

ANJOO

Modern Korean BarBQ and Tapas

Menu Contents

- 1. Beverage*
- 2. Wine List*
- 3. Lunch Baek Ban*
- 4. Appetizer / Anjoo*
- 5. Beef*
- 6. Entree*
- 7. Togo*

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, barbeque, 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		
TANQUEREY		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



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-HA-RI FRUIT SOJU
순하리 과일소주

12% Alc.
375ML | 14

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 RASPBERRY WINE
보해 복분자

14% Alc.
375ML | 16

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



BAEK-SE-JU
백세주

13% Alc.
375ML | 16

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



SLOW VILLAGE MAK-GEOL-LI (RICE WINE)
느린마을 쌀막걸리

6% Alc.
750ML | 15

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



SOONHEE MAK-GEOL-LI (RICE WINE)
순희 쌀막걸리

6% Alc.
750ML | 15

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

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



JINRO IL-POOM
일품진로

24% Alc.
375ML | 30

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.



DAE-JANG-BU PREMIUM
대장부

21% Alc.
375ML | 30

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
안동일품

17% Alc. 375ML | 18
21% Alc. 375ML | 22
40% Alc. 375ML | 32

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.



MOON-BAE-SOOL
문배술

23% Alc. 375ML | 30
25% Alc. 375ML | 40
40% Alc. 750ML | 110

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

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 perect balance of innocence and exclusivity with rich aroma of rice and note of white pepper.
Hwayo41 - Delicated 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.



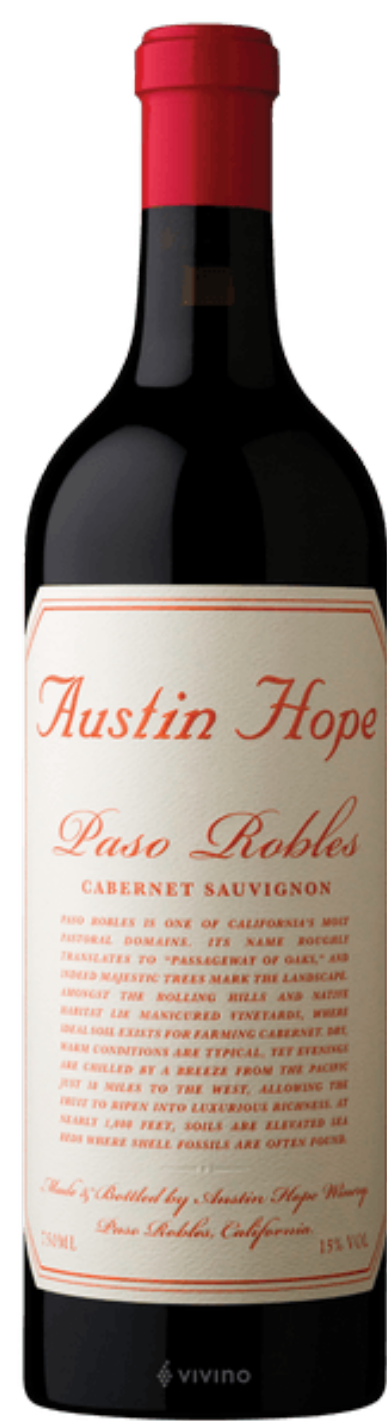
2019 NAPA CUT
CABERNET SAUVIGNON
13/49
NAPA VALLEY

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 toasted 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
CELLARS
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 aftertaste 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

