



순서와 종류가 바뀔 수 있습니다.

Chef's Special Course Meal [\$80/per person]

HOUSE SALAD | 하우스샐러드

PORRIDGE | 죽

FRIED FISH FILLET | 생선구이

GRILLED KING PRAWN | 대하구이

BRAISED GALBI STEW | 갈비찜

GRILLED BEEF RIBS | 떡갈비

SKATEFISH & PORKBELLY HOTPOT | 홍어삼합

NINE ASSORTED DELICACIES | 구절판

KOREAN BEEF PANCAKE | 육전

WAGYU BEEF | 와구바비큐

KOREAN RAW MARINATED CRAB | 양념게장

SOUP OF THE DAY | 국물요리

RICE OF CHOICE | 흰밥, 잡곡밥, 나물밥

[STEAMED RICE, MULT-GRAIN, STEAMED SPROUT]

& DESSERT



ANJOO

Modern Korean BarBQ and Tapas

NEW MENU ITEMS | SEPTEMBER 2023

[APPETIZERS]

CALAMARI TEMPURA 15

SHRIMP TEMPURA 13

VEGETABLE TEMPURA 11

SHUMAI 11

EDAMAME 7

TAKOYAKI 11

양념게장 - RAW KOREAN MARINATED CRAB 20

떡볶이 - AKA SPICY RICE CAKES 15

ADD ON'S - BOILED EGGS (+5)

FISH CAKES (+5)

FRIED SEAWEED ROLLS (+10)

[국종류 | SOUPS]

떡국 | RICECAKE SOUP 15

만두국 | DUMPLING SOUP 15

** 육계장 + 돌솥밥 SPICY "HANGOVER" SOUP WITH BEEF 22

**COMES WITH STONE BOWL STEAMED RICE

[순두부 + 돌솥밥 TOFU SOUP]

**COMES WITH STONE BOWL STEAMED RICE

해물 순두부 | SEAFOOD 18

김치 순두부 | KIMCHI 18

소고기 순두부 | BEEF 18

버섯 순두부 | MUSHROOMS 18

육회 비빔밥 | BEEF TARTARE BIBIMBAP 25



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NEW MENU ITEMS | SEPTEMBER 2023

[탕종류 | STEWS]

**COMES W/ STONE BOWL STEAMED RICE

- 생대구탕 | SPICY COD STEW 25
- 알고니탕 + 돌솥밥 | SPICY FISH INTESTINE STEW 20
- 꽃게탕 + 돌솥밥 | SPICY CRAB STEW 20
- 갈비탕 + 돌솥밥 | BEEF SHORT RIBS STEW 20
- 소꼬리탕 + 돌솥밥 | OXTAIL STEW 25

*(2인) 만두전골 | DUMPLING STEW (FOR 2) 50

*DOSE NOT COME WITH RICE

[조림/찜류 | KOREAN HOT POTS]

** (2인/FOR 2)

- **은대구 조림 | COD FISH 50
- **대구전골 | BRAISED COD FISH HOT POT 70
- 등갈비 김치찜 | KIMCHI BRAISED GALBI 50
- 소갈비 찜 | BRAISED BEEF GALBI 70
- **아구찜 | SPICY BRAISED MONKFISH 50
- **해물찜 | SPICY BRAISED SEAFOOD 60
- 홍어상합 | BRAISED SKATEFISH & PORK BELLY COMBO 30

[BBQ/FRIED]

- LA 갈비 | LA GALBI RIBS 25
- 떡갈비 | GRILLED BEEF RIBS 25

고등어 구이 + 된장찌개

PAN FRIED MACKEREL + BEANPASTE STEW
25

메로구이 + 된장찌개

PAN FRIED TOOTHFISH AKA "MERO FISH" + BEANPASTE STEW
50

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	
RUM	
BACARDI	7
TEQUILA	
PATRON SILVER	10

BOURBON / WHISKEY	
MAKER'S MARK	7
JACK DANIELS	8
1792	8
CROWN ROYAL	9/110
WOODFORD RESERVE	10/120
COGNAC	
GRAND MARNIER	10

SOJU & MAK-GEOL-LI



Diluted soju made with alkaline water that's smooth to the swallow.



Rich and clean flavor of soju using bamboo charcoal filtration.



Rich and clean flavor of soju using bamboo charcoal filtration.



Mild and smooth distilled spirit with a subtle kick.



Fruit flavored distilled soju. [Peach, Yogurt, Strawberry, Apple, Citron, Apple Mango, Grape]



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 sweetener aspartame.



100% rice using the Pasture 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



Double distillation of golden plum captures floral plum flavors with dry aftertaste then 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.



HWA-YO SOJU 화요

Premium taste of Korean spirit distilled from rice with a 700-year tradition.
Hwayo17 - comprised 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 note of spice bold with dark fruit flavors of blackberry, baked plum and blueberries layered with nuances of black currants and a touch of cocoa.



**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 smoky 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 and 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 roasted pastry, lively and bright on the palate with red-fruit finish.



**2018 DAOU, PESSIMIST
RED BLEND**
12/43
PASO ROBLES

Plethora fruits 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

Aromatis 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.



**VUEVE CLICQUOT,
BRUT CHAMPAGNE**
141
FRANCE

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



**LOVO, PROSECCO
MILLESIMATO**
40
ITALY PROSECCO

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



**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 Anjo's 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
족발



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

Please note that a 18% gratuity charge will be added to your bill for parties of 6 or more.

• ITEMS MARKED WITH AN ASTERISK • MAY BE SERVED RAW OR UNDERCOOKED, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS.

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
굴뱅이 무침



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



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



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
해치감자



CORN CHEESE | 7
Grilled corn with mozzarella cheese
콘치즈

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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
명동 차돌판장찌개



OR

KIMCHI STEW
두툽한 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 부릭의 불고기



*JUMULUK | 34
Boneless short rib marinated
with sesame oil 주물럭



*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 진국 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 원장찌개



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



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

side ramen noodle 2



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



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



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



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 잔치국수



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% 사골을 3일간 정성껏 우려내어
맛이 더욱 진하고 구수한 육수입니다.
떡국, 칼국수, 만두국, 찌개 등
모든 국물 요리에 다양하게
사용하실수 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.



32oz



안주 수제 만두 50pcs Anjoo Mandoo 50pcs | 49

안주 수제 만두 50pcs 비조리

만두국, 물만두, 찐만두, 군만두
등 요리에 다양하게 사용하실수 있습니다.

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