

DINNER



Appetizers

- 물 만두 mul mandu kimchi and beef dumpling - 10
- 군 만두 pan fried beef dumplings pan-fried beef dumpling - 8
- 두부전 dubu buchim pan-seared tofu with scallion dressing - 8
- 막 국수 mak gooksu cold buckwheat noodles topped with sesame kimchi - 9
- 떡볶이 d'ukboki rice cakes sautéed in chili sauce - 14
- 생선전 seng sun jun bite size cod fish in light egg batter - 14
- 잡채 japchae sautéed sesame, sweet potato glass noodles vegetables - 14
- 돼지 갈비 deji kalbi pork ribs braised in chili sauce and ginger - 12 / 19
- 김치 파전 kimchi pajun kimchi scallion pancake - 10
- 야채 파전 yache pajun zucchini, perilla leaf and chili pepper scallion pancake - 12
- 해물 파전 heymul pajun shrimp and squid chili pepper scallion pancake - 15

Salad

- 워터크로스 무침 fresh watercress sesame-chili vinaigrette - 9
- 연어회 샐러드 salmon sashimi* avocado mixed greens, ginger dressing - 14
- 배샐러드 bae salad field greens with Asian pear, pickled daikon, pine nuts, spicy-mustard vinaigrette - 12

Traditional Soups and Stews

- 만두 떡국 mandu d'uk gook rice cake soup, beef broth - 17
- 육개장 yuke-jang spicy beef flank soup - 17
- 김치 찌개 kimchi chigae spicy kimchi stew with pork belly or beef - 17
- 순두부 suun dubu soft tofu soup with seafood (minced shrimp and squid) - 17
- 김치 순두부 kimchi suun dubu soft tofu soup with kimchi and beef - 17
- 된장 찌개 dwen-jang chigae dark miso with zucchini, mushroom, tofu or beef - 17
- 우동국 udon shrimp and squid udon noodle soup, spicy or not - 19

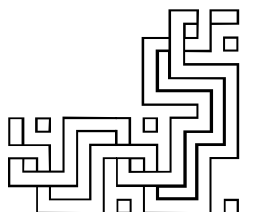
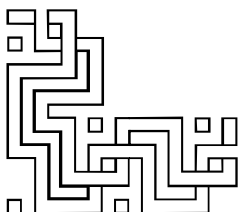
Menu for Four

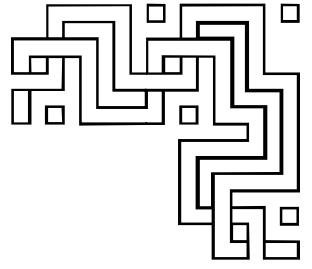
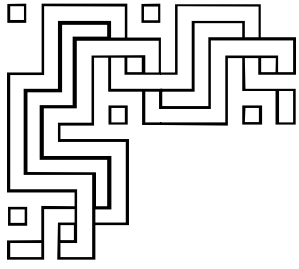
39 per person 43 with a bottle of soju

heymul pajun shrimp, squid chili pepper
scallion pancake
watercress salad in sesame-chili vinaigrette
d'ukboki rice cakes sautéed in chili with
juilenne vegetables

chumuluck kalbi gui marinated boneless
beef short ribs x 2 orders
deji bulgogi pork barbecue
dak teegim fried flour batter chicken,
homemade jalapeño-sauce drizzle

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*





DINNER



Entree served with ban-chan and rice. Grill dishes served with ssam, fresh lettuce leaves to eat in wraps

주물럭 갈비 chumulluck kalbi marinated boneless beef short ribs 35

생갈비 seng kalbi boneless beef short ribs, no marinade 35

삼겹살 sam ghup sal traditional thick cut pork belly 24

닭구이 dak gui boneless chicken breast, thin slices *SPICY OR SESAME MARINADE* 21

불고기 bulgogi thinly sliced marinated ribeye beef 29

돼지 불고기 deji bulgogi thinly sliced marinated pork 29

extra side: fresh perilla leaves 6

닭도리탕 dak-doritang tender chicken braised in chili sauce with potatoes and carrot - 21

갈비찜 kalbi jjim braised tender short ribs with potatoes and carrot - 34

연어 조림 seng sun jorim braised salmon in soy and garlic sauce with chilies and daikon - 24

바다베이스 pan-grilled sea bass simmered in soy sauce garlic sauce - 32

해물 국수 heymul gooksu sautéed udon noodles with shrimp, squid, spicy or not - 21

닭튀김 dak teegim deep-fried flour batter chicken, homemade jalapeño-sauce drizzle - 19

오징어 볶음 ojingo bokum spicy sautéed squid with julienne vegetables with chilies - 24

김치 볶음 dubu kimchi sautéed homemade kimchi, chilled tofu, pork belly - 19

Bibimbop

비빔밥 classic hot stone pot with sesame crust rice, 7 seasoned vegetables and a fried egg* - 17

Add - Ons

김치 kimchi - 2 오징어 spicy saute squid - 6

두부 tofu - 2 닭 구이 grilled chicken - 4

고기 beef - 2 돼지 불고기 spicy barbecue pork - 4

스테이크 구이 steak slices, sautéed with onions - 10 헨미 밥 brown rice - 2

Bibimbop are also available in a Cold Vegetable Bowl with or without rice

연어덮밥 hwe dup bop warm rice topped with salmon sashimi*

field greens, perilla, toasted seaweed 22 *cold bowl only*

비빔국수 bibim-gooku cold buckwheat noodles topped with spicy kimchi with beef 18 *cold bowl only*

Side Dish

시금치 무침 shigimchi moochim spinach in spicy garlic dressing - 7

김 toasted seaweed squares 5

헨미 밥 hyun-mi bop brown rice 2

Non-Alcoholic Beverage

MASHED MINT + LIME 7 PASSIONFRUIT SPRITZER 6

ICED TEA oolong, SU JUNG-GWA sweetened home-made cinnamon and ginger (no caffeine) 7

GUS SODAS (12oz bottle) extra-dry ginger ale 5

GENMAICHA GREEN TEA with toasted rice kernals 4

*We take a MAXIMUM of 4 credit cards splits per party
and a gratuity of 20% is added to parties of 6 or more.*

