

# ANJOO

Modern Korean BarBQ and Tapas

## Menu Contents

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3. Lunch Baek Ban
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5. Beef
6. Entree
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### WHAT IS ANJOO?

*A must-have item when having alcoholic drinks in Korea. Briefly, the definition of Anjoo could be tapas, side dishes or snacks that pair well with alcohol. But the social meaning of Anjoo is much deeper than that: it is all about the pleasure of savoring not only food but friendship and happiness. Koreans feel that Anjoo helps maintain some balance in their consumption of alcohol and they would not consider drinking without it.*

### WHAT FOODS CAN BE ANJOO?

*Anything. The content is not essential, the concept is that a Anjoo is a rather small portion of food. Tapas can range from something as simple as a bowl of fruits to something more complicated like a fully cooked noodles, barbecue, or any entrees. But anything is susceptible to becoming a Anjoo.*

### SOME RECOMMENDATIONS OF ANJOO

*Anjoo that double the taste of **Soju** ( Korean distilled spirit ) is **Anjoo beef, marinated short rib, or pork belly**. It is considered number one Anjoo in Korea. Balance between the fat, which improves tenderess/moistness/flavor, and the savory taste of protein with soju harmonize with one another.*

*Anjoo that double the taste of **Beer** is **AKFC** ( Anjoo Korean Fried Chicken ). Chicken and beer are the best combination that no one can deny. Like any celebrity power couple, chicken and beer have a co-joined nickname in Korea: **Chimaek** ( 'chi' for chicken 'maek' for maekju, Korean for beer ).*

*Anjoo that double the taste of **Makgeolli** ( Korean unfiltered rice wine ) is Korean pancake called '**Jeon**'. It really is the star in this pairing, and it is perfect for a rainy day, or for those cold nights when you need something to warm you up. Whenever it rains, someone is bound to say that they feel like eating Jeon and drinking Makgeolli. The story goes that the sound made by frying the Jeon sounds like rainfall, and so that is how it has become popular to eat on rainy days. Whether or not that is true, it's still delicious!*

# SOFT DRINK & BEER

## SOFT DRINK

COKE / SPRITE / GINGER ALE	3
COKE ZERO / DIET COKE	3
LEMONADE	3
SWEET TEA / UNSWEET TEA	3
SAN PELLEGRINO 750ml	6
TROPICANA JUICE 296ml	3
Apple Juice/Orange Juice	

DRAFT BEER	pint/pitcher
STELLA pilsner	7/21
BLUE MOON witbier	6/18
SWEETWATER pale ale	7/21
COORS LIGHT lager	5/15

## DESSERT

VANILLA ICE CREAM	5
(with SWEET RICE CAKE)	

## BOTTLED BEER

GUINNESS BLACK lager	8
YUENGLING lager	5
MODELO pilsner	7
CORONA pale lager	7
BUD LIGHT lager	5
KLOUD lager	8
CASS lager	5
TERRA lager	9



# SPIRITS

## SCOTCH

DEWAR'S WHITE LABEL	7
GLENLIVET 12	10
JOHNNIE WALKER BLACK	10/120
JOHNNIE WALKER GOLD	14/200
JOHNNIE WALKER BLUE	22/400

## GIN

TANQUERAY	7
BOMBAY SAPPHIRE	8

## VODKA

ABSOLUT	7
TITOS	7
CIROC	10
GREY GOOSE	9/100
orange juice / cranberry juice	2

## BOURBON / WHISKEY

MAKER'S MARK	7
JACK DANIELS	8
1792	8
CROWN ROYAL	9/110
WOODFORD RESERVE	10/120

## COGNAC

GRAND MARNIER	10
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# SOJU & MAK-GEOL-LI



CHUM-CHURUM  
처음처럼  
17% Alc.  
375ML | 14  
750ML | 27



CHAM-I-SUL  
FRESH  
참이슬 후레쉬  
17.2% Alc.  
375ML | 14  
750ML | 27



CHAM-I-SUL  
ORIGINAL  
참이슬 오리지널  
20.1% Alc.  
375ML | 14  
750ML | 27



JINRO  
진로  
16.9% Alc.  
375ML | 14



SOON-HARI  
FRUIT SOJU  
순하리 과일소주  
12% Alc.  
375ML | 14



BOHAE  
BOK-BUN-JA  
RASPBERRY  
WINE  
보해 블루베리  
14% Alc.  
375ML | 16



BAEK-SE-JU  
백세주  
13% Alc.  
375ML | 16



SLOW VILLAGE  
MAK-GEOL-LI  
(RICE WINE)  
느린마을 쌀막걸리  
6% Alc.  
750ML | 15



SOONHEE  
MAK-GEOL-LI  
(RICE WINE)  
순희 쌀막걸리  
6% Alc.  
750ML | 15

Bohae Bok-bun-ja is high quality traditional black raspberry wine using a fixed-temperature fermentation process.

Herb flavored rice wine made with fermented glutinous rice. Ginseng is the dominant flavor, with spices of ginger, omija, goji berries, and cinnamon.

Pure premium makgeolli made only with rice, yeast, and water without the use of artificial sweetner aspartame.

100% rice using the Pasteur method  
Pure premium makgeolli made only with rice.

\* for Mak-geol-li - gently shake before drinking for better taste and richer flavor \*

# THE PREMIUM SOJU



SEOUL  
NIGHT SOJU  
서울의 밤  
23% Alc.  
375ML | 26



JINRO  
IL-POOM  
일품진로  
24% Alc.  
375ML | 30



DAE-JANG-BU  
PREMIUM  
대장부  
21% Alc.  
375ML | 30



AN-DONG IL-POOM  
안동일품  
17% Alc.  
375ML | 18  
21% Alc.  
375ML | 22  
40% Alc.  
375ML | 32



MOON-BAE-SOOL  
문배술  
23% Alc.  
375ML | 30  
25% Alc.  
375ML | 40  
40% Alc.  
750ML | 110

Double distillation of golden plum captures floral plum flavors with dry aftertaste when cold-filtration provides clean flavors with smooth texture.

Jinro Il-poom enables it to embody a crisp flavor and make it soft on the throat, thereby completing the delicate flavor and deep savor.

Extremely smooth, dry, clean taste. It's made from premium rice that goes through three careful stages of processing for pure taste.

An-dong Il-poom is made with 100% pure water from underground and Korean rice fermented to become the traditional premium spirit. It's soft due to more than 1 year aging.

High-quality alcohol that boasts a rich, velvety sweetness on the first sip, followed by a dash of fiery heat with options of 23, 25, and 40 percent alcohol content. Its smell is astonishingly evocative of the Korean wild pear.



