



M
E
N
U

N

STARTERS

Fried Kimchi Cheese Wontons \$8

Creamy cheese encased with kimchi in a crispy wonton wrapper, served with sweet and sour sauce.

Yangnyeom Edamame \$8

Steamed edamame tossed in a sweet and spicy garlic sauce.

Bulgogi Fries \$13

Add mozzarella cheese for +2

Marinated Black Angus Beef on seasoned fries with mozzarella, Gochujang mayo, green onions and Jalapeños.

Crispy Spring Roll (2pcs) \$13

Veggie \$8, Seafood \$13

Crispy, golden rolls filled with fresh, seasoned vegetables, Kimchi, accompanied by a sweet chili dipping sauce.

Shrimp Shumai (3pcs) \$13

Steamed dumplings stuffed with juicy shrimp, seasoned with traditional spices, served with soy dipping sauce.

Fried Chicken Gyoza (5pcs) \$18

Crispy fried dumplings filled with seasoned chicken and vegetables.

Crispy Fried Calamari Ring \$15

Lightly battered squid, crispy fried in butter, served with a flavorful gochujang dipping sauce.

Bulgogi Tacos (2pcs) \$16

Marinated Black Angus short ribs in corn tortillas with salsa verde. Korean-Mexican fusion at its best!

KFC

Finger-lickin' Good KOREAN FRIED CHICKEN

Original KFC \$18

Crispy fried chicken wings drizzled with savory gochujang mayo for a fiery kick!

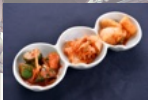
Honey Yangnyeom Wings \$18

Korean fried wings enveloped in a savory miso chili sauce with a fiery kick of goat pepper.



KIMCHI & NAMUL

A traditional blend of fermented vegetables, carefully crafted for exquisite flavor and nourishment. Contains shellfish.



Assorted Kimchi \$16

CONTAINS SHELL FISH

Nappa Cabbage, cucumber, and Daikon radish kimchi

Nappa Cabbage Kimchi \$10

Cucumber Kimchi \$8

Daikon radish Kimchi \$8



Assorted Namul \$15

A medley of spinach, bean sprouts, and warabi, swiftly steamed and marinated in sesame oil.

KOREAN CLASSIC

Tteok-Bokki (Korean Mochi) \$16

Add mozzarella cheese for +\$2

Savor the chewiness of Korean rice cakes bathed in a sweet and spicy sauce.

Mandu (5pcs)

Veggie \$14, Beef & Pork \$16

Delicious steamed dumplings stuffed with a blend of seasoned vegetables.

Pajeon (Korean Pancake)

Veggie \$22, Seafood \$26

Crispy, flavorful Korean pancakes, available with fresh vegetables or mixed seafood.

Perfectly pan-fried for a delicious experience.

Japchae Stir-Fried Noodles

Veggie \$23, Chicken \$25, Shrimp \$26, Beef \$28

Savor the chewy texture of sweet potato starch noodles, stir-fried with a colorful array of vegetables, egg and your choice of protein.



SOUP

Oxtail Soup \$15

Tender oxtail simmered to perfection with bean sprouts and scallions.

Manduguk \$16

Homemade dumplings in seasoned beef broth with egg

Yukgaejang Soup \$28

Black Angus flank beef in a robust, spicy broth with Japchae noodles, warabi ferns, and garlic chives for an exquisite blend of flavors and textures.

Kimchi Jjigae (Kimchi Stew)

Vegetables \$24, Seafood \$26, Pork \$27, Beef \$28

Rich, spicy fermented kimchi soup with tofu, fresh vegetables, and your choice of protein.



RICE

Dolsot Bibimbap

Vegetables \$23, Chicken \$25, Shrimp \$26, Pork \$27, Beef \$28

Sizzling hot stone bowl with rice, assorted Namul veggies, and sunny side egg. Choose your protein.

Gimbap (Korean Sushi Roll)

Veggi Gimbap \$18

Fried Shrimp Gimbap \$20

Beef Gimbap \$22

Classic Korean sushi rolls with seasoned rice, fresh vegetables, and a variety of fillings, wrapped in seaweed.

Namul Kimchi Fried Rice (Veggies and egg) \$20

Add on chicken +\$4, Seafood +\$6, Wagyu Beef +\$8, Combination +\$5



SIZZLING PLATES



Dakgalbi- Spicy Stir-fried Chicken \$33

Add Mozzarella cheese for +\$2

Tender chicken stir-fried with a medley of fresh vegetables in a delectable, sweet, and spicy gochujang sauce.



Bulgogi Beef \$32

Charbroiled marinated tender beef ribeye slices with vegetables.



LA Galbi- Marinated Short Rib Barbecue \$46

Korean marinated BBQ short ribs, charbroiled to perfection.



Cheesy Baked Scottish Salmon \$36

Fresh Scottish salmon, marinated in a sweet and spicy sauce, baked with vegetables and topped with melted cheese.



Spicy Stir-fried Pork \$32

Stir-fried marinated hot spicy pork with our signature Kimchi and vegetables.



Stir-Fried Calamari \$28

Tender squid stir-fried in a sweet & spicy sauce with our signature Kimchi and vegetables.