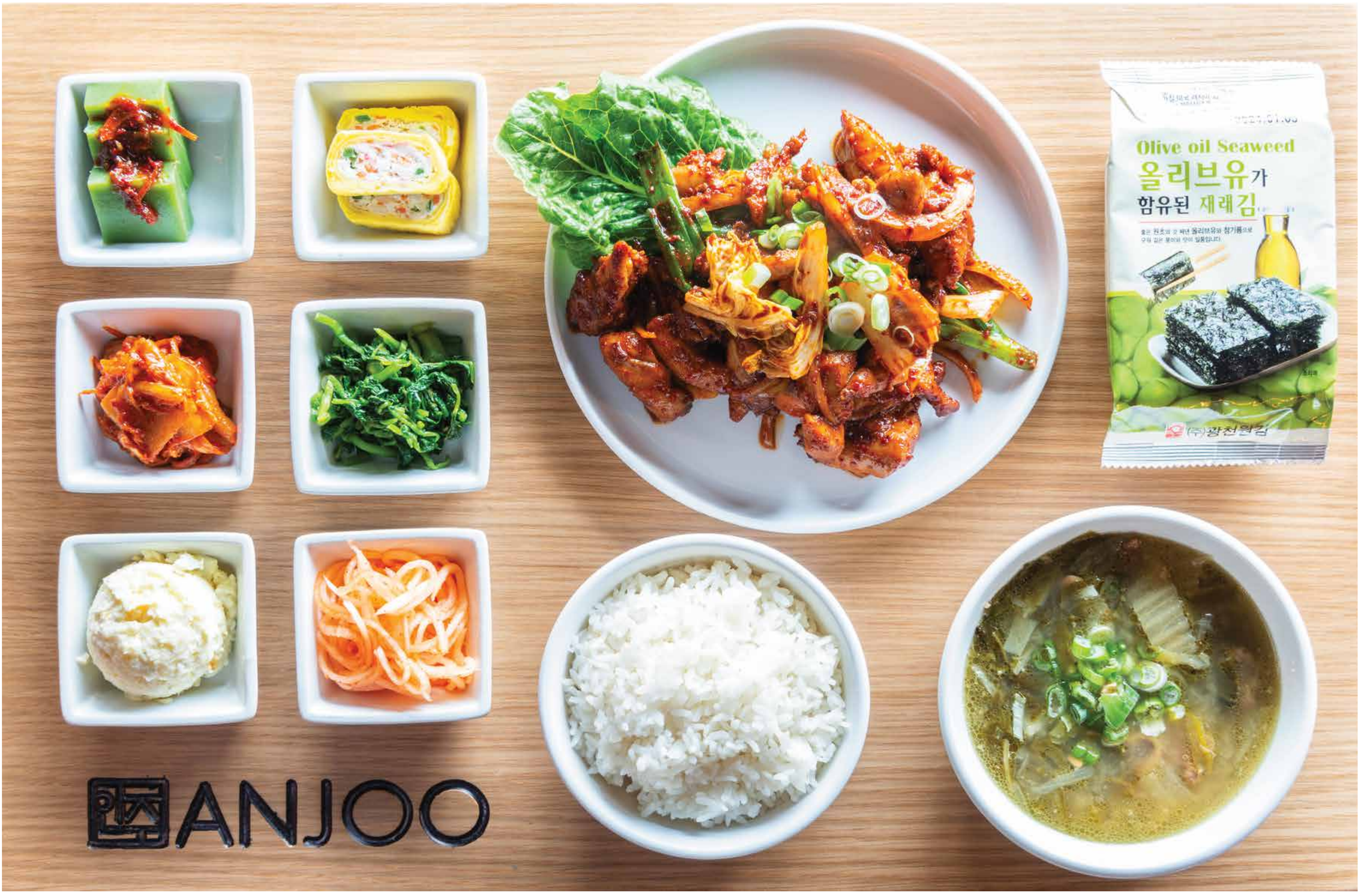
Lunch Available Only
Mon - Fri: 11:00 am ~ 2:30 pm



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 Anjoo steak sauce.
두부 스테이크 백반

