

## CATERING MENU

korean bbq plates (serves 1) 도시락 traditional korean lunch box includes white rice, 2pc vegetable dumplings, small side salad, side of kimchi, and your choice of fire chicken, spicy pork, bulgogi +\$2, or LA galbi +\$4	12
<b>mixed greens salad with lemon plum vinaigrett</b> (serves 15-20) 샐러드 radish, fennel, apple	<b>e</b> 40
<b>beet salad</b> (serves 15-20) <b>사탕무 샐러드</b> french feta, herbs, fresh strawberries, balsamic-soy	40 ′
fried dumplings (25 pcs) 군만두 pork, chicken, or vegetable served with soy vinaigrette	35
<b>traditional korean pancakes</b> (serves 25-30) all served with soy vinaigrette scallion 파전 kimchi 김치전 seafood 해물파전	65 70 75
<b>korean fried chicken</b> (25 pcs) 닭튀김 served with perilla ranch and pickled radish optional sauce: - traditional spicy & sweet - yum yum sauce	65
5	150 175
<b>kimchi stew</b> (qt each) <b>김치찌개</b> pork belly, rice cakes, noodles	14
soybean stew (qt each) 된장찌개 beef, onions, zucchini, tofu (vegetarian option available	14 )
<b>kimchi fried rice</b> (serves 25-30) 김치 볶음밥 bacon, shredded nori, scallions	125
<b>beef fried rice</b> (serves 25-30) <b>소고기 볶음밥</b> beef, onions, scallions, scrambled egg	175
white rice (serves 15-20) 밥	25

<b>blistered shishito peppers</b> (serves 25-30) <b>꽈리고추 125</b> sweet soy, crushed hazelnuts, crispy anchovies		
<b>roasted asparagus</b> (serves 25-30) <b>아스파라거스</b> onion soubise, toasted perilla seeds	135	
<b>roasted broccoli</b> (serves 25-30) 브로콜리 anchovy butter, garlic, chilies	135	
marinated shrooms (serves 25-30) 양념 버섯 optional sauce: korean sweet soy or fire sauce	175	
with cheese	185	
<b>fire chicken</b> (serves 25-30) 불닭 with cheese	175 185	
<b>spicy pork</b> (serves 25-30) 돼지 불고기	175	
thinly sliced and marinated pork shoulder	185	
bulgogi (serves 25-30) 불고기	250	
thinly sliced and marinated ribeye in a traditiona korean marinade	-	
with cheese	260	
LA galbi* (serves 25-30) 갈비	275	
marinated and grilled bone-in beef short rib	275	
<b>kimchi</b> (pint each) 김치	8	
kimchi, traditional		
pickled cucumbers (pint each) 오이 김치	6	
<b>pickled radish</b> (pint each) 깍두기	6	
young radish kimchi (pint each) 총각 김치	10	
<b>fresh tofu with soy vinaigrette</b> (serves 15-20) 생두부 25 with scallions and sesame seeds		
mountain valley spring water bottles	5	
mountain valley sparkling water bottles	5	
sac sac orange	3	
sac sac grape	3	
milkis	3	