

DRINK

SOJU

SOJU \$13

FLAVORED SOJU \$13

(STRAWBERRY, PEACH, GRAPE, LYCHEE, YOGURT)



BEER

CASS BEER LARGE \$9.5

KLOUD BEER LARGE \$9.5

TERRA BEER LARGE \$9.5

SAPPORO LARGE \$9.5

COORS LIGHT \$4.5

BLUE MOON \$5



SAKE

HOT SAKE & COLD SAKE (8OZ) \$8

HOUSE WINE

RED WINE	GLASS	BOTTLE
CABERNET SAUVIGNON	\$8	\$25
PINOT NOIR	\$8	\$25

WHITE WINE	GLASS	BOTTLE
CHARDONNAY	\$8	\$25
PINOT GRIGIO	\$8	\$25

SOFT DRINK

PEPSI PRODUCTS \$3.5  
(PEPSI, DIET PEPSI, STARRY, DR. PEPPER, ICED TEA, LEMONADE)

ORANGE JUICE (BOTTLE) \$3.5

APPLE JUICE (BOTTLE) \$3.5

RAMUNE SODA STRAWBERRY \$5.5



KOREAN FRUIT WINE

BLACK RASPBERRY WINE \$17

KOREAN RICE WINE \$14

APPETIZER

01.	<b>EDAMAME</b> <i>Steamed soybeans with sea salt</i>	완두콩	\$5.5
02.	<b>GARLIC CHILI EDAMAME</b> 🌶️ <i>Soybean sauteed in garlic chili sauce</i>	매운완두콩	\$6.5
03.	<b>CORN CHEESE</b> <i>Sweet corn, mayonnaise and shredded cheese</i>	콘치즈	\$8
04.	<b>SHRIMP TEMPURA</b> (5PCS) <i>Deep fried shrimp</i>	새우튀김	\$10
05.	<b>CREAM CHEESE WONTON</b> (6PCS) <i>Deep fried cream cheese wonton</i>	크림치즈완탕	\$8
06.	<b>FRIED DUMPLING</b> (8PCS) <i>Deep fried beef dumpling</i>	군만두	\$9
07.	<b>VEGETABLE EGG ROLL</b> (4PCS) <i>Deep fried vegetable egg roll</i>	야채에그롤	\$7
08.	<b>SPICY RICE CAKE</b> 🌶️ <i>Fish cake, rice cake, and vegetables in a sweet and spicy sauce (extra egg: \$2, extra cheese: \$1)</i>	떡볶이	\$12
09.	<b>SEAFOOD PANCAKE</b> <i>Egg and flour batter, pan-fried with green onions and seafood</i>	해물파전	\$16
10.	<b>VEGETABLE PANCAKE</b> <i>Egg and flour batter, pan-fried pancake with vegetables</i>	야채전	\$13
11.	<b>STEAMED EGG</b> <i>Steamed egg</i>	계란찜	\$6
12.	<b>*KOREAN STYLE BEEF TARTARE</b> <i>Raw beef eye round, raw egg yolk with pears</i>	육회	\$27



SEAFOOD PANCAKE



STEAMED EGG



SPICY RICE CAKE



KOREAN STYLE  
BEEF TARTARE



EDAMAME



FRIED DUMPLING

For parties of 6 or larger, a 20% gratuity is applied automatically.

\*These items may be served raw undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats , poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medial conditions.

The following major food allergens are used as ingredients: Egg, Fish, Crustacean Shellfish, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.



ENTRÉE

		LUNCH	DINNER
13. SOON TOFU JJIGAE 	순두부찌개	\$16	\$17
<i>Spicy soft tofu stew. Choice of: beef, seafood, or combination. Choice of: regular, mild, or spicy</i>			
14. DOENJANG JJIGAE	된장찌개	\$16	\$17
<i>Beef, tofu, and vegetables in a soybean paste stew</i>			
15. KIMCHI JJIGAE 	김치찌개	\$16	\$17
<i>Kimchi and pork soup</i>			
16. YANGJI SEOLLEONGTANG	양지설렁탕	\$16	\$17
<i>Beef bone soup with slices of brisket and sweet potato noodles</i>			
17. YUKGAEJANG 	육개장	\$17	\$19
<i>Spicy shredded beef brisket soup with sweet potato noodles, bracken, scallions, and egg</i>			
18. GALBI TANG	갈비탕	\$18	\$22
<i>Beef back rib soup with brisket and sweet potato noodle</i>			
19. SPICY RAMEN 	매운라면		\$11
<i>Spicy ramen (extra egg: \$2, extra seafood: \$2, extra cheese: \$1)</i>			



KIMCHI'JJIGAE



YANGJI  
SEOLLEONGTANG



YUKGAEJANG



GALBI TANG

20. BIBIMBAP

비빔밥

\$16
- Steamed rice with choice of beef, spicy pork, or chicken, tofu, vegetables (carrots, radish, sprouts, green leaf lettuce, mushroom, and zucchini) topped with an egg and a side of spicy sauce*
- Additional cost : extra meat (\$3), extra egg (\$2)**

- |                     |       |        |
|---------------------|-------|--------|
| 21. DOLSOT BIBIMBAP | LUNCH | DINNER |
| 돌솥비빔밥               | \$17  | \$18   |
- Clay pot bibimbap with a choice of beef or spicy pork, chicken, tofu*
- Additional cost: extra meat (\$3), extra egg (\$2)**



BIBIMBAP



ENTRÉE

22. FRIED RICE

볶음밥

DINNER

\$16

Wok-fried rice with a choice of :  
veggies, beef, pork belly, chicken, kimchi (\$2), or shrimp (\$2).