17% Alc.  
750ML | 40  
23% Alc.  
750ML | 48  
25% Alc.  
750ML | 55  
41% Alc.  
750ML | 90  
53% Alc.  
750ML | 110  
X-Premium 40% Alc.  
750ML | 300

## HWA-YO SOJU 화요

Premium taste of Korean spirit distilled from rice with a 700-year tradition.  
Hwayo17 - compromised of mixing undiluted Hwayo41 with two-year old oak aged Hwayo.  
Hwayo23 - Silky and earthy with subtle fruit and floral notes.  
Hwayo25 - A perfect balance of innocence and exclusivity with rich aroma of rice and note of white pepper.  
Hwayo41 - Delicate fragrance and the intense aroma with notes of green apple.  
Hwayo53 - Hard core premium spirits which contains smooth when swallowing with great finish.  
Hwayo X-Premium - Long-term aging in oak barrel with rich and deep aroma of oak 'Rice whisky'.

# RED WINE



2018 J.LOHR, SEVEN OAKS  
CABERNET SAUVIGNON  
10/36  
PASO ROBLES

Ripe fruit aromas of black cherry and currant are accented by notes of toasted pastry and dark roast coffee from the authentic barrel bouquet.



2019 NAPA CUT  
CABERNET SAUVIGNON  
13/49  
NAPA VALLEY

Aromas of black cherry, strawberry, and currant are accented by notes of toasted pastry and dark roast coffee from the authentic barrel bouquet.



2018 QUILT  
CABERNET SAUVIGNON  
54  
NAPA VALLEY

Blend of crème de cassis, hazelnut, cocoa, and blackberry preserve, with bold flavor.



2019 AUSTIN HOPE  
CABERNET SAUVIGNON  
60  
PASO ROBLES

Aromas of fresh black currants and cherries accompanied by subtle smoke, notes and dried spices, with palate of juicy blackberry, ripe cherry, vanilla bean, and brown butter.



2018 TRIBUTE  
CABERNET SAUVIGNON  
9/32  
CALIFORNIA

Opulent and bold with aromas of flavors of cassis, blackberry, black cherry and ripe plum that give way to earthy notes, tea, vanilla bean and shaved dark chocolate.



2018 J.LOHR, SOUTH RIDGE  
SYRAH  
10/36  
PASO ROBLES

Aromas of blueberry, black cherry, anise, and black tea are accented by delicate notes of caramel and lilac.



2018 J.LOHR, LOS OSOS  
MERLOT  
10/36  
PASO ROBLES

Varietal aromas of black plum and violet meld with the light barrel signature of baking spices and toasted pastry, lively and bright on the palate with red fruit finish.



2018 DAOU, PESSIONIST  
RED BLEND  
12/43  
PASO ROBLES

Plurality of blueberry, boysenberry, plum, and strawberry with smoky notes of truffle and roasted coffee are accompanied by accents of floral consisting of lavender and lilac.



2019 MEIOMI  
PINOT NOIR  
11/39  
CENTRAL COAST

Aromas of strawberry, mocha, and vanilla along with toasty oak notes, and depth on the palate with boysenberry, blackberry, dark cherry, strawberry, and toasty mocha.



2017 RAINSTORM  
PINOT NOIR  
10/36  
WILLAMETTE VALLEY

Bouquet of ripe strawberry, rose hips, and cranberry, with palate of red berries, soft, and elegant with flavors of bright cherry and pomegranate.

# WHITE WINE



2018 J.LOHR, RIVERSTONE  
CHARDONNAY  
9/32  
ARROYO SECO

Enticing aromas of white peach, apricot, ripe orange, cocoa, complemented by the flavors of citrus cream and nectarine.



2018 AU BON CLIMAT  
CHARDONNAY  
13/49  
SANTA BARBARA COUNTY

Mouth filling citrus fruit and palate cleansing with apple, citrus, vanilla, caramel lingering taste, with bright finish.



2018 CAKEBREAD  
CHARDONNAY  
102  
NAPA VALLEY

Aromas of ripe golden apple, white peach with palate of apple and pear characters are balanced by fresh acidity, and the finish is clean, with appealing mineral notes.



2019 J.LOHR, FLUME CROSSING  
SAUVIGNON BLANC  
9/32  
ARROYO SECO

Aromas of honeysuckle and daffodil, grapefruit, sweet herbs, key lime complemented by the bright flavors of grapefruit, lime, lemongrass, and acacia barrels.



2019 LOVEBLOCK  
SAUVIGNON BLANC  
12/43  
NEW ZEALAND MARLBOROUGH

Elegant Sauvignon Blanc bouquet, pineapple, guava, and sweet meadow grass aromas, with palate of rounded and textured, with pineapple.



2020 CLOUDY BAY  
SAUVIGNON BLANC  
70  
NEW ZEALAND MARLBOROUGH

Aromas of ripe grapefruit, makrut lime and passionfruit on the nose, and juicy stone fruit characters melding together, underpinned by a subtle minerality.



2019 BANFI, SAN ANGELO  
PINOT GRIGIO  
9/32  
ITALY TOSCANA

Fruity, crisp, and refreshing, with aromas of fresh bouquet, pear, peach, anise, and honey.



2018 ELK COVE  
PINOT GRIS  
11/39  
WILLAMETTE VALLEY

Ripe pear, honey, and citrus on the nose, opens lush and juicy with white peach, lemon curd and honeydew leading to an elegant finish of lemongrass and slate.



2019 WHISPERING ANGEL  
ROSE  
14/52  
FRANCE COTES DE PROVENCE

Rose with lemons, cantaloupe, orange peel and peaches, with a hint of bitterness.



2019 VUEVE CLICQUOT,  
BRUT CHAMPAGNE  
14/1  
FRANCE

Strength and silkiness, perfect balance with aromatic intensity and freshness with yellow and white fruits, vanilla, and toasty.



2019 LOVO, PROSECCO  
MILLESIMATO  
40  
ITALY PROSECCO

Light and harmonious, subtle mineral nuances in a dry aftertaste with fruity, acacia flower aroma.



2019 MASCHIO BRUT  
PROSECCO  
9 [187ml bottle]  
ITALY PROSECCO

Features a bouquet of white peach and orange blossoms, fruit forward with peach and almond flavors.

