

A P P E T I Z E R S

v JAPCHAE | 18, 16

잡채

Sautéed glass noodles with beef and assorted vegetables

KOREAN DUMPLINGS 4 PC | 13, 11

수제 고기만두

Handmade Pork with green scallions wrapped in wheat flour dough (Deep-Fried or Steamed)

v FRIED CHILI EGGPLANT | 18

찰리 가지튀김

Deep-fried eggplants over sweet chili sauce, onion, green onion, & broccoli

KIMCHI PANCAKE | (S) 14, 12 (L) 18, 15

김치전

Aged kimchi seasoned pancake

SEAFOOD PANCAKE | (S) 18, 16 (L) 22, 20

해물 파전

Green onion, shrimp, clams, octopus, and squid pancake

DUKGALBI | 17

떡갈비

Korean-style char-grilled short rib patties with sweet soy marinade, finely minced garlic, and sesame oil

BULGOGI TTEOKBOKKI | 18

궁중 불고기 떡볶이

Ribeye bulgogi and rice cake with onion, carrot, & green onion

BORI BEEF TARTARE* | 38

채끝살 육회

Korean steak tartare flavored with asian pear, garlic, egg yolk, and wasabi (raw beef)

S A L A D

OCTOPUS CARPACCIO SALAD | 23

문어 카르파치오

Thinly sliced octopus, on top of fresh green salad and drizzled with chef's sauce

GARLIC SHRIMP SALAD | 21, 18

마늘 새우 샐러드

Butter and garlic-marinated shrimp with salad and drizzled with chef's dressing

VEGETARIAN YUZU CARROT SALAD | 17

유자 샐러드

Spring mix salad with tofu, tomato, fried sweet potato, cheese drizzled with yuzu dressing

S E A F O O D

SWEET & SEASONED RAW CRABS* | 29, 26

양념 꽃게장

Our sweet, salty, & slightly spicy marinated crab dish

SPICY SHRIMP GAMBAS | 24

마늘 새우 감바스

9 Pieces of jumbo shrimp, roasted garlic, cherry tomatoes, parsley, mozzarella cheese & garlic bread

SPICY CHEESE BABY OCTOPUS | 36

매운 짜꾸미 치즈볶음

Stir-fried octopus with cabbage, onions, carrots, green onions (separate large bowl of spring mix, rice, and fried egg +5)

MARINATED OCTOPUS | 36

양념 문어

Sweet, tender octopus marinated in BORI sauce with enoki mushroom

E N T R E E S

MARINATED RIB FINGER | 19

STONE POT

양념 갈비살 돌솥밥

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

BULGOGI STONE POT | 17

불고기 돌솥밥

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

SPICY PORK STONE POT | 15

뚝배기 제육덮밥

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

SPICY BABY OCTOPUS STONE POT | 19

짜꾸미 돌솥밥

Stir-fried octopus, rice, assorted vegetables on a hot sizzling stone pot

SPICY OR MUL NAENG-MYUN | 16, 14

비빔냉면 OR 물냉면

Buck-wheat noodle with sliced beef, and boiled egg in light and sweet and spicy paste or refreshing cold vegetable broth (Extra Noodles +6)

BIBIM KOOKSU | 16

비빔 국수

Cold Somyun Noodles tossed in a sweet, tangy, & spicy Korean sauce

HWANGTAE KOOKSU | 19

황태 국수

Korean Somyun Noodles with light, clear anchovy consomme with dried pollock

KIMCHI FRIED RICE | 16, 14

김치 볶음밥

Stir-fried Napa kimchi fried rice with bacon, cheese, sunny-side up egg and sesame oil

DOL-SOT BIBIMBAP | 16, 14

돌솥 비빔밥

Assorted vegetable, beef, soft-poached eggs, and GOCHUJANG in sizzling stone pot

RIB FINGER FRIED RICE | 19

양념갈비살 볶음밥

Stir-fried marinated rib finger on a bed of fried rice, egg, and bell peppers

v SHRIMP FRIED RICE | 16, 14

새우볶음밥

Fried rice w/ 3 Jumbo Shrimp, scrambled egg, bell peppers, & carrots

HAPPY HOUR - MONDAY TO FRIDAY : 5 PM - 6 PM

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

V - VEGETARIAN OPTIONAL



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

향정살

PORK BELLY* | 33

삼겹살

PORK SHOULDER* | 33

목살

SPICY PORK* | 33

매운 돼지고기

MARINATED PORK* | 33

양념 돼지고기

SINGLE ORDER

BEEF BELLY* | 30

엽진살 / 우삼겹

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

늑간살 / 갈비살

BULGOGI* | 28

불고기

PREMIUM BEEF TONGUE* | 54

프리미엄 우설

FILET MIGNON* | 54

안심

SEASONED
FILET MIGNON* | 56

양념 안심

ADD - ONS

SOYBEAN STEW | 6, 5

KIMCHI STEW | 6, 5

CORN CHEESE | 3, 2

STEAMED EGG | 3, 2

BEEF SOUP | 3

WHITE / BARLEY RICE | 1

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SELECTED CUTS

INCLUDES CORN CHEESE + STEAMED EGG + CHOICE OF KIMCHI OR SOYBEAN STEW

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

우삼겹 + 세트 A + 세트 B

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

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

세트 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 + 갈비살 + 세트 A + 세트 B + 세트 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 채끝살

Filet 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

세트 A + 세트 B + 세트 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

S T O N E G R I L L E D S T E A K

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



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

RIBEYE* | 49 - 8 oz
등심

NY STRIP* | 49 - 8 oz
채끝살

FILET MIGNON* | 55 - 8 oz
안심

MARINATED BONELESS SHORT RIB* | 48 - 8 oz
양념 갈비

C O M B I N A T I O N



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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

INCLUDES
LETTUCE WRAPS
BEEF SOUP
PINEAPPLE
CHERRY TOMATO
& RICE.

