

LUNCH MENU

- GRILLED KOREAN BBQ

GRILLED RIB FINGER* | 19

(REGULAR/MARINATED/SPICY)

늑간살 / 갈비살 (오리지널 / 양념 / 매운양념)

GRILLED MARINATED BEEF BELLY* | 18

양념 우삼겹

GRILLED BULGOGI FOR TWO* | 30

불고기

**Consuming raw or undercooked meats and steaks may increase your risk for foodborne illness, especially if you have certain medical conditions.*

- TRADITIONAL KOREAN STONE POTS

MARINATED RIB FINGER STONE POT | 18

양념 갈비살 돌솥밥

Rib Finger, rice, and stir fried vegetables on a hot sizzling stone pot

BULGOGI STONE POT | 16

불고기 돌솥밥

Bulgogi, rice, assorted vegetables and egg yolk on a hot sizzling stone pot

SPICY PORK STONE POT | 14

뚝배기 제육덮밥

Thin Sliced Spicy Pork, rice, and egg yolk on a hot sizzling stone pot

HANJUNGSIK \$149

A traditional Korean full-course meal that offers a diverse and rich dining experience. It is designed to present a harmonious blend of flavors and textures.

BORI MERCH & PRODUCTS

* T-SHIRT - \$22

* SSAMJANG IN A JAR - \$12

* HOODIE - \$49

* KIMCHI IN A JAR - \$10

* COFFEE MUG - \$18

BORI ART GALLERY

PLEASE NOTIFY A MANAGER TO ASSIST IN RESERVING THE SPACE FOR LARGE PARTY FUNCTIONS

B
O
R
I

KOREAN STEAK

JAPANESE A5 WAGYU | MARKET PRICE

NY STRIP OR RIBEYE* 채끝살 OR 등심 | 18/0Z

FILET MIGNON* 안심 | 22/0Z

DRY-AGED (MIN. 41 DAYS) 건조숙성 (최소 41일)

DRY-AGED RIBEYE* 건조숙성 등심 | 57

DRY-AGED NY STRIP* 건조숙성 채끝살 | 57

BEEF ROW A

NY STRIP (STRIP LOIN)* | 49

채끝살

BONELESS SHORT RIB* | 49

꽃살

RIBEYE* | 49

등심

BEEF TONGUE* | 49

우설

BEEF ROW B

SEASONED NY STRIP* | 48

채끝살 주물럭

SOY GINGER NY STRIP* | 48

양념채끝살(생강)

MARINATED BONELESS SHORT RIB* | 48

양념 숙성 갈비

SPICY BONELESS SHORT RIB* | 48

매운 숙성 갈비

SEASONED BONELESS SHORT RIB* | 42

갈비살 주물럭

PORK ROW C

PORK JOWL* | 34

항정살

PORK BELLY* | 33

삼겹살

PORK SHOULDER* | 33

목살

SPICY PORK* | 33

매운 돼지고기

MARINATED PORK* | 33

양념 돼지고기

SINGLE ORDER

BEEF BELLY* | 30

업진살/우삼겹

RIB FINGER (REGULAR/MARINATED/SPICY)* | 42

늑간살/갈비살

BULGOGI* | 28

불고기

SOYBEAN STEW | 6, 5

PREMIUM BEEF TONGUE* | 54

프리미엄 우설

FILET MIGNON* | 54

안심

SEASONED FILET MIGNON* | 56

양념 안심

KIMCHI STEW | 6, 5

CORN CHEESE | 3, 2

STEAMED EGG | 3, 2

BEEF SOUP | 3

WHITE / BARLEY RICE | 1

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ADD-ONS

BORI BEEF CUTS* | (S) 98, 89 | (L) 129, 121

우삼겹 + 셋트 A + 셋트 B

Beef Belly + 1 Choice from BEEF ROW A
+ 1 Choice from BEEF ROW B

BORI PORK CUTS* | (S) 78, 71 | (L) 99, 91

셋트 C (각 3개 선택)

3 Different Choices from PORK ROW C

RIB FINGER COMBO* | (S) 88, 80 | (L) 114, 104

갈비살 + 매운 갈비살 + 양념 갈비살

Rib Finger + Marinated Rib Finger + Spicy Rib Finger

BUTCHER'S FEAST* | (L) 195, 184 | (XL) 232, 220

우삼겹 + 갈미살 + 셋트 A + 셋트 B + 셋트 C (2개 선택)