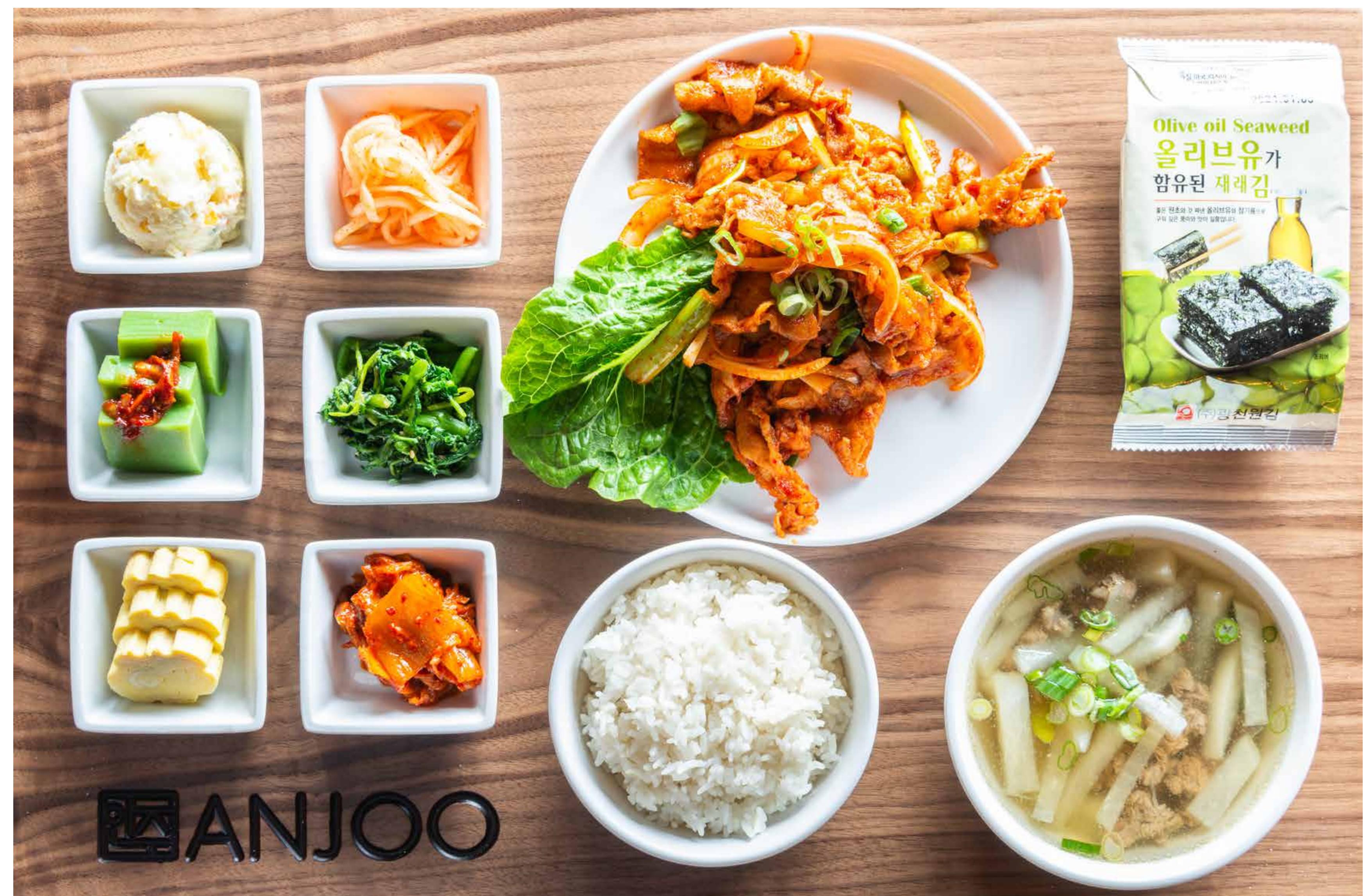
# LUNCH BAEK BAN

Home-cooked style meals that consist of a bowl of rice, soup of the day and banchans

Lunch Available Only  
Mon - Fri: 11:00 am ~ 2:30 pm



**BEEF BULGOGI | 16**  
Thinly sliced marinated beef with vegetables.  
소 불고기 백반



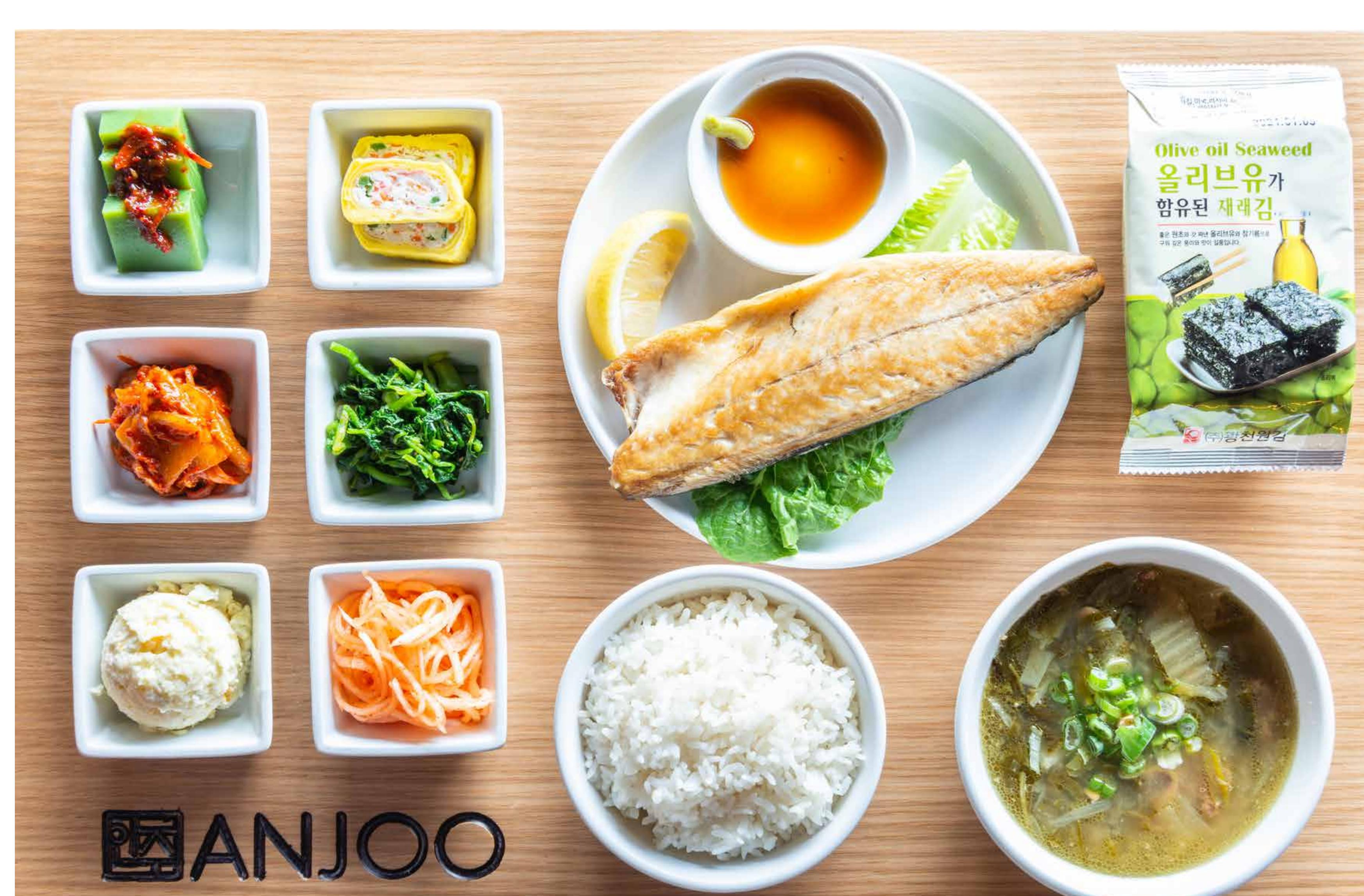
**PORK BULGOGI | 16**  
Marinated spicy stir-fried pork with vegetables.  
돼지 불고기 백반