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

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



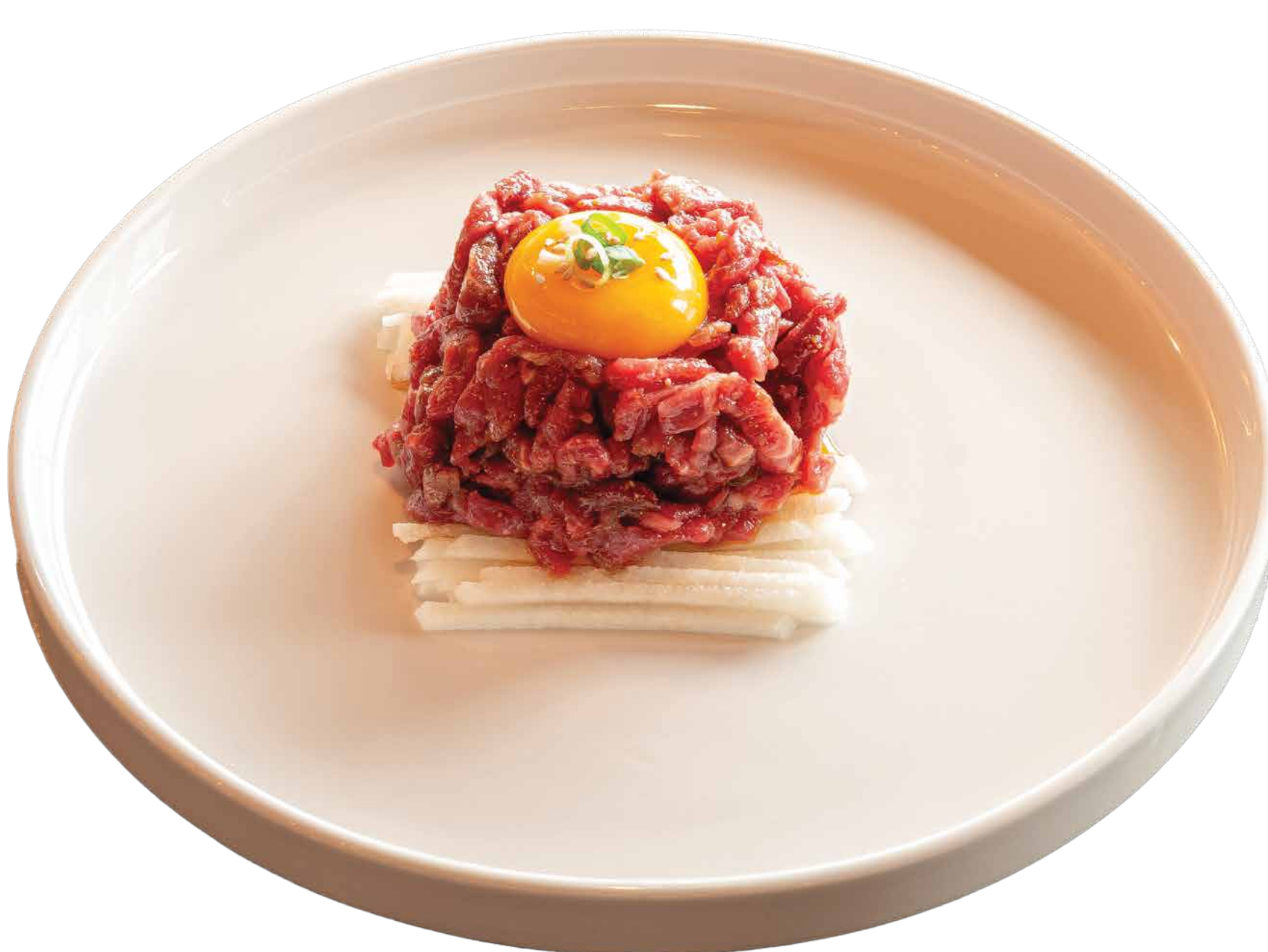
SEAFOOD JEON | 24
Korean pancake with seafood
and scallions 해물파전



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 | 20
Sea snail salad with spicy sauce
굴뱅이 무침