Beef Belly + Rib Finger

+ 1 Choice from BEEF ROW A

+ 1 Choice from BEEF ROW B

+ 2 Different Choices from PORK ROW C

PREMIUM BEEF CUTS* | (L) 159

안심 + 꽃살 OR 양념갈비 OR 프리미엄 우설 +
건조숙성 등심 OR 건조숙성 채끝살Filet Mignon OR Seasoned Filet Mignon (+\$2)
+ Marinated OR Non-marinated Short Rib
OR Premium Beef Tongue
+ Dry-aged Ribeye OR Dry-aged NY Strip

SHORT RIB PLATTER* | (S) 116 | (L) 137

꽃살 + 갈비살 주물럭 + 양념 숙성 갈비

Boneless Short Rib + Seasoned Short Rib
+ Marinated Boneless Short Rib

ABC PLATTER* | (S) 104 | (L) 128

셋트 A + 셋트 B + 셋트 C

1 Choice from BEEF ROW A
+ 1 Choice from BEEF ROW B
+ 1 Choice from PORK ROW C

HAPPY HOUR

MONDAY TO FRIDAY : 11 AM - 1:30 PM // 5 PM - 6 PM



STONE GRILLED STEAK

SEASONED CERTIFIED ANGUS BEEF WITH ROSEMARY GARNISH PREPARED AT A MEDIUM RARE TEMPERATURE AND SERVED ON A SIZZLING STONE PLATTER.

RIBEYE* | 49 - 8 oz
등심

NY STRIP* | 49 - 8 oz
채끝살

INCLUDES:

LETTUCE WRAP,
BEEF SOUP,
PINEAPPLE,
CHERRY TOMATO,
& RICE.

FILET MIGNON* | 55 - 8 oz
안심

MARINATED BONELESS SHORT RIB* | 48 - 8 oz
양념갈비

COMBINATION



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INCLUDES
LETTUCE WRAPS
BEEF SOUP
PINEAPPLE
CHERRY TOMATO
& RICE.

RIBEYE* / NY STRIP* | 79 - 5/5 oz
등심 + 채끝살 + 치마살

RIBEYE* + MARINATED SHORT RIB* | 80 - 5/5 oz
등심 + 숙성 양념갈비

NY STRIP* + MARINATED SHORT RIB* | 80 - 5/5 oz
채끝살 + 숙성 양념갈비

DESSERT

ICE CREAM

STRAWBERRY / CHOCOLATE /
VANILLA GELATO | 8

딸기 / 초콜렛 / 바닐라 젤라토 아이스크림

Choice of ice cream in a sundae cup
with chocolate syrup,

MANGO BINGSU | 15

망고 빙수

Crushed mango flavored ice with
mango sorbet and mochi topping

HOTTEOK ICE CREAM | 8

호떡 아이스크림

Popular Korean street market pancake with
cinnamon sugar & *PEANUT* filling topped with
a choice of ice cream

RICE POP ICE CREAM SANDWICH | 7

빵튀기 아이스크림

Choice of ice cream flavor with chocolate
syrup in between Korean pop rice crackers

CAKE

HUMMINGBIRD CAKE | 7

허밍 버드 케익

Banana, pineapple spice cake
served with cinnamon, peacots,
and cream frosting pecans

CHOCOLATE MOUSSE CAKE | 7

초콜렛 무스 케익

Dark chocolate cake with white
chocolate mousse layers inside

LEMON BERRY CAKE | 7

레몬 베리 케익

Tangy blueberry cream mascarpone
cake with cream filling inside



COCKTAILS

MORNING CALM

| 17

Dripping Springs Vodka, Korean pear juice, barley syrup.
Korean flavors, juicy, floral