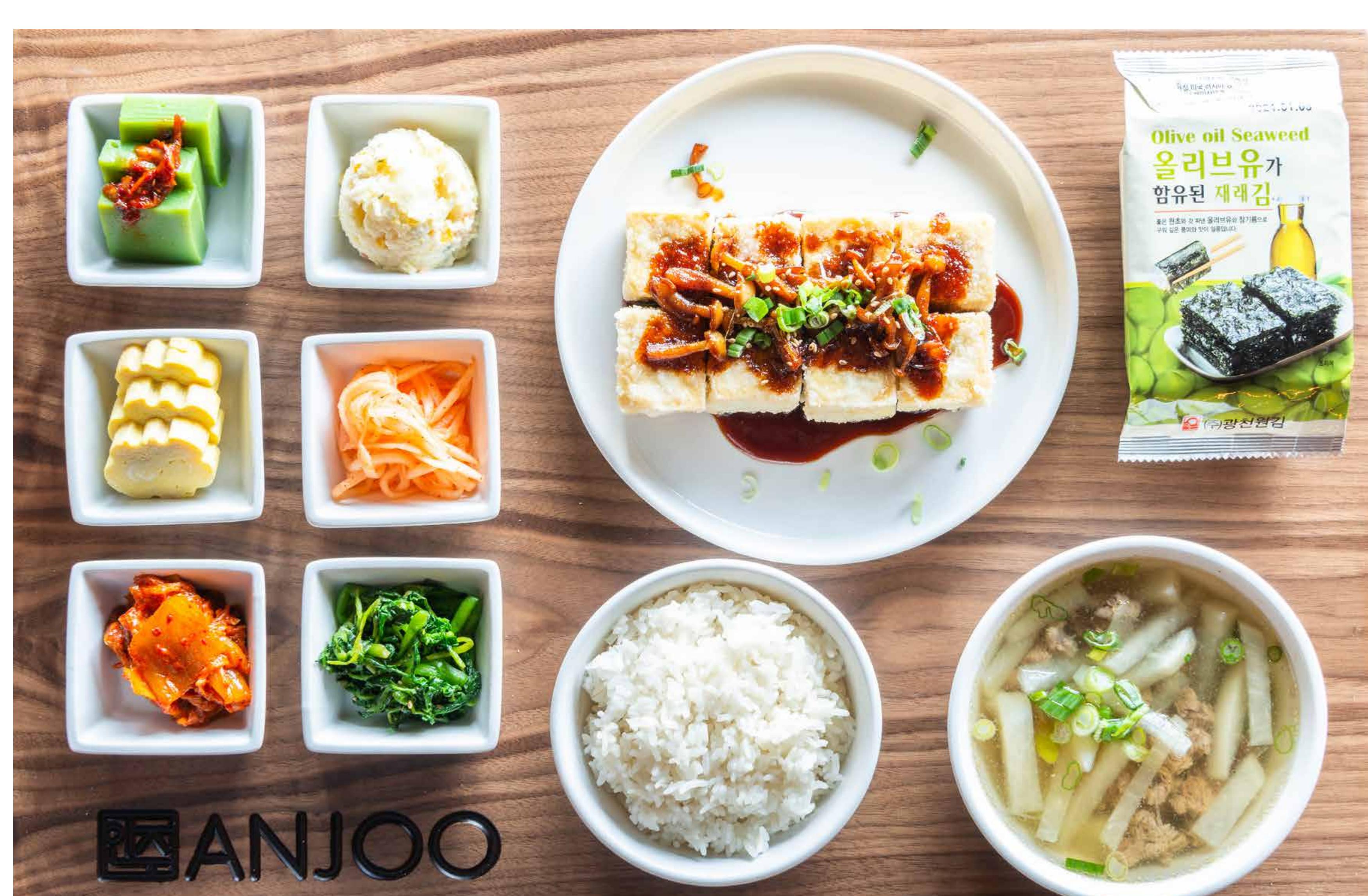
**CHICKEN BULGOGI | 16**  
Marinated spicy stir-fried chicken with vegetables.  
치킨 불고기 백반



**SMOKED DONKATSU | 16**  
Apple wood smoked pork cutlet.  
사과나무로 훈제한 돈까스



**GRILLED MACKEREL | 16**  
Crispy, smoky skin and juicy grilled mackerel.  
고등어 구이 백반



**TOFU STEAK | 16**  
Deep fried tofu with Anjoo steak sauce.  
두부 스테이크 백반

# APPETIZER- I / ANJOO



KIMCHI JEON | 12  
Korean pancake with kimchi  
김치전



POTATO JEON | 12  
Korean pancake with potato  
감자전



SCALLION JEON | 12  
Korean pancake with scallions  
파전



SEAFOOD JEON | 24  
Korean pancake with seafood  
and scallions 해물파전



ASSORTED JEON | 32  
Assorted Korean pancake  
모듬전



SMOKED BOSSAM | 34  
Smoked and braised pork belly with seasoned radish kimchi  
훈제보쌈



