Chip, Lava Mozzarella Cheese, Potato Chip, Parsley, Cheddar Cheese Sauce
低溫慢煮烤雞、芝士粟米片、拉絲馬蘇里拉芝士、手切薯片、意大利香芹、車打芝士醬





Smoked Honey Mustard
煙燻蜂蜜芥末香雞

Sous-vide Baked Chicken, Onion Flake, Potato Chip, Parsley, Honey Mustard Sauce
低溫慢煮烤雞、炸洋蔥、手切薯片、意大利香芹、蜂蜜芥末醬

Smoked Black Pepper
煙燻黑椒香雞

Sous-vide Baked Chicken, Fried Spring Onion, Potato Chip, Parsley, Black Pepper Sauce
低溫慢煮烤雞、炸大蔥、手切薯片、意大利香芹、黑椒燒烤醬



Orange Sriracha
香橙辣香雞

Sous-vide Baked Chicken, Caramelised Orange Slice, Potato Chip, Parsley, Orange Sriracha Sauce
低溫慢煮烤雞、焦糖橙片、手切薯片、意大利香芹、香橙是拉差辣椒醬

Sweet Chilli
甜辣香雞

Sous-vide Baked Chicken, Red Pepper, Kwari Pepper, Potato Chip, Parsley, Sweet Chilli Sauce
低溫慢煮烤雞、紅椒、青椒、手切薯片、意大利香芹、甜辣醬

UMMA'S MEGA GIMBAP

媽媽媽媽大邦太卷

Monday



Tuesday

post gym

MEGA GIMBAP!!



Protein UP!

Wednesday



Enjoying with bestie smile:)

Thu

少米多蛋白，超有能量！
更大更棒，完全無負擔！
Less rice, more power-packed protein!
Bigger, better, and totally guilt-free!

少碳水，多美味！
Less carbs, more yum!

Friday





Tender Chicken Umma's MEGA GIMBAP
炸雞媽媽大邦太卷

Fried Chicken Tenderloin, Smoked Honey Mustard Sauce, Egg, Carrot, Braised Burdock Root, Radish Pickle, Mayonnaise, Seasoned Rice, Seaweed
炸雞柳、蜂蜜芥末醬、蛋絲、紅蘿蔔、牛蒡、醃黃瓜、蛋黃醬、米飯、紫菜



Hotdog Umma's MEGA GIMBAP
熱狗媽媽大邦太卷

Hotdog, Black Pepper Sauce, Egg, Carrot, Braised Burdock Root, Radish Pickle, Mayonnaise, Seasoned Rice, Seaweed
熱狗、黑椒燒烤醬、蛋絲、紅蘿蔔、牛蒡、醃黃瓜、蛋黃醬、米飯、紫菜



Tuna Mayo Umma's MEGA GIMBAP
吞拿魚媽媽大邦太卷

Tuna, Wasabi Mayo, Perilla Leaf, Egg, Carrot, Braised Burdock Root, Radish Pickle, Mayonnaise, Seasoned Rice, Seaweed
吞拿魚、芥辣沙律醬、紫蘇葉、蛋絲、紅蘿蔔、牛蒡、醃黃瓜、蛋黃醬、米飯、紫菜



Signature
推介



Spicy
辣



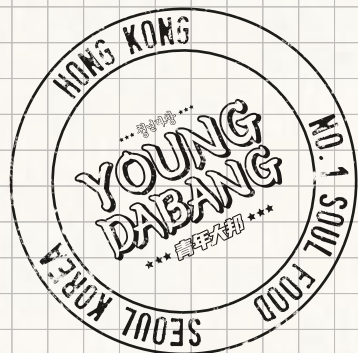
Suitable for Vegetarian (lacto-ovo)
菜式適合素食人士 (含蛋奶成份)

Photo for reference only
圖片僅供參考

10% service charge applies
另收加一服務費

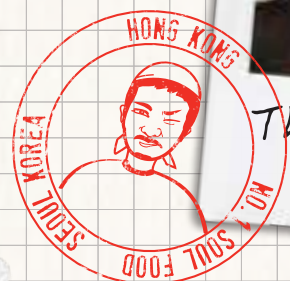
SOUP

湯



The best option for sharing

Craving
Healthy Soup!



The best Korean
Food culture



韓國湯品在飲食文化中非常重要，常見分為三大類：日常清湯 (guk)、濃郁燉鍋 (jjigae)、滋補燉湯 (tang)。經典湯品有泡菜鍋、部隊鍋、牛骨湯、人蔘雞湯、海帶湯等，每種湯品風味獨特，從清爽到濃烈，展現韓國料理的多元層次。湯品通常搭配白飯或小菜，溫暖又滋補，是韓國人日常不可或缺的美食。你最想試哪一道韓國湯品呢？

Korean soups are very important in the food culture, commonly categorized into three main types: everyday clear soup (guk), rich stew (jjigae), and nourishing soup (tang). Classic soups include kimchi stew, army stew, beef bone soup, ginseng chicken soup, and seaweed soup, each with its unique flavor, ranging from refreshing to rich, showcasing the diverse layers of Korean cuisine. Soups are usually paired with white rice or side dishes, warm and nourishing, making them an essential part of daily Korean food.

