



UJEONG

K O R E A N G R I L L

APPETIZERS

PORK AND KIMCHI DUMPLINGS

\$14

Ground Pork, Kimchi and green onions served in house spicy ailloi.

TTEOKBOKKIE

\$16

Korean rice cakes in house gochujang sauce with cheese.

KOREAN FRIED WINGS

\$15

Delicious deep fried wings in korean spice. choose ginger honey or spicy gochujang.

PAJEON

\$14

Delicious korean pan fried flour with vegetables freshinno pepper and scallions.

K-FRENCH FRIES

\$8

Crispy french fries with house Gochujang sauce, Korean Ailloi, Kimchi and green onions.

CREAM CHEESE SCALLION DUMPLINGS

\$13

Deep fried dumplings filled with cream cheese scallions with sweet and sour sauce.

PORK BAO BUNS

\$19

Delicious soft buns filled with our oven made pork.

CORN CHEESE

\$14

Blend of sweet corn creamy mayo and rich creamcheese with melted cheese on top.

KIMCHI STEW

\$8

Warm hearty, spicy and savory soup with our house kimchi and side of white rice.

BOKKEUM

\$12

Fried Chuletan (Pork) with our spicy K-Sauce and crispy corn flakes.



UJEONG

GRILLING EXPERIENCE

COMBO FOR TWO

FOR COUPLES ONLY

- Dumplings
- Fried Rice
- Meat sampler, porkbelly, chicken, ribeye and skirt steak
- Dessert

\$150

COMBO SURF AND TURF

FOR COUPLES ONLY

Short Ribs or Bulgogi

Shrimp, Octopus or Salmon

\$95

MEATS & SEAFOOD

BULGOGI SIRLOIN \$65

CHICKEN BULGOGI \$55

GALBI SHORT RIBS \$65

PORKBELLY \$48

SKIRT STEAK \$65

SHRIMP \$55

BRISKET \$45

BABY OCTOPUS \$65

CORDERO \$65

FRESH SALMON \$65

RIBEYE \$65

ALL FEAST INCLUDES WHITE RICE, KIMCHI, CUCUMBER, GREEN ONION SALAD, LETTUCE, SWEET PLANTAIN, ONION SALAD, SOY.



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KOREAN PLATES

Korean dishes served with a touch of Latin fusion.

KOREAN FRIED RICE \$15

Stir fried rice cooked with garlic
ginger and veggies

BIBIMBAP \$19

Steamed white rice with
vegetable assortment,
fried egg and spicy
gochujang drizzle.

JJAJANGMYEON \$19

Korean noodles in black
fermented bean sauce
with cabbage onions and
cucumber.

KOREAN RAMEN \$20

Delicious 24hr cured pork
broth, in miso and yaki
udon pork and egg.
Deliciously simple.

KIMCHI FRIED RICE \$19

delicious stir fried rice with kimchi
and fried egg.

DOLSOT BIBIMBAP \$25

Hot Skillet served with
pegaito white rice on
bottom but fluffy rice on
top with delicious mixed
Korean veggies

JAPCHAE \$19

Sweet potato noodles
made in a savory stir fry
ginger honey sauce with
fresh vegetables.

YAKISOBA NOODLES \$18

White noodles with
ginger, garlic, fresh
vegetables and KIMCHI.






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COCKTAILS \$12


LYCHEE STRAWBERRY FIZZ

Strawberry gin, lychee
limoncello and Basil



LAVENDER LEMON DROP

Lavender syrup, fresh
lime, vodka.



TROPICAL SAKE

Delicious coconut cream
pineapple juice and sake

K-MEZCALI

Mezcal, pink grapefruit juice,
lime and tajin.





NIGORI CREAMY SAKE \$28

SUPERIOR DRY SAKE \$28

SPARKLING SAKE \$28

WHITE YUZU SAKE \$12

NOBUSHI WHISKEY \$12

YU "COURAGE" WHISKEY
\$12

TENJAKU BLENDED WHISKY
\$18

OHISHI SHERRY OAK
WHISKEY \$18

PLUM WINE \$12G/\$35B





DESSERTS

HOTTEOK \$12

Homemade korean
pastry filled with
brown sugar,
walnuts and
cinnamon.

TARO FLAN \$12

Delicious
traditional flan
with Sweet
Malanga called
TARO.

BOBA TEA

TARO \$8

SOLD OUT
MATCHA \$8

COTTON CANDY \$8

CARAMEL COFFEE \$8

감사합니다



WINE MENU

WHITE WINES

CANTINA ZACCAGNI PINOT GRIGIO \$35

CH CHARDONNAY \$45

IKIGALL ALBARINO CHARD \$38

CONDES DE ALABAERI \$40

O LUAR DO SIL GODELLO \$45

RED WINES

INTROVERT CABERNET SAV \$30

CS CABERNET SAV \$35

SANDSTONE MERLOT \$40

NOBLE VINES MERLOT \$45

PINOT PROJECT NOIR \$35

JUGGERNAUT RUSSIAN RIVER PINOT \$50

SPARKLIN WINE

BOTELLITA VEUVE DU VERNAY \$12

MASCHIO BRUT PROSECCO \$30

LA MARCA PROSECCO \$35

MOET \$120

LAURENT PERRIER \$85

JOSEPH PERRIER \$120

DON PERIGNON \$300

GARNACHA OLVIDADA \$30

7 MOONS RED BLEN \$50



'REMEBER YOU ARE LOVED