\*BEEF TARTARE | 29  
Raw chopped filet mignon seasoned with  
gochujang & sesame oil served with Korean pear  
육회



JOKBAL | 32  
Braised pork feet glazed in a soy sauce  
특 족발



TOFU & KIMCHI | 19  
Tofu with stir-fried kimchi 안주 두부김치  
add sliced pork meat 제육추가 6



TTEOK-GALBI | 26  
Finely minced and grilled short rib  
and pork marinated in galbi sauce 안주 떡갈비



JAP CHAE | 18  
Vermicelli noodle with vegetables  
잡채

## APPETIZER- II / ANJOO



\*FRESH OYSTER | 26  
Fresh oyster half pound  
생굴



MUSSEL SOUP | 18  
Butter and garlic mussel soup  
시원한 홍합탕



EOMUG-TANG | 18  
Korean Fish Cake Soup  
어묵탕



ANJOO MANDOO | 10/18  
Anjoo homemade mandoo with  
pork, beef, and chives 8pcs/16pcs  
안주 수제 물만두



FRIED MANDOO | 10/18  
Fried Anjoo homemade mandoo  
with pork, beef, and chives 8pcs/16pcs  
안주 수제 튀김만두



ANJOO FRITTO | 28  
Tempuras of onion, calamari, mushroom,  
shrimp, and cheese stick  
맥주 안주 최고의 모듬튀김



GOLBAENGI MUCHIM | 22  
Sea snail salad with spicy sauce  
꼴뱅이 무침



BABY OCTOPUS MUCHIM | 24  
Baby octopus salad with spicy sauce  
쭈꾸미 무침



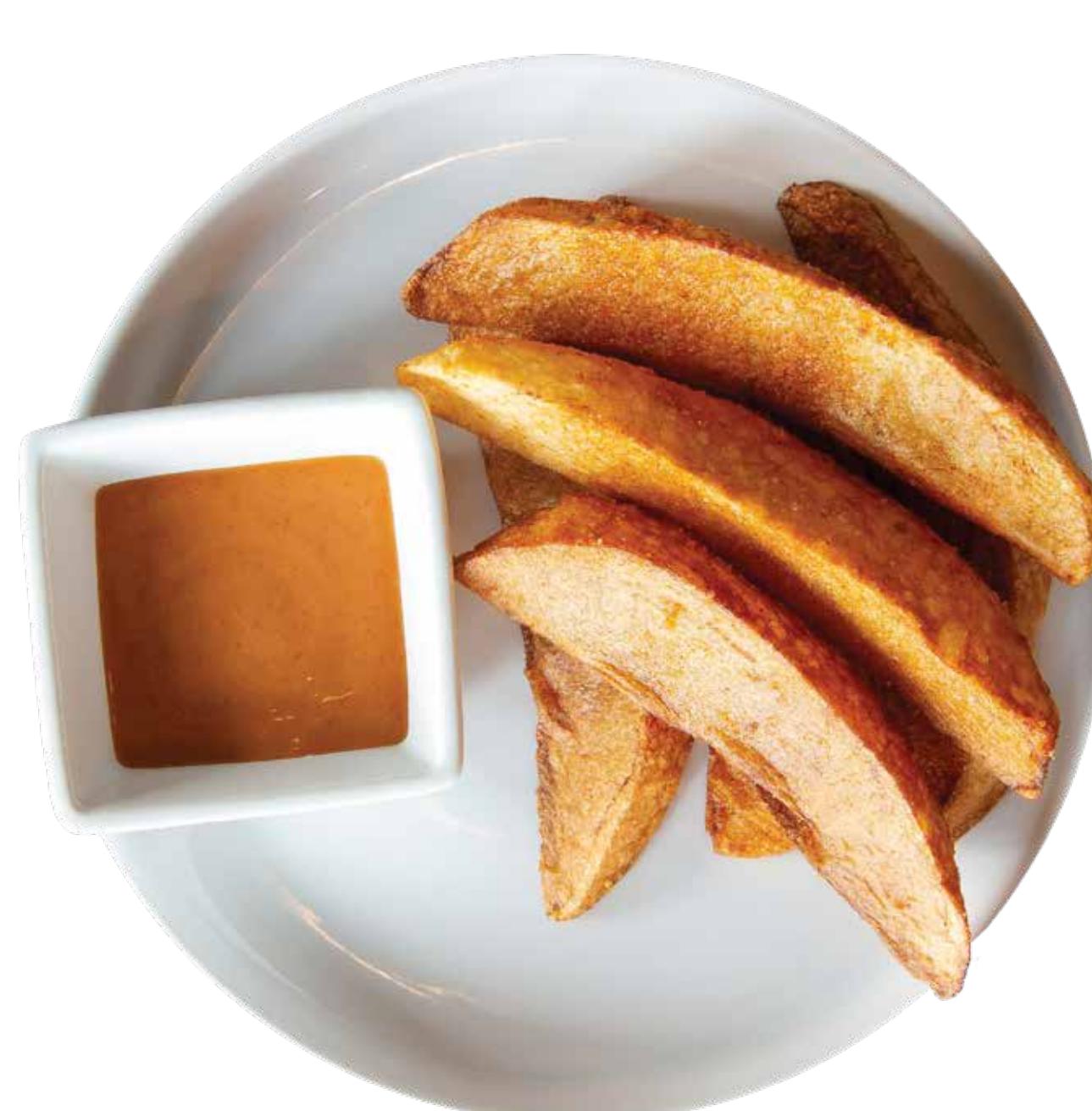
CHILI SHRIMP | 26  
Stir-fried shrimp with chilli sauce  
깐풍새우



AKFC | 10  
Anjoo Korean Fried Chicken 5pcs 프라이드 치킨  
side sweet and spicy sauce 2