Which Korean soup would you like to try the most?





Clam & Mussel Soup
鮮蜆青口湯



Jjamppongtang
韓式什錦海鮮辣湯
配麵 With Noodle



Galbitang
牛肋骨雪濃湯
配飯 With Rice



Skewered Fish Cake Soup
魚糕湯



Clam & Mussel Soup 鮮蜆青口湯

Scallop, White Clam, Venus Clam, Mussel,
Raddish, Spring Onion, Green & Red Pepper
扇貝、蜆、花蛤、青口、蘿蔔、大蔥、青紅椒
2-3人分享 For 2-3 people

Galbitang 牛肋骨雪濃湯 配飯 With Rice

Beef Short Rib, Chuck Eye Beef,
Glass Noodle, Minced Garlic, Scallion
牛肋骨、牛肩胛眼肉、粉絲、蒜蓉、青蔥

Jjamppongtang 韓式什錦海鮮辣湯 配麵 With Noodle

Pork, Squid, Baby Octopus, Shrimp, White Clam, Mussel,
Baby Napa Cabbage, Spring Onion, Onion
豬肉、魷魚、章魚仔、鮮蝦、蜆、
青口、娃娃菜、大蔥、洋蔥
2人分享 For 2 people

Skewered Fish Cake Soup 魚糕湯

Assorted Fish Cake, Cabbage, Spring Onion,
Garland Chrysanthemum, Green & Red Pepper
雜錦魚糕、白椰菜、大蔥、皇帝菜、青紅椒
2-3人分享 For 2-3 people



Signature
推介



Spicy
辣



Suitable for Vegetarian (lacto-ovo)
菜式適合素食人士 (含蛋奶成份)

Photo for reference only
圖片僅供參考

10% service charge applies
另收加一服務費

SOT BAP



釜飯

Monday

Start of the week



Tuesday



Wednesday

Thursday

Say CHEESE!

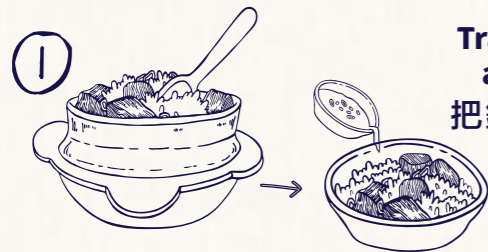


Friday





How to enjoy Sot Bap?
如何享用釜飯?



① **Transfer the pot content into a bowl, add sauce (optional) and mix well**
把鍋中的食材攪拌，再轉移到碗中；
可選擇加入醬汁並攪拌均勻



② **Pour hot broth into the pot and cover the lid to soften the scorched rice**
將高湯倒入鍋中並蓋上鍋蓋，
使鍋巴變軟



③ **Wrap the mixed rice with seaweed and enjoy**
用紫菜包裹米飯即可享用



④ **Finally, savor the softened, congee-like rice infused with broth**
最後，品嚐軟綿如粥的鍋巴，
細味高湯精華



Mix well and enjoy



Grilled Grouper Sot Bap
燒石斑魚釜飯

Spicy Eggplants &
Cheese Sot Bap
韓式辛辣茄子芝士釜飯

Sea Whelk Sot Bap
海螺釜飯

Pork Belly Jang Sot Bap
韓醬五花肉釜飯

ALL SOT BAP serves with
banchan, soup and seaweed
所有釜飯均配上醃菜、
特製濃湯及紫菜

Grilled Grouper Sot Bap 燒石斑魚釜飯

Grouper Fillet, Scallion, Sesame Seed,
Furikake Seasoning, Yuzu Ponzu Sauce
石斑魚柳、青蔥、芝麻籽、飯素、柚子醋

Sea Whelk Sot Bap 海螺釜飯

Sea Whelk, Shiitake Mushroom, Butter,
Scallion, Sesame Seed, Abalone Liver Sauce,
Seasoned Soy Sauce
海螺、香菇、牛油、青蔥、芝麻籽、
鮑魚肝醬、韓醬

Spicy Eggplants & Cheese Sot Bap 韓式辛辣茄子芝士釜飯

Eggplant, Mozzarella Cheese,
Scallion, Perilla Leaf,
Sesame Seed, Spicy Sauce
茄子、馬蘇里拉芝士、青蔥、
紫蘇葉、芝麻籽、辣醬

Pork Belly Jang Sot Bap 韓醬五花肉釜飯

Pork Belly, Braised Burdock Root, Perilla Leaf,
Scallion, Sesame Seed, Seasoned Soybean Paste
豬五花肉、牛蒡、紫蘇葉、青蔥、
芝麻籽、韓式豆瓣醬