BABY OCTOPUS MUCHIM | 20
Baby octopus salad with spicy sauce
꾸꾸미 무침



CHILI SHRIMP | 24
Stir-fried shrimp with chilli sauce
간풍새우



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

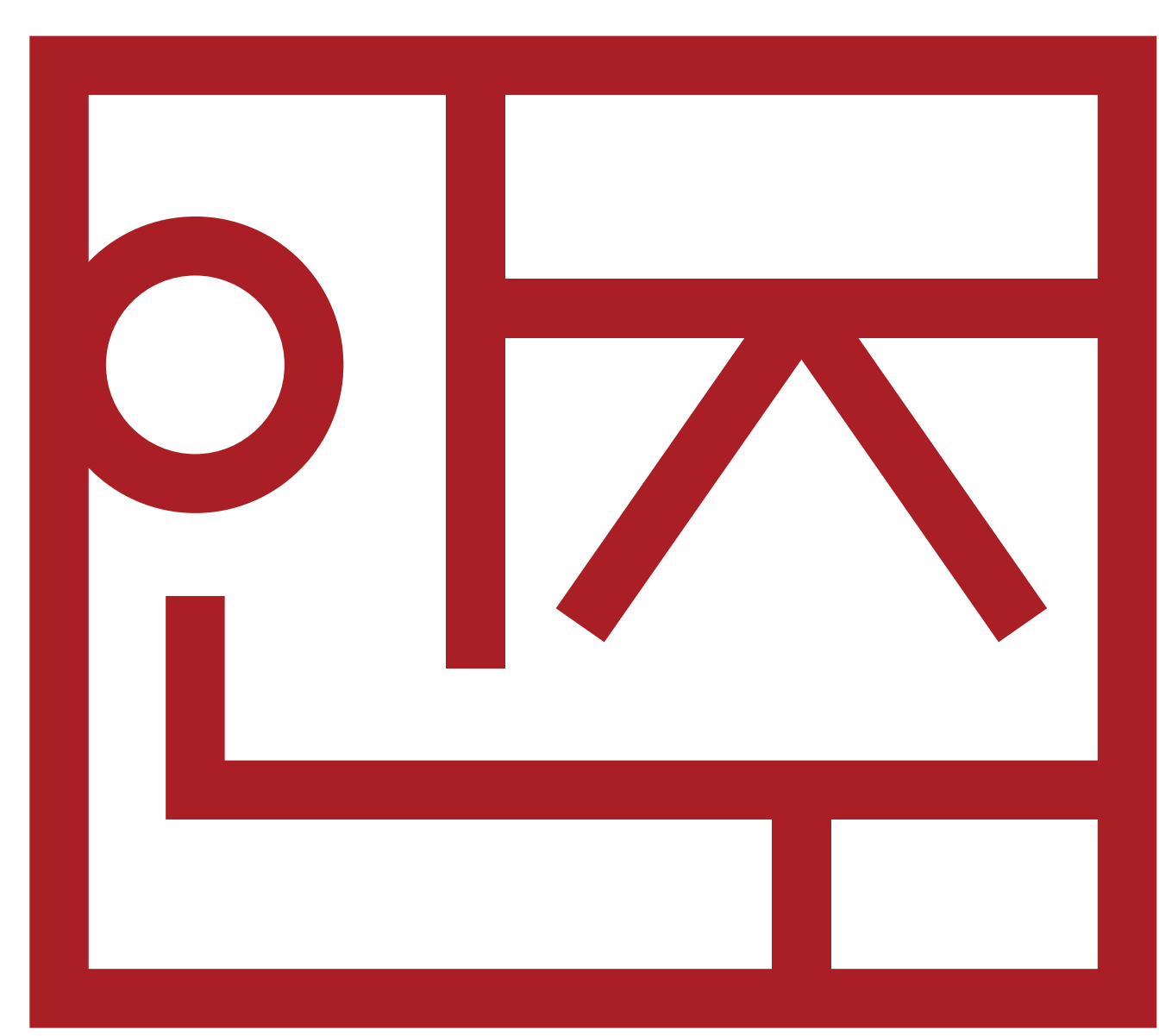


POTATO WEDGES | 5
Hand cut potato wedges with
Anjoo's special sauce
웨이감자



CORN CHEESE | 7
Grilled corn with mozzarella cheese
콘치즈

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

Modern Korean BarBQ and Tapas

PROUDLY SERVING CERTIFIED HEREFORD BEEF



*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 stan-
dards 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.*



At Anjoo, we serve
100% Certified Hereford Beef.