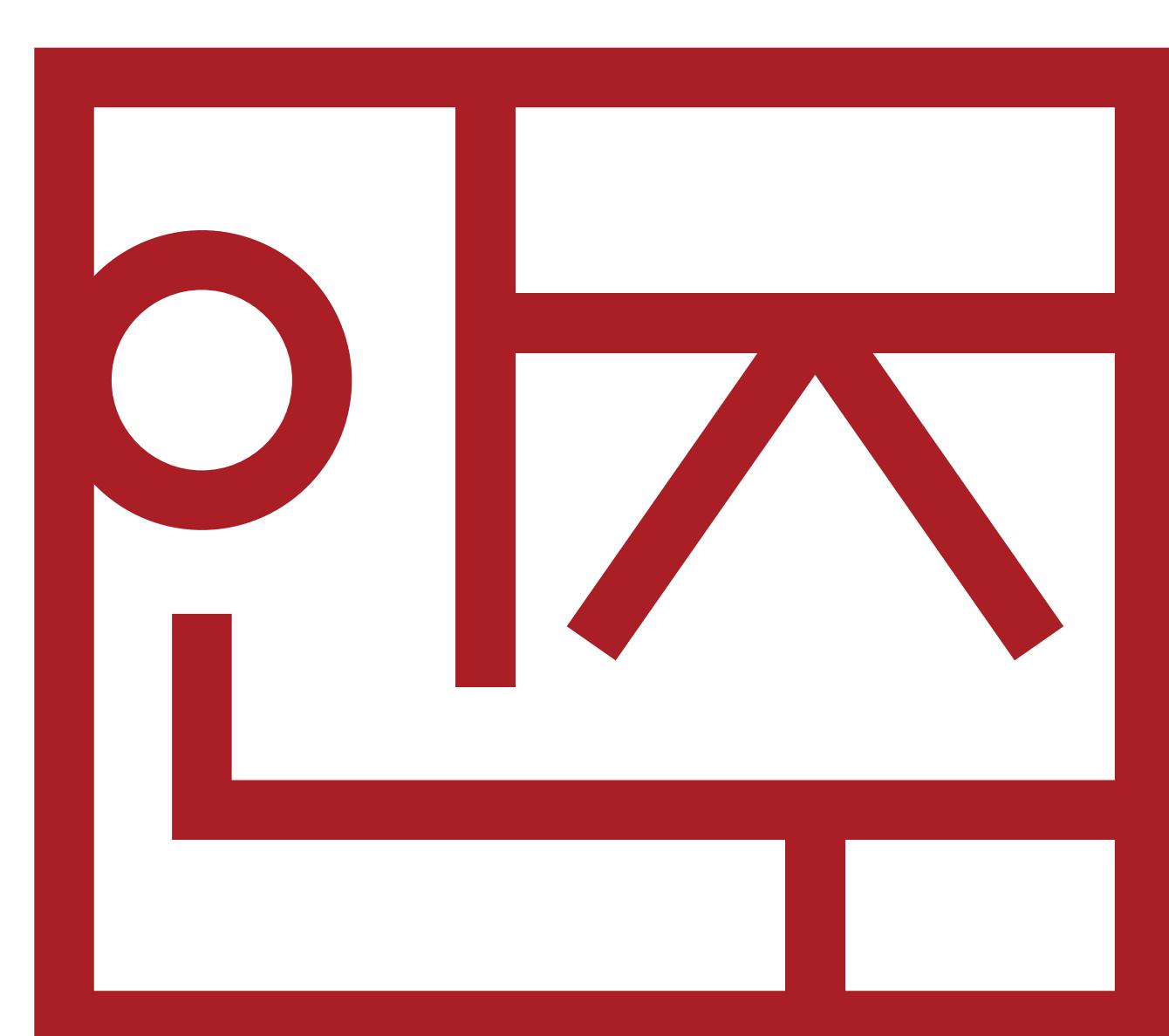
SWEET & SPICY FRIED CHICKEN | 12  
Seasoned sweet & spicy fried chicken 5pcs  
양념치킨



POTATO WEDGES | 5  
Hand cut potato wedges with  
Anjoo's special sauce  
웨지감자



CORN CHEESE | 7  
Grilled corn with mozzarella cheese  
콘치즈



# ANJOO

Modern Korean BarBQ and Tapas

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PROUDLY SERVING CERTIFIED HEREFORD BEEF

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*At Anjoo, we serve 100% Certified Hereford Beef. Hormone, nitrate and antibiotic free. Wet aged for 21 days.*

*Hereford Beef is selected to be the highest quality. Only Certified Hereford Beef backs each naturally tender, juicy and flavorful bite with breed integrity, high standards and bolder taste. Hereford cattle have been bred for taste since the 1700s - a tradition continued by the 9,000 local Hereford farmers and ranchers who raise Hereford cattle with an uncompromising dedication to the best natural quality and sustainability.*

# BEEF SET

Served with Anjoo salad and banchan



At Anjoo, we serve  
100% Certified Hereford Beef.



\*SET A  
TENDERLOIN + RIBEYE | 99  
안심 + 꽃등심



\*SET B  
TENDERLOIN + RIBEYE +  
SHORT RIB | 141  
안심 + 꽃등심 + 생갈비



\*SET C  
TENDERLOIN + RIBEYE +  
MARINATED SHORT RIB | 143  
안심 + 꽃등심 + 양념갈비



\*SET D  
RIBEYE + SHORT RIB +  
BRISKET | 132  
꽃등심 + 생갈비 + 차돌박이

all set menu includes  
choice of a stew,  
kimchi fried rice  
with mozzarella cheese,  
and corn cheese