ALL SOT BAP serves with banchan, soup and seaweed
 所有釜飯均配上醃菜、特製濃湯及紫菜



Spicy Chicken & Cheese Sot Bap
 韓式辣芝士雞肉釜飯

Karubi Beef Sot Bap
 牛五花釜飯



Spicy Chicken & Cheese Sot Bap
 韓式辣芝士雞肉釜飯

Chicken, Japanese Raw Egg Yolk, Mozzarella Cheese, Perilla Leaf, Scallion, Sesame Seed, Minced Garlic, Dakgalbi Sauce
 雞肉、日本生蛋黃、馬蘇里拉芝士、紫蘇葉、青蔥、芝麻籽、蒜蓉、辣雞肉醬

Karubi Beef Sot Bap
 牛五花釜飯

Karubi Beef, Shiitake Mushroom, Japanese Raw Egg Yolk, Scallion, Sesame Oil, Sesame Seed, Furikake Seasoning
 牛五花肉、香菇、日本生蛋黃、青蔥、芝麻油、芝麻籽、飯素

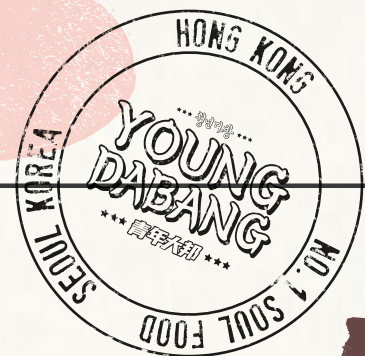


Wrap with seaweed
 for extra
CRUNCH!



DRINKS

食之口



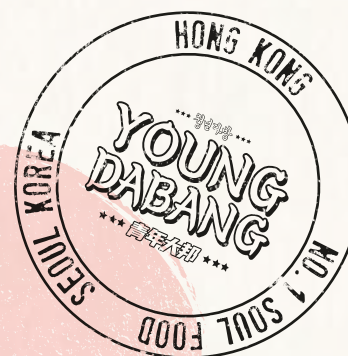
Monday

Tuesday

Wednesday

Thursday

Friday



YDB Ade 大邦梳打

Green Grape Ade 青提子梳打

Jeju Mandarin Orange Ade 濟洲蜜柑梳打

Tropical Fruit Ade 熱帶水果梳打



Soju 燒酒

Saero Soju
韓國燒酒

Saero Apricot Soju
杏桃燒酒

Saero Lychee Soju
荔枝燒酒

Jinro is back Soju
真露 復古風燒酒

Premium Soju 高級燒酒

IL Poom Jinro
一品真露燒酒

Bohae Bokbunja
韓國紅桑子酒

Korean Beer 韓國啤酒

Terra (500ml)
Terra 啤酒



Makgeolli 韓式米酒

Kooksoondang Draft Makgeolli
酒醇翹堂韓式米酒

Chestnut Makgeolli
栗子韓式米酒

Bokbunja Beer Bomb
紅桑子啤酒炸彈

Terra (500ml) + Bohea Bokbunja
Terra啤酒 韓國紅桑子酒



Coffee 咖啡

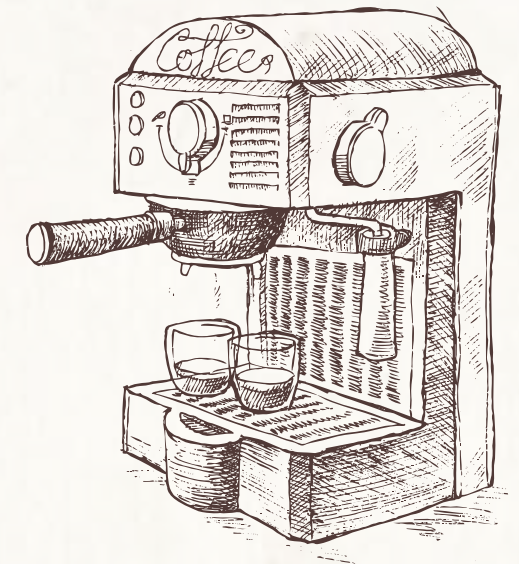
Americano
美式咖啡

Peach Americano
蜜桃美式咖啡

Cappucino
泡沫咖啡

Latte
鮮奶咖啡

Espresso
濃縮咖啡



Iced Tea 冰茶

Mango Passion Iced Tea
芒果熱情果冰茶

Peach Lime Iced Tea
蜜桃青檸冰茶

Yuza Sour Iced Tea
酸柚子冰茶

Hot Drink 熱茶

Rose Jasmine Tea
玫瑰茉莉茶

Brown Rice Green Tea
玄米抹茶



Soft Drink 其他飲品

Coca-cola
可口可樂

Coke Zero
零系可口可樂

Sprite
雪碧

Sparkling Water
(San Pellagrino) 500ml
氣泡水

Still Water
(Aqua Panna) 500ml
純淨水