BEEF SET

Served with Anjoo salad and banchan



*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
두툽한 삼겹살 김치찌개

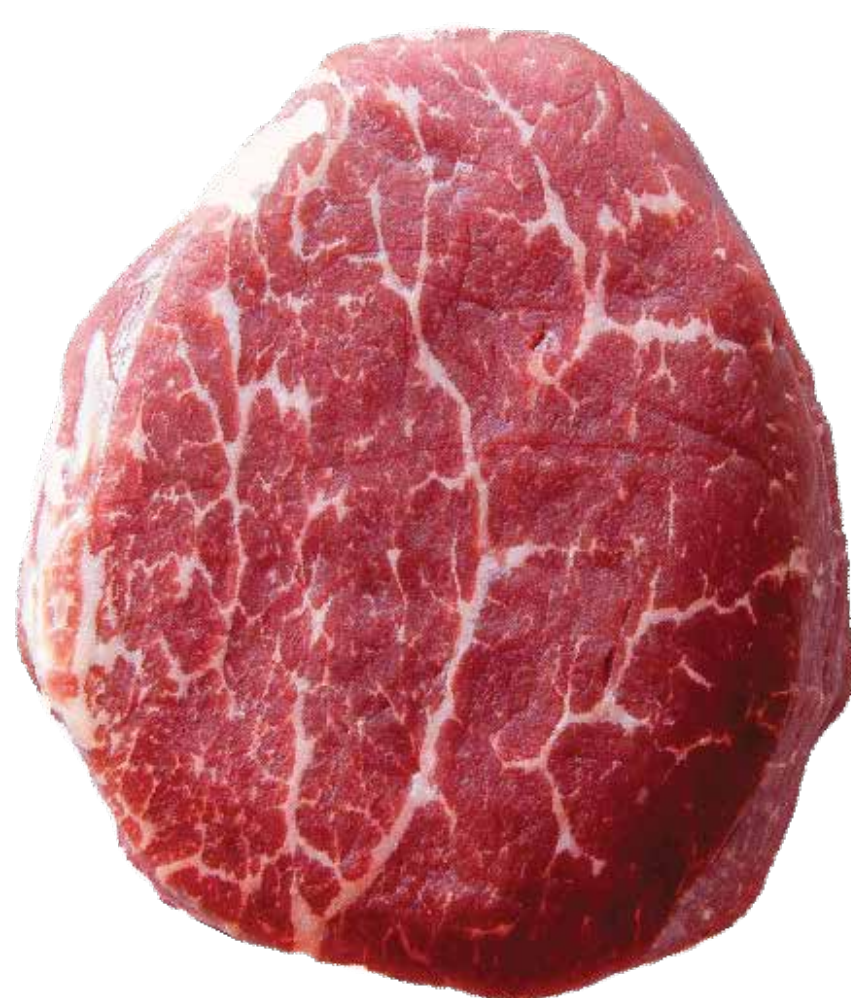


+



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 추억의 불고기



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

