

Enjoy Authentic Korean Cuisine in Just One Cup

Gochujang Bibimbap



Ingredients

Rice, Purified Water, Spinach, Gochujang, Carrot, King Oyster Mushroom, Sauce, Soybean Oil, Garlic, Corn Syrup, Onion, Sugar, Sesame Oil, Processed Salt



How to Enjoy

Remove the outer plastic film and heat the container for 4 min. 30 sec. from frozen. Mix the rice, toppings, and sauce thoroughly before eating



Korean Miso Bibimbap



Ingredients

Rice, Purified Water, Spinach, Carrot, Sauce, Soybean Oil, King Oyster Mushroom, Doenjang(Korean Miso), Corn Syrup, Garlic, Onion, Processed Salt, Sugar, Sesame Oil, Monosodium L-glutamate



How to Enjoy

Remove the outer plastic film and heat the container for 4 min. 30 sec. from frozen. Mix the rice, toppings, and sauce thoroughly before eating



Traditonal Jabchae



Ingredients

Cellophane noodle, Purified Water, Spinach, Onion, Brown Sugar, Soy Sauce, Soybean Oil, Garlic, Wood Ear Mushroom, Sesame Oil, Processed Salt, Sesame, Disodium 5'-ribonucleotide, Black Pepper Powder



How to Enjoy

Remove the outer plastic film and heat the container for 4 min. 30 sec. from frozen. Enjoy the noodles and toppings together



About Us

Namdofood Co., Ltd. was established in 2016 by Mrs. Mija Jeong, leveraging her extensive experience of over 30 years in managing upscale Korean cuisine restaurants and culinary education. We specialize in producing Kore- anstyle side dishes and ready-to-eat foods, aiming to provide customers with the convenience of enjoying the rich fl avors of high-end Korean cuisine.

Our offerings encompass a diverse range of dishes, available both online and offline. From traditional favorites like Bibimbap and Japchae to an assortment of meticulously crafted side dishes and homemade Jeon, our catalog caters to a wide spectrum of tastes.

Our dedication extends beyond mere sustenance; we endeavor to deliver an authentic Korean culinary experience to your dining table. Experience the essence of genuine Korean cuisine with Namdofood, where every dish embodies the artistry of tradition and innovation.

Main Product Categories

Side Dishes

- Namul (Seasoned Vegetables): Aster Namul, Braken Fern Namul, Spinach Namul, Bell flower Root Namul, Zucchini Namul, Perilla Oil Seasoned Radish Namul etc.
- Jorim (Braised Side Dishes): Braised Cheakpeas with Soy Sauce, Steamed Seasoned Sesame Leaves etc.
- Stir-fried Side Dishes: Stir-fried Aged Kimchi with Perilla Oil, Stir-fried Julienned Potatoes, Stir-fried King Oyster Mushrooms, Stir-fried Zucchini, Stir-fried Anchovies with Walnuts, Stir-fried Anchovies in Gochujang Sauce, Stir-fried Julienned Burdock Root, Stir-fried Shiitake Mushrooms and Broccoli, Stir-fried Grilled Fish Cake etc.

Main Dishes: Marinated Crab, Marinated Shrimp, Season and Grilled Fishes including eel, yellow croaker, mackerel and pollack, Jabchae, Jabchae Fried Rice, Bibimbap etc.

Jeon (Korean Style Pancake): Zucchini Jeon, Potato Jeon, Mungbean Jeon, Kimchi Jeon, Shiitake Mushroom Jeon, Screw Jeon, Beef Jeon, Meat Patty Jeon, Perilla Leat Jeon etc.

