







Dairy-Free Gluten-Free Vegetarian



POLICY

- A.Y.C.E. PRICE INCLUDES ALL MENUE ITEMS WITH THE EXCEPTION OF BEVERAGES
- A.Y.C.E. ITEMS ARE NOT PERMITTED TO BE TAKEN TO GO
- ORDERING TIME IS LIMITED TO TWO HOURS FOR DINNER.
 THERE WILL BE A \$10 CHARGE FOR EXCESS FOOD LEFTOVER
- THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF,EGG,FISH,LAMB, MILK,POUTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS
- INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW
- PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES
- PRICE ARE SUBJECT TO CHAGE
- 20% GRATUITY ADDED TO PARTY OF 7 OR MORE

STANDARD

ADULT 22.98 CHILDREN (4-12) 12.98

BEEF: Beef Bulgogi / Thinly Sliced Brisket / Sausage

PORK: Pork Belly / Pork Bulgogi / Spicy Pork Bulgogi / Pork Jowl CHICKEN: Herb Chicken / Chicken Bulgogi / Spicy Chicken Bulgogi

VEGETARIAN: Vegetable Platter / Tofu

PREMIUM

ADULT 29.98 CHILDREN (4-12) 14.98



BEEF: Beef Short Ribs / Sirloin Steak

PORK: same as standard
CHICKEN: same as standard
SEAFOOD: Calamari / Shrimp
VEGETARIAN: same as standard
APPETIZERS: Mandu / Spring Rolls

DRINKS

Soda, Tea 3.50

BEEF

BEEF BULGOGI 2-3 min on medium

A thinly sliced ribeye marinated in a sweet soy sauce base. This meat will melt in your mouth and is sure to be a family favorite.

BEEF SHORT RIB 3-4 min each side on medium

Beef short rib, called galbi, marinated in a sweet soy sauce base. A premium meat option and one of the most re-ordered proteins.

SIRLOIN STEAK 5 min on medium

Sirloin steak, traditionally called deungshim, cut into small filets and seasoned with salt and pepper.

THINLY SLICED BRISKET 1-2 min on high

A non-marinated, thinly sliced brisket, called chadolbaegi, curled and frozen to hold it traditional shape.

SAUSAGE 2 min on medium

Seasoned and sliced beef sausage for kids.























PORK BULGOGI 4-5 min on medium

Thinly sliced pork marinated in a sweet soy sauce base.

SPICY PORK BULGOGI 4-5 min on medium

A thinly sliced pork marinated in a Korean spicy sauce.

PORK BELLY 4-5 mim each side on medium

Comparable to a thick bacon, this pork belly is cut in strips and meant to be cooked until crispy. Traditionally called samgypsal.

PORK JOWL 5-6 min on medium

A marbled pork jowl cut into bite size pieces meant to be cooked until crispy. Traditionally called hangjungsal.















SEAFOOD

SHRIMP 3 min on medium

Shrimp with the shell still on. Meant to be cooked with the shell on to hold in the moisture and keep it fresh.

STEAK 2-3 min on medium

Squid steak seasoned with salt and pepper.





CALAMARI







CHICKEN

CHICKEN BULGOGI 5-6 min on medium

Chicken thigh marinated in sweet soy sauce base.

SPICY CHICKEN BULGOG 5-6 min on medium

Chicken thigh marinated in Korean spicy sauce.

HERB CHICKEN 6-7 min on medium

Chicken breast marinated in various herbs.

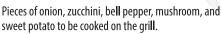






VEGGIES & VEGETARIAN

VEGETABLE PLATTER





Pieces of tofu seasoned with salt and pepper to be cooked on the grill.













SIDE DISHES

Called banchan in Korean, these dishes are meant to be eaten with and in-between bites of meat. We recommend playing around with flavors throughout the meal—try the spicy kimchi with a non-marinated meat or the pickled radish wraps with a spicy protein.

KIMCHI

This spicy fermented cabbage is a Korean staple and a must-try banchan dish.







VEGETABLE PANCAKES

Delicious in a wrap or eaten with steamed rice.

Potato vegetable pancake with carrots, onion, and zucchini





PICKLED RADISH WRAP

Daikon radishes pickled with beets to create the signature bright pink color. Can be eaten separately or used as a wrap with meat, rice, and other banchan.

CORN SALAD

A creamy, dairy base with corn, carrot, and onion.





PICKLED VEGETABLE MEDLEY

Pickled radish, onion, and jalapeño in a vinegar soy sauce. Sweet, tangy, and crisp.

LETTUCE LEAVES

Create a lettuce wrap with meat, rice, and banchan; dip in the sauce of your choice and enjoy.

JALAPEÑOS

Raw sliced jalapeños to grill with the meat or on the side. Eat with bites of meat or a wrap for added spiciness.

GARLIC

Raw garlic cloves to grill with the meat or on the side. Eat with bites of meat or add in a wrap for extra flavor.

ADD-ONS

SOONDUBU JJIGAE Korean style creamy, soft tofu stew with egg in a spicy chili broth, topped with green onions. Beef and seafood options available.	7.99
JAPCHAE Sweet potato glass noodles with onion and bell pepper in a sweet soy sauce.	6.00
MANDU Korean fried dumplings with pork, cabbage, carrots, and onion.	5.99

Served with a sweet and tangy soy sauce. (6 pcs)

5.99 SPRINGROLLS Cabbage, carrots, and onion wrapped in a thin dough and fried until golden.

Steamed egg

Korean savory egg custard dish

Served with a sweet and sour sauce. (6 pcs)

5.99

ALA CARTE MENU

Includes white steamed rice, japchae, radish strips, **ENTREES** choice of soup or salad, on side dishes, and one sauce.

BEEF BULGOGI 14.99

Thinly sliced rib eye steak marinated in sweet soy sauce base

18.99

Short rib marinated in sweet soy sauce base

PORK BULGOGI 12.99 Thinly sliced pork marinated in sweet soy sauce base

SPICY PORK BULGOGI 12.99

Thinly sliced pork marinated in korean spicy sauce

CHICKEN BULGOGI 12.99

Chicken thigh marinated in sweet soy sauce base

SPICY CHICKEN BULGOGI 12.99

Chicken thigh marinated in korean spicy sauce

HERB CHICKEN 12.99

Chicken breast marinated with various herbs

SHRIMP

Shrimp seasoned with salt and pepper

CALAMARI STEAK

Squid seasoned with salt and pepper

SIDE DISHES

CORN SALAD

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PICKLED RADISH WRAP

VEGETABLE PANCAKE

PICKLED VEGETABLE MEDLEY

KIMCHI





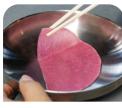






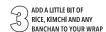


How to eat kbbq like a korean



TAKE A PICKLED RADISH WRAF OR A LEAF OF LETTUCE.







17.99

17.99

DIP MEAT INTO A SAUCE OF YOUR CHOICE AND PUT IT ON THE WRAP.



WRAP EVERYTHING TOGHETHER, PUT ENTIRE WRAF IN MOUTH AND ENJOY!

