

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

KOREAN FRUIT WINE

BLACK RASPBERRY WINE	\$17
KOREAN RICE WINE	\$14

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



APPETIZER

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



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 medical 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>		



20. BIBIMBAP	비빔밥	\$16
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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)

	LUNCH	DINNER
21. DOLSOT BIBIMBAP	\$17	\$18

돌솥비빔밥

*Clay pot bibimbap with a choice of beef or spicy pork, chicken, tofu
Additional cost: extra meat (\$3), extra egg (\$2)*



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ENTRÉE

DINNER

22. FRIED RICE

*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)*

볶음밥

\$16



JAPCHAE

23. JAPCHAE

Wok-fried sweet potato noodles with beef and vegetables

잡채

\$16

24. MANDU GUK

Beef dumplings in beef broth

만두국

LUNCH \$16

DINNER \$17



DDUK MANDU GUK

25. DDUK MANDU GUK

Beef dumplings with sliced rice cake in beef broth

떡만두국 \$16.5

\$17.5

26. BULGOGI TTUKBAEGI

불고기뚝배기

\$22

Thinly sliced marinated ribeye bulgogi stew



BULGOGI
TTUKBAEGI

27. PORK BULGOGI TTUKBAEGI

돼지불고기뚝배기

\$18

Thinly sliced marinated pork bulgogi stew



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)*

➤ *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

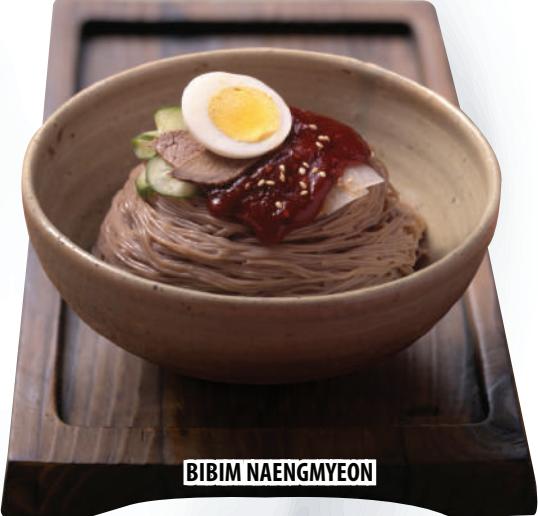
38. MUL NAENGMYEON

률냉면 \$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 NAENGMYEON 

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	혀밑구이	\$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	대파삼겹살	\$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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