Additional cost: extra meat (\$3), extra egg (\$2)

23. JAPCHAE

잡채

LUNCH

DINNER

\$16

Wok-fried sweet potato noodles with beef and vegetables

24. MANDU GUK

만두국

\$16

\$17

Beef dumplings in beef broth

25. DDUK MANDU GUK

떡만두국

\$16.5

\$17.5

Beef dumplings with sliced rice cake in beef broth

26. BULGOGI TTUKBAEGI

불고기뚥배기

\$22

Thinly sliced marinated ribeye bulgogi stew

27. PORK BULGOGI TTUKBAEGI

돼지불고기뚥배기

\$18

Thinly sliced marinated pork bulgogi stew



JAPCHAE



DDUK MANDU GUK



BULGOGI  
TTUKBAEGI



IMYEONSU GUI

28. IMYEONSU GUI

임연수구이

\$24

Lightly seasoned and broiled Okhotsk Atka mackerel

29. GODEUNGO GUI

고등어구이

\$22

Salted mackerel



OJINGEO BOKEUM

30. OJINGEO BOKEUM

오징어볶음

\$28

Wok-fried squid with vegetables in a spicy sauce,  
Extra squid (\$6), Extra pork belly (\$5.5)

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House Special

31. GAM JA JEONGOL 

Slow cooked pork neck bone with potatoes in a spicy pork broth

감자전골

\$45
32. GOPCHANG JEONGOL 

Small intestines and vegetables in a spicy beef broth

곱창전골

\$48
33. \*YUKHOE BIBIMBAP

Steamed rice with raw beef eye round, raw egg yolk, pears & vegetables

육회비빔밥

\$27
34. AL JJIGAE 

Fish roe in spicy seafood broth and vegetables

알찌개

\$30



COLD NOODLES

Extra noodles \$3 | No additional broth

38. MUL NAENGYEON

물냉면

\$16

Sweet potato noodles in an iced, tangy beef broth.  
Topped with a boiled egg, pickled radish and cucumber.  
Served with spicy mustard and vinegar

(ADD TO ORDER MEAT:  
LA GALBI: \$8, BEEF BULGOGI: \$6, OR SPICY PORK: \$5)

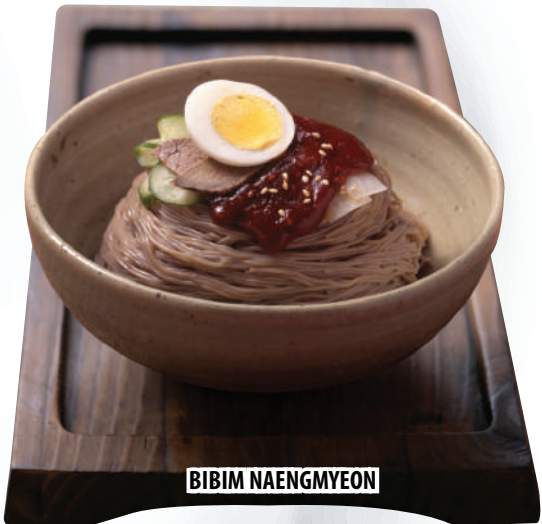
39. BIBIM NAENGYEON 

비빔냉면

\$16.5

Sweet potato noodles in spicy sesame oil and vinegar chili sauce.  
Topped with a boiled egg, pickled radish and cucumber. Served with spicy mustard and vinegar

(ADD TO ORDER MEAT:  
LA GALBI: \$8, BEEF BULGOGI: \$6, OR SPICY PORK: \$5)



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BBQ A LA CARTE

BEEF

01. *PRIME BONELESS BEEF SHORT RIB 	꽃살	\$49
02. *PRIME BEEF RIB EYE 	생등심	\$50
03. *FLAT IRON STEAK 	부채살	\$46
04. *MARINATED BEEF SHORT RIB	양념갈비	\$46
05. *SEASONED BONELESS BEEF	주물럭	\$37
06. *MR.KIM MARINATED BEEF BONELESS SHORT RIB	양념갈비살	\$46
07. *BEEF TONGUE 	혀밀구이	\$37
08. *BEEF BRISKET 	차돌박이	\$37
09. *BEEF BELLY 	우삼겹살	\$37
10. *BEEF SMALL INTESTINES 	곱창	\$35
11. *BEEF BULGOGI (CHOICE OF SPICY OR REGULAR)	불고기	\$38
12. *LA GALBI (4PCS)	LA갈비	\$40

PORK

13. *PORK JOWL 	항정살	\$30
14. *PREMIUM PORK BELLY 	삼겹살	\$28
15. *PREMIUM THIN PORK BELLY 	대패삼겹살	\$28
16. *MARINATED BONELESS PORK RIB	뼈없는돼지갈비	\$28
17. *SPICY PORK 	돼지불고기	\$28

CHICKEN

18. *MARINATED CHICKEN BULGOGI	닭불고기	\$28
19. *SPICY CHICKEN BULGOGI 	매운닭불고기	\$28

SEAFOOD

20. *GARLIC BUTTER SHRIMP	마늘버터새우	\$26
21. *GARLIC BUTTER CALAMARI	마늘버터오징어	\$27

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