BEAN PASTE STEW  
명품 차돌 원장찌개

OR



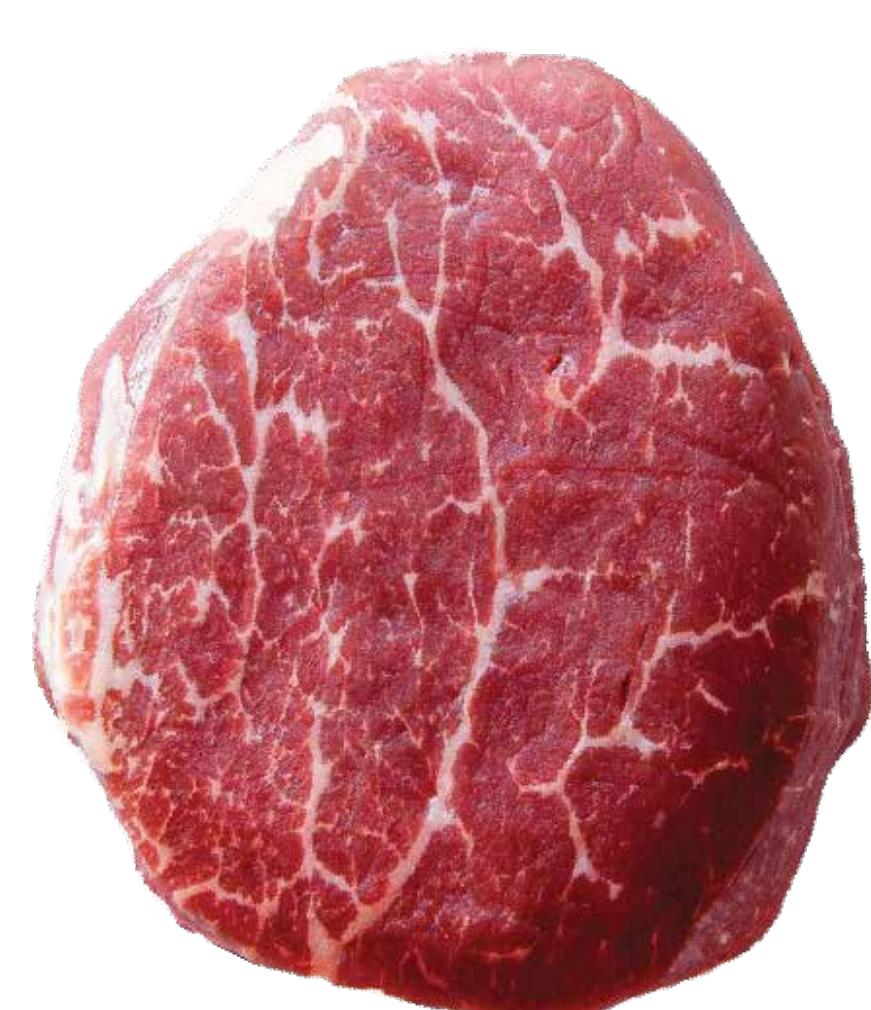
KIMCHI STEW  
두툼한 삼겹살 김치찌개

+



# BEEF

Served with Anjoo salad and banchan



\*TENDERLOIN | 42  
안심



\*RIBEYE | 45  
꽃등심



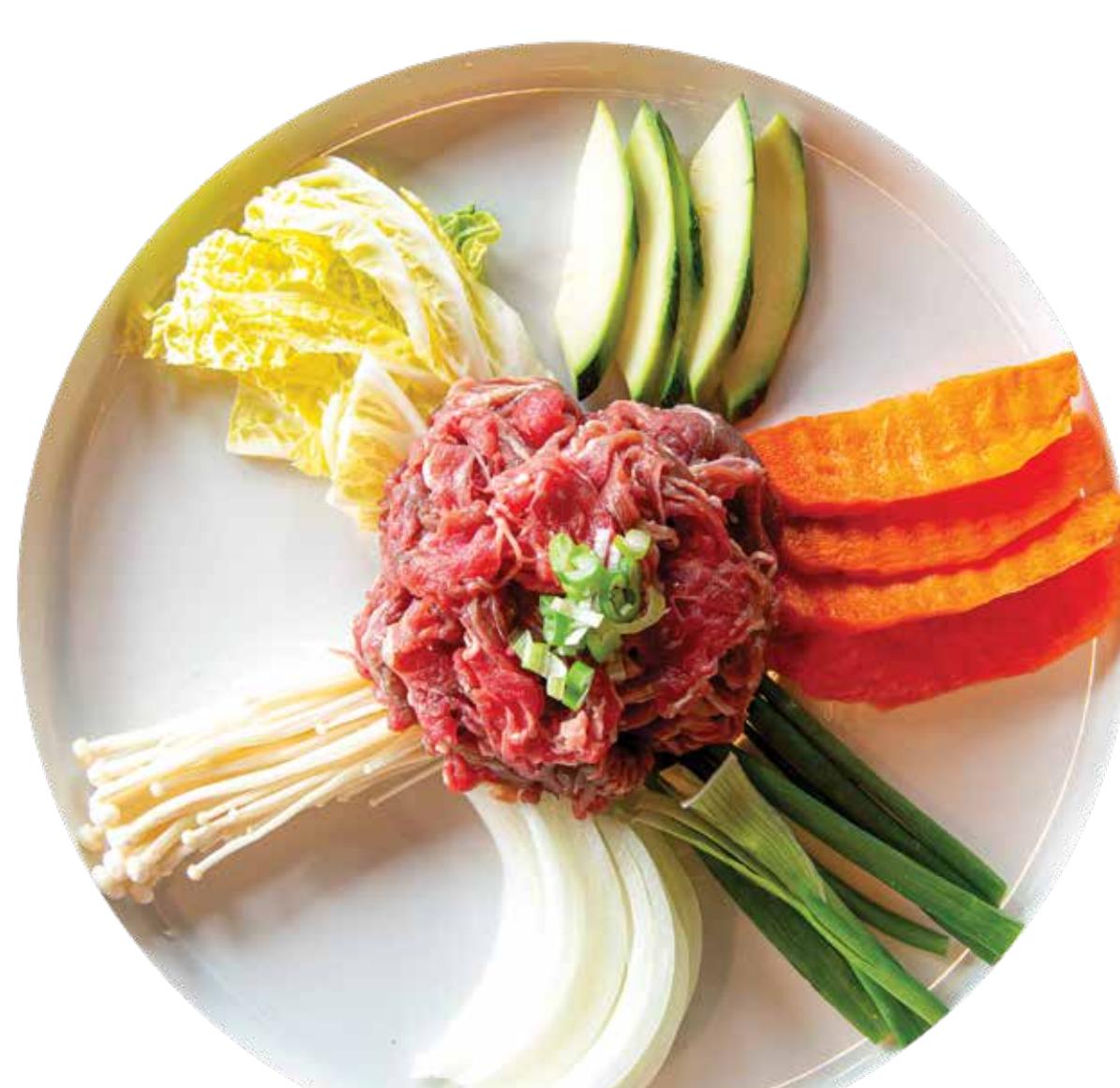
\*SHORT RIB | 42  
생갈비



\*MARINATED SHORT RIB | 44  
양념갈비



\*BRISKET | 33  
차돌박이



\*BEEF BULGOGI | 34  
Thinly sliced marinated beef  
with vegetables 추억의 불고기



\*JUMULUK | 34  
Boneless short rib marinated  
with sesame oil 추물럭

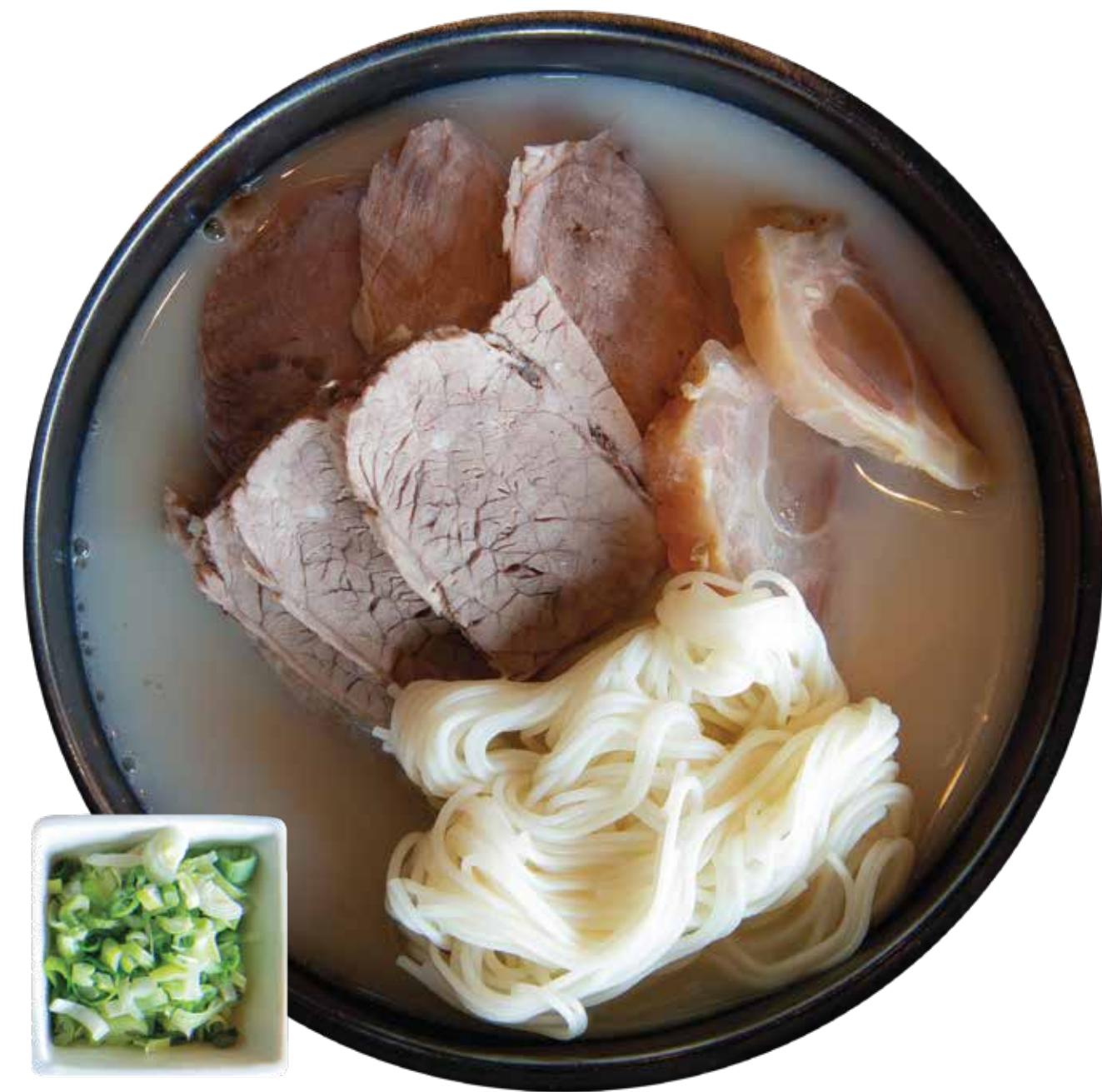


\*PORKBELLY | 32  
삼겹살



ADD ON : KIMCHI FRIED RICE | 16  
Kimchi fried rice with mozzarella cheese  
치즈&김치볶음밥

# ENTREE



SEOLLEONG-TANG | 15  
Beef bone broth soup with noodles,  
served with rice 친국 설렁탕



KIMCHI STEW | 16  
Kimchi hot pot with pork,  
served with rice 두툼한 삼겹살 김치찌개



BEAN PASTE STEW | 16  
Soybean hot pot with brisket, tofu, and vegetables,  
served with rice 명품 차돌 된장찌개



HOT POT BULGOGI | 19  
Thinly sliced marinated beef hot pot with vegetables,  
and vermicelli noodle 뚝배기 불고기



ARMY STEW [2 SERVINGS] | 30  
Potluck stew with ham, sausage,  
baked beans, and kimchi,  
served with rice 오리지널 부대찌개

side ramen noodle 2



\*BIBIMBAP | 16  
Rice bowl with mixed veggies  
topped with egg and beef 전통 비빔밥



\*HOT POT BIBIMBAP | 19  
Rice with mixed veggies, beef topped  
with egg in a hot pot 뚝배기 비빔밥



SPICY STIR FRIED PORK | 19  
Marinated spicy stir-fried pork,  
served with rice 안주 제육볶음



