

APPETIZERS 전채

Galbi Mandu 갈비 군만두	16
Griddled Beef Dumplings	
Savory Egg Soufflé 똑배기 계란찜	18.5
Rock Seaweed Sauce, Spicy Anchovy Broth	
Beef Tartare with Asian Pear 육회	24
Bugak, Egg Yolk	
Sanma Pajeon 산마파전	18
Mountain Yam and Green Onion Pancake	
Hwe Muchim 계절생선 회무침	Serves 2 / 34
Halibut, Smelt Roe, Rock Seaweed, Chojang	Serves 3-4 / 58

SPECIALTY BANCHAN 계절반찬

Baechu Kimchi 배추김치	6.5
Fermented with Shrimp, Seaweed and 1000-Day Sea Salt	
Baek Kimchi 배백김치	6.5
Pear Water Kimchi	
Sesame Leaf Kimchi 깻잎김치	6
Chonggak Kimchi 충각김치	8
Salted Shrimp and Anchovy Seasoning	
Haepari Muchim 해파리 겨자채	8
Jellyfish, Cucumber, Hot Mustard	



A glossary of Korean terms

We only use solid lychee wood charcoal specifically produced for our restaurants.

HOUSE MENU 정찬

Salad of Fresh Bamboo Shoots
Savory Egg Soufflé

Jebi Churi – Beef Neck Fillet
Assorted Condiments and Lettuces

Gwangyang Style Rib-Eye Bulgogi

Or

House Double-Cut Galbi – Prime Beef Short Rib
(Choice for the table)

Pork Jowl and Mugunji Kimchi Jjigae
Sesame Leaf Kimchi, Gamasot Rice

Or

Assorted Jeon and Clam Stew
Chonggak Kimchi, Gamasot Rice
(Choice for the table)

Soft Serve Ice Cream

118 / Person. Minimum 2 guests, entire table only.
Please understand that we cannot accommodate dietary restrictions.

CHARCOAL BBQ 숯불구이

Served with Ssamjang, Gosujang, House Chili Oil and Jangajji

House Double-Cut Galbi | “더블컷” 갈비 12 oz / 64
Marinated Prime Beef Short Rib

Gwangyang Style Bulgogi | 광양 등심 불고기 8 oz / 52
Marinated Prime Beef Rib-Eye

Prime Beef Rib Cap | 새우살 6 oz / 62

Jebi Churi - Beef Neck Fillet | 제비추리 6 oz / 42

Center Cut Beef Tongue | 우설 4 oz / 46

Chunjang-Glazed Pork Ribs | 춘장 등갈비구이 10 oz / 38

Please note there is a 20% charge added to your bill. This allows us to pay the staff more evenly, and additional tip is not expected.

FOR YOUR BBQ 결들임

Ssam - Assorted Lettuces to Wrap Your BBQ 모듬쌈	12
Scallion Salad 파채무침	4.5

OTHER ITEMS FROM THE GRILL 생선/채소구이

Pacific Mackerel Fillet 고등어구이	22
Western Mushrooms 양송이구이	8
Grilled Tteok 떡구이	6
Homemade Rice Cakes, Maple-Soy Sauce	
Sweet Corn, Honey Butter, Chili 허니버터 옥수수	9

SOUPS AND STEWS 국/찌개

Mugunji Kimchi Jjigae 묵은지 김치찌개	24
Pork Jowl and Tofu	
6-Year Doenjang and Clam Jjigae 바지락 된장찌개	26
Fermented Soybean Stew	
Kimchi Soondubu Jjigae 김치 순두부찌개	24
Spicy Pork and Anchovy Broth, Homemade Silken Tofu, Egg	

GAMASOT RICE DISHES SERVES 2 - 4 가마솥요리

Seasonal Vegetable Bibimbap 계절 비빔밥	32
Bibimbang, Preserved Squid, Pollock Roe Mayonnaise	
Spicy Beef Riblet Tteokbokki 숯불 늑간살 떡볶이	48
Homemade Rice Cake Stew, Carrots, Mustard Greens	

Steamed Rice 공깃밥	3
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DESSERTS

후식

Soft Serve Ice Cream ----- 9

- Black Sesame Sundae, Huckleberry

- Tangerine and Milk Swirl

Dotori Choux ----- each / 6

Acorn and Chocolate Cream Puff

Coconut and Mango Bingsu ----- 18

Pomelo, Tapioca

TEA

차

Selections from Song Tea and Ceramics ----- 5

Fragrant Leaf

Green, Sichuan, China

Wild Tree Yunnan Red

Red, Yunnan, China

Meadow

Botanical Infusion of Tarragon, Spearmint, Lemongrass,

San Francisco