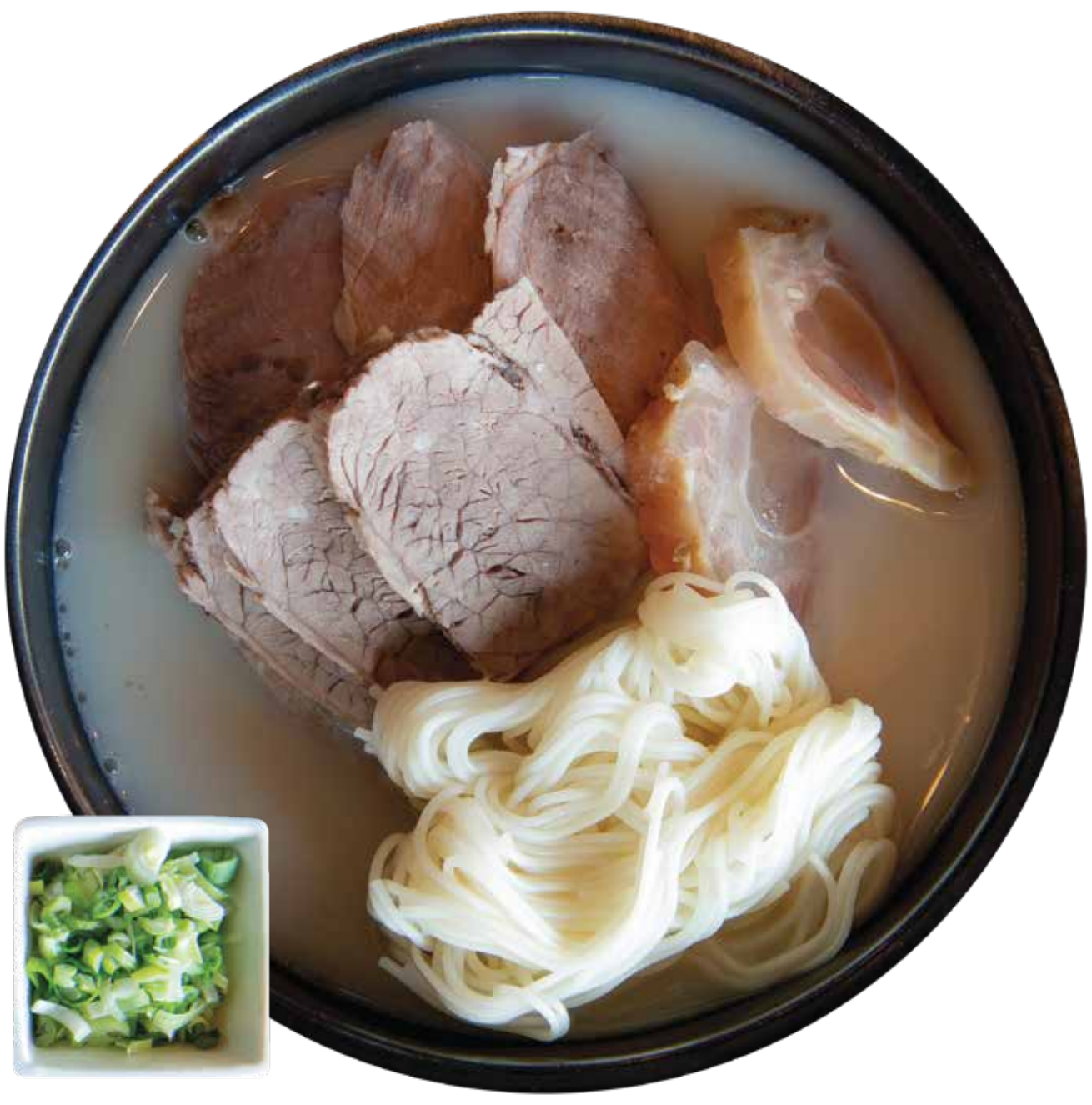


*PORKBELLY | 32
삼겹살



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 두툽한 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 독배기 불고기



ARMY STEW [2SERVINGS] | 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 독배기 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