D E S S E R T

I C E C R E A M

STRAWBERRY / CHOCOLATE /
VANILLA GELATO | 8

딸기 / 초콜렛 / 바닐라 젤라토 아이스크림

*Choice of ice cream in a sunday cup
with chocolate syrup,*

MANGO BINGSU | 15

망고 빙수

*Crushed mango flavored ice with
mango sorbet and mochi topping*

CROFFLE ICE CREAM | 12

크로플 아이스크림

*Our crossaint turned into waffle topped
with ice cream, fresh fruits and drizzled
with chocolate and caramel*

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

뽕튀기 아이스크림

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

C A K E

HUMMINGBIRD CAKE | 7

허밍 버드 케익

*Banana, pineapple spice cake
served with cinnamon, peacans,
and cream cheese 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*



LUNCH MENU

MONDAY TO FRIDAY : 11 AM - 1:30 PM

&

SATURDAY TO SUNDAY 12 PM - 3 PM

- TRADITIONAL KOREAN SOUPS

YOOKEJANG | 15

육개장

Hearty, spicy beef soup with brisket, braken, green onions, egg drop and glass noodles

GALBITANG | 19

특 갈비탕

Three Bone-In Short Rib & brisket in beef broth with sliced green onions, jujube, radish, and glass noodles

BUDAE JJIGAE (ARMY STEW) | 16

부대찌개

Noodles in Spicy Stew with cheese, kimchi, sausage, bacon, white & green onion, zucchini

SEAFOOD SOONDUBU | 14

해물 순두부 찌개

Spicy Tofu soup and assorted seafood with sliced green onions, zucchini, and egg yolk

SEOLLEONGTANG | 18

설렁탕

Beef Bone Soup with sliced beef, green onion, and noodles

UDON YOOKEJANG | 16

우동 육개장

Hearty, spicy beef soup with brisket, green onions, and UDON noodles

- SIZZLING ENTREES

SIZZLING BULGOGI | 17

불고기

Bulgogi on Sizzling Platter (Prepared in the Kitchen)

SIZZLING SPICY PORK | 15

제육볶음

Thin Sliced Spicy Pork on Sizzling Platter (Prepared in the Kitchen)

STIR-FRIED SOOKJU RIBEYE | 18

등심 숙주볶음

Thin Sliced Ribeye with bean sprouts, carrots, green onion, and white onion

B O
R 

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

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- 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

* HOODIE - \$49

* SSAMJANG IN A JAR - \$12

* 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



DRAFT BEER

ASAHI (5%)	7, 5
SAPPORO (4.9%)	7, 5
STELLA ARTOIS (4.8%)	7, 5
MICHELOB ULTRA (4.2%)	6, 5
KARBACH LOVE STREET (4.9%)	6, 5
SAINT ARNOLD ART CAR IPA (7.2%)	7, 5
TERRA KOREAN BEER BY THE BOTTLE(4.5%)	6, 5

SOJU

CHAMISUL FRESH (375 ML) (17.2%)	15, 12
CHAMISUL CLASSIC (375 ML) (20.1%)	15, 12
CHUM CHURUM ORIGINAL (375 ML) (17.5%)	15, 12
JINRO IS BACK (375 ML) (16.9%)	15, 12
JINRO IS BACK ZERO SUGAR (375 ML) (16.0%)	15, 12
ZERO SUGAR BY SAERO (375 ML) (16.0%)	15, 12
APRICOT ZERO SUGAR BY SAERO (375 ML) (12.0%)	15, 12
FLAVORED SOJU (375 ML) (12%)	15, 12
YOGURT	GRAPEFRUIT
PEACH	LYCHEE
GREEN GRAPE	GREEN APPLE
STRAWBERRY	APPLE MANGO

KOREAN WINE

MAKGEOLLI RICE WINE (750 ML) (6%)	16
KOREAN RASPBERRY WINE (375 ML) (13%)	17
BEKSEJU RICE WINE (375 ML) (13%)	17

PREMIUM SOJU

HWAYO PREMIUM SOJU GREEN (375 ML) (17%)	28
HWAYO PREMIUM SOJU RED (375 ML) (23%)	33
HWAYO PREMIUM SOJU BLACK (375 ML) (41%)	56
TOKKI SOJU WHITE (375 ML) (23%)	45

NON ALCOHOLIC BEVERAGES

SAN PELLEGRINO (750 ML)	5
EVION BOTTLED WATER	5
REPUBLIC OF TEA (355 ML)	5
DECAF GINGER PEACH	
DARJEELING	
PASSIONFRUIT	



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, unami 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 GOTT 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	
DECOY 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 pedals	
CA'MAIOL CHIARETTO ROSE, ITALY	10 40
Playful with red fruit notes, citrus, and orange rind	
JOEL GOTT 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
DRIPPING 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