SMOKED DONKATSU | 21  
Apple wood smoked pork cutlet  
served with rice 사과나무로 훈제한 돈까스



AKFC | 20  
Anjoo Korean Fried Chicken 10pcs  
프라이드 치킨  
side sweet and spicy sauce 2



SWEET & SPICY CHICKEN | 24  
Seasoned sweet & spicy fried chicken 10pcs  
양념치킨

additional bowl of steamed rice 2



COLD BUCKWHEAT NOODLE | 16  
Buckwheat noodles with cold beef broth,  
beef, and vegetables 물냉면



SPICY BUCKWHEAT NOODLE | 16  
Buckwheat noodles with spicy sauce,  
beef, and vegetables 비빔냉면



PARTY NOODLE | 14  
Thin wheat noodles (somyeon) in  
vegetable and beef broth 동네 간치국수



RICECAKE & MANDOO SOUP | 17  
Ricecake and Anjoo homemade mandoo  
in beef bone broth 사골 떡만두국



BULGOGI SUWANEE CHEESE STEAK | 15  
Buttery toasted hoagie roll with bulgogi marinated  
Hereford beef and melted fresh mozzarella cheese.  
Served with potato fries and kosher dill pickle  
불고기 스와니 치즈 스테이크

side french fries 3

best item  
to-go

## 진국 설렁탕 육수

### Seolleong-Tang Broth | 9

100% 사물을 3일간 정성껏 우려내어 맛이 더욱 진하고 구수한 육수입니다.

떡국, 칼국수, 만두국, 짜개 등 모든 국물 요리에 다양하게 사용하실 수 있습니다.

Brewed beef bone broth gives it a rich and savory taste, Great for Tteok-guk, Kalguksu, Mandu-guk, Army soup, and Bean paste soup, or various soup base.



## 안주 수제 만두 50pcs

### Anjoo Mandoo 50pcs | 49

안주 수제 만두 50pcs 비조리

만두국, 물만두, 찐만두, 군만두 등 요리에 다양하게 사용하실 수 있습니다.

Uncooked Anjoo Mandoo can be steamed, deep fried, pan fried, boiled for 6 minutes or used in various soups.