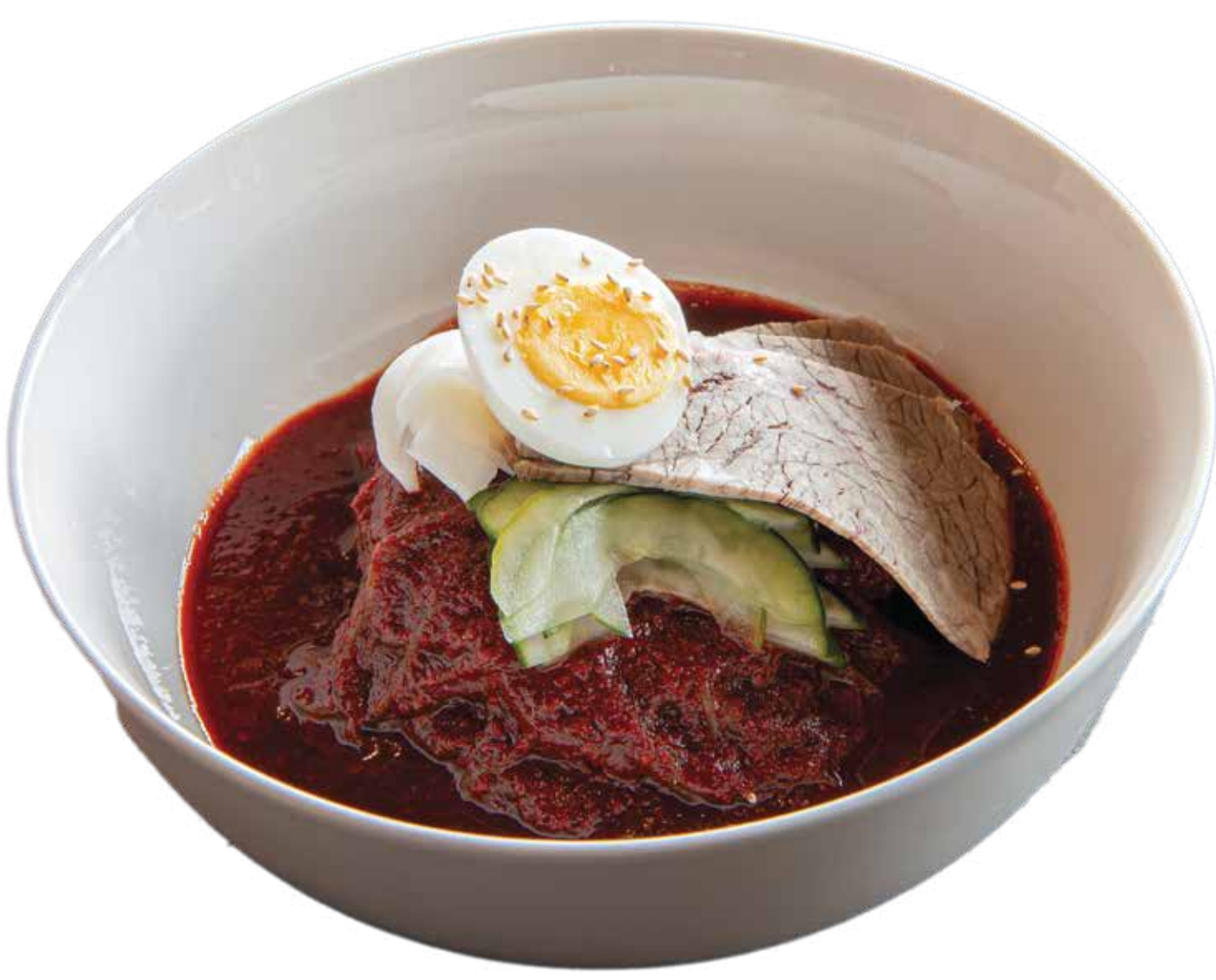


SWEET & SPICY CHICKEN | 24
Seasoned sweet & spicy fried chicken 10pcs
양념치킨

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 잔치국수



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



BULGOGI SUWANE 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

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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, 찜만두, 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.