

KOREAN GRILL

APPETIZERS

PORK AND KIMCHI DUMPLINGS

\$14

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

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 Ailoi, 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.

BOKKEUM \$12

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

KIMCHI STEW \$8

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

CORN CHEESE

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



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

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	DADY OCTODIS \$6.
CORDERO \$65	BABY OCTOPUS \$65
RIBEYE \$65	FRESH SALMON \$65

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

UJEONG 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 ginge, garlic, fresh vegetables and KIMCHI.







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 gratefruit juice, lime and tajin.



NIGORI CREAMY SAKE \$28

SUPERIOR DRY SAKE \$28

SPARKLING SAKE \$28

SPARKLING ROSE SAKE \$32

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 MATCHA \$8 COTTON CANDY \$8 CARAMEL COFFEE \$8

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WINE MENYU

WHITE WINES

CANTINA ZACCAGNI PINOT GRIGIO \$35

CH CHARDONNAY \$45

IKIGALL ALBARINO CHARD \$38

CONDES DE ALABAERI \$40

O LUAR DO SIL GODELLO \$45

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

PASSPORT

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

GARNACHA OLVIDADA \$30

7 MOONS RED BLEN \$50

