

Kimchi Club was born from our founder Minka Park's love of sharing Korean food and culture. Minka is a Korean Australian who moved from her native Seoul to Adelaide in the year 2000. Growing up Minka was always a big helper in the kitchen, helping her mum and aunties with family food events, making a great variety of Korean food but especially kimchi. Her memories of making hundreds of kimchi with family and neighbours during the annual kimchi festival season, are a special recollection she has always treasured.



Minka Park
Kimchi Club Founder



Kimchi Club.

Healthy Korean food for Australians



Kimchi Club was voted by the public as one of South Australia's top 20 favourite local food brands in the 2019 SA Food and Beverage Awards and we were also a finalist in the Emerging Business category.



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Plant based • Raw • Wild fermented • Gluten Free • Keto • Paleo
All natural • No added sugar • No artificial preservatives or flavours

Wild Fermented Kimchi

Our kimchi is made with certified organic produce and is rich in those gut-healthy good bacteria. Our products are plant based and gluten free with no added sugar or preservatives. Our kimchi is hand made in small batches. The traditional Korean fermentation process ensures that the vegetables retain their crunchiness and our recipe makes for a fresher taste and aroma.

Our kimchi can be served as an accompaniment with any food and can be used as an ingredient in many different dishes. There are also fun uses for the kimchi juice.



Naked Kimchi

Our Naked Kimchi gets its name from the fact it contains no chilli, making it a popular option for families and those with a sensitive palette. It's a tangy and fresh taste. Naked Kimchi pairs well with any food, including BBQ, salads, curries, stir fries and cheese. Some of our customers like to eat it straight from the jar and adventurous types have been known to pair it with natural yogurt or vanilla ice cream.



Beetroot Kimchi

Our Beet Kimchi has the beautiful velvety colour of beetroot. Like our Naked Kimchi, it is not spicy but its earthy, slightly sweet taste will enhance any dish. Beautiful with salads and mouth watering in a burger, with smashed avocado it's a taste sensation.



Hot Kimchi

Hot Kimchi is essentially the same recipe as our Naked Kimchi with the added hotness of chilli peppers. It's extra tangy on your palette with a medium spiciness profile. Once again it can be eaten with almost any dish. Consider serving it on a cheese platter – the spiciness and tanginess of the Kimchi enhances the umami of cheese.



Hot Hot Kimchi

We created our Hot Hot Kimchi for the real hotties. We took our Hot Kimchi and added a lot more chilli. If you like hot food, you'll love this one. It won't nuke your tastebuds but it'll definitely give your tongue a workout. Add Hot Hot Kimchi to a broth for a winter boost or make it your secret ingredient for BBQs this summer. Use the leftover juice to create the best Bloody Mary you've ever tasted.

Wild Fermented Condiments

Our new range of wild fermented condiments are made with certified organic and spray-free produce. They are pure with no additives or preservatives and are fermented using our own Naked Kimchi juice.

This unique fermentation method produces garlic, ginger and chilli unlike any you've tasted before – intense, rich flavours that reveal new details in subtlety and complexity. These condiments add an amazing flavour to any dish – use during cooking or mix through just before serving to preserve those gut-healthy lactic acids.

Wild Fermented Garlic

Our garlic has a complex, full-bodied flavour unlike raw or cooked garlic. Replace fresh garlic in any dish for a fuller, richer flavour. It's an excellent accompaniment to barbecued meat and for use in salad dressings. Add it to mashed potatoes or scrambled eggs. Whip up a delicious simple pasta dish with just fermented garlic, parmesan and olive oil. For the ultimate comfort food, spread thinly across hot buttered toast with a light sprinkle of salt. **Bonus:** our fermented garlic doesn't leave you with garlic breath!



Wild Fermented Ginger

Our ginger has that spritzy tang we all love with a depth you haven't experienced in ginger before. Use it in any sweet or savoury recipe which requires ginger – stir fries, curries, fish, soups, cakes or cookies. Add it to juices, smoothies, muesli, ice cream, pancakes and salad dressings. Make a soothing winter tea with a spoonful of our ginger in a tea infuser, steeped in hot water and sweetened with honey.



Wild Fermented Chilli

Our chilli is warm but not as hot as you might think. Delicious in tomato based dishes, pizzas or any recipe that needs a little spiciness. Try it with meat, tofu, curries, eggs and roast vegetables. Mix with mayonnaise for the yummiest hot chips and... chilli chocolate ice cream. It'll knock your socks off.