LYCHEE MARTINI

| 14

Dripping Springs Vodka, lychee, St. Germain Elderflower.
Sweet, tart, fruity

SEOUL FASHIONED

| 15

Woodford Reserve Bourbon, Angostura, Turbo.
Spiced, smooth, balanced

BORI-RITA

| 14

1800 Blanco Tequila, Cointreau, lime.
Tart, refreshing
**optional spicy/tajin rim*

SPIRITED GARDEN

| 14

Sombi Gin, mint, cucumber, lime.
Tart, fresh

MAS-SHEESO MULE

| 13

Dripping Springs, lime, ginger beer.
Bold, tangy, fizzy

GOLD ISLAND

| 13

Makgeolli, Calpico, Yuzu Juice.
Sweet, creamy

ESPRESSO MARTINI

| 17

Dripping Springs Vodka, Bailey's, coffee liqueur, espresso.
Coffee, bold, creamy

STRAWBERRY MOON

| 16

Tokki Soju, strawberry syrup, yakult.
Fruity, rich

TEXAS FASHIONED

| 17

Old Forester infused with ribeye, walnut bitters, umami bitters, Turbo
Nutty, vanilla, smooth

SCARLETT

| 15

Barcardi, strawberry syrup, lemon, egg white, coco bitters.
Fruity, nutty

SOMECK COMBO

| 26

2 Beers + 1 Soju of choice
**excludes premium sojus*



WINE

RED WINE

JOEL GOTTL PINOT NOIR, SANTA BARBERA	14 56
Aromas of berries with baking spices with a round mouthful	
STERLING MERLOT, CENTRAL COAST	9 36
Flavors of dark fruits with a plump mouthfeel and lush tan	
MONTES MALBEC, CHILE	10 40
Dark currant and red plum with hints of cream and spices	
SEAGLASS PINOT NOIR, CENTRAL COAST	10 40
Medium body with ripe cherry, cranberries, and cola	
MURPHY GOODE RED BLEND, CALIFORNIA	9 36
Soft but complex blend with aromas of berries and cherry	
DECOC CABERNET SAUVIGNON, CALIFORNIA	14 56
Alluring black berry flavors with silky tannins and barrel spice	
DAOU CABERNET SAUVIGNON, PASO ROBLES	15 60
Rich flavors of blackberry, cassis, and black cherries	

WHITE WINE

SANTA MARGHERITA PINOT GRIGIO, ITALY	15 60
Clean, bright, and refreshing with tastes of dry golden apple	
MOHUA SAUVIGNON BLANC, NEW ZEALAND	10 40
Expressive aromatics of fresh tropical fruit and citrus	
COPPOLA DIAMOND CHARDONNAY, CALIFORNIA	10 40
Juicy flavors of pears and citrus with notes of spice and toasted oak	
JACKSON ESTATE CHARDONNAY, CALIFORNIA	14 56
Rich and creamy with notes of mango and honeysuckle	

SPARKLING WINE

TORRESELLA PROSECCO, ITALY	10 40
Fresh and fruity with juicy acidity and an off-dry finish	

ROSE

POEMA BRUT CAVA ROSÉ, SPAIN	9 36
Fresh and elegant notes of strawberry, raspberry, and rose petals	
CA'MAIOL CHIARETTO ROSE, ITALY	10 40
Playful with red fruit notes, citrus, and orange rind	
JOEL GOTTL GRENACHE ROSÉ, CALIFORNIA	11 44
Aromas of melon and strawberry with floral notes	

CHAMPAGNE

G.H. MUMM CHAMPAGNE, FRANCE	25 100
Traditional style of Champagne with notes of vanilla, roasted nuts, and toast	



SPIRITS

WHISKEY

BIKOKU JAPANESE WHISKEY	20
CROWN ROYAL	11
SUNDAY'S JAPANESE WHISKEY	17
JAMESON	13

SCOTCH

BALVENIE DOUBLE WOOD 12 YEAR	19
JOHNNIE WALKER BLUE	45
JOHNNIE WALKER BLACK	18
MACALLAN 12 YEAR	23

BOURBON

OLD FORESTER	9
WOODFORD RESERVE	12

COGNAC

HENNESSY VS	16
HENNESSY VSOP	20
MARTELL BLUE SWIFT	17
REMY MARTIN	18

VODKA

ABSOLUT	11
DРИPPING SPRINGS	10
GREY GOOSE	14
KETAL ONE	13
TITO'S HANDMADE VODKA	13

TEQUILA

1800 BLANCO	12
CASAMIGOS BLANCO	17
CLASE AZUL REPOSADO	30
DON JULIO BLANCO	16
DON JULIO 1942	22
LALO BLANCO	14

GIN

EMPRESS	15
HENDRICK'S	13
SONBI	13

RUM

BACARDI	9
MALIBU	10