SIDES

Small Green Salad \$8

Steamed Rice \$3 / Whole Grain Rice \$4

Banchan Set \$13

Six kinds of chef's daily side dishes, including kimchi.

French Fries with Ssamjang \$8

Crispy French fries served with a savory ssamjang dipping sauce.



Korean Steamed Egg \$10

A light, fluffy steamed egg seasoned with traditional Korean spices, served hot. Perfect as a comforting side dish.



Premium American Wagyu Sirloin \$54

Tender, high-quality Wagyu sirloin.

TABLE BBQ

Beef

Marinated Bone-in Short Rib \$38

Black Angus Prime Short Rib, marinated in a special mild miso sauce!

Prime Boneless Sirloin \$18

Juicy marbled USDA prime boneless beef that melts in your mouth.

Harami Skirt Steak \$22

Our best-selling 21-day aged skirt steak.

Kobe Style Kalbi Short Rib \$28

A must-try for BBQ lovers! Intensely marbled beef short rib with a rich, mouthwatering texture. Served with premium dipping sauce

Yaki Shabu Brisket \$16

Thinly sliced beef that grills quickly!

New York Steak \$28

Black Angus prime lean and juicy



Beef Tongue \$24



ADD
ON



Lettuce Wrap with Ssamjang \$12

Additional Lettuce +\$6



Banchan Set \$13

Please note: Minimum order of two items required



Poultry

Chicken Thigh (salt & pepper) \$12

Chicken Bulgogi \$14

Chicken Wings \$9

Duck Breast \$16



Pork

Pork Belly \$13

Spicy Miso Pork Belly \$16

Japanese Pork Sausages \$8



Rack Lamb (1 pcs) \$12



Seafoods

Garlic Shrimp \$12

Herb Crusted Salmon \$20

Lobster Tail (6oz) \$38.25

Vegetables

Assorted Vegetables \$8.95

Shishito Peppers \$7.95

Sweet Corn \$8

Zucchini \$4.95

Broccoli \$5.50

Onion \$5.50

Sweet Potatoes \$6.95



Samgyeopsal



Savor the rich flavors of our Kurobuta pork belly, served on a special pan.

\$110

FOR GROUPS OF 3-4 PEOPLE

Served with

Banchan

Kurobuta Pork

Lettuce Wrap with Ssamjang

Kimchi Soup x2

Fried Rice

Additional Pork for \$25





BBQ COURSES

Packed with many of Namul's most popular items,
these courses can be appreciated by beginners and Namul fans.

Seoul Sampler

FOR GROUPS OF 2 PEOPLE

\$80

Sides

Bunchan Set

White or Korean Rice x2

Kimchi Soup x1

BBQ Items

Yaki Shabu Brisket

Hanging Tender

Boneless Short Rib

Chicken Bulgogi

Grill Master's Choice

FOR GROUPS OF 2-3 PEOPLE

\$120

Sides

Bunchan Set

White or Korean Rice x2

Kimchi Soup x2

BBQ Items

Yaki Shabu Brisket

Marinated Harami

Kobe Style Kalbi

Chicken Bulgogi

Spicy Miso Pork Belly
or Shrimp

Ultimate Namul Feast

FOR GROUPS OF 3-4 PEOPLE

\$140

Sides

Bunchan set

White or Korean rice x2

Kimchi Soup x2

KFC (Korean Fried
Chicken)

BBQ Items

Bone-in Marinated Short-rib

Marinated Hanging Tender

Kobe Style Short-rib

New York Steak

Chicken Bulgogi

Spicy Miso Pork Belly
Shrimp

KOREAN LUNCH MENU

Monday - Saturday 11:30am ~ 2:30pm

All Lunch served Bunchan Take out & Delivery (kraven) available

BIBIMBAP LUNCH \$15

점심

Steamed rice with mixed vegetables, Kimchi, a fried egg, and Gochujang.

Add-Ons :

Bulgogi chicken +\$3

Bulgogi shrimp +\$4

Bulgogi beef +\$5 / salmon +\$6



BULGOGI LUNCH

Sweet and tasty marinated protein of your choice, stir-fried with vegetables, accompanied by steamed rice.

Your choice; Bulgogi chicken \$16

Bulgogi shrimp \$18

Bulgogi beef \$20



KOREAN BBQ LUNCH \$22

Enjoy 8 pieces of assorted premium beef, served with rice, dipping sauce, and lettuce wraps. For take-away, we will grill it for you.

Add-ons : Kimchi soup +\$3/Dumplings (2pc) +\$2

Substitute : Fried rice add \$3/ Whole grain rice +\$2 /Fried egg add \$1

Prices 10% VAT not included

SIGANTURE COCKTAILS

Soju Sling - \$16

Chamusul soju, standard gin, apple juice, Lime

Smoke & Tears -\$16

Standard tequila, spicy mango Korean Pepper reduction, Aperol & elderflower

Strawberry Lychtini - \$18

Muddled Strawberry & lychee, vodka

Namul Cooler- \$16

Ginger Infused Gin, Cucumber Juice, Lemonade

Soju Mojito \$18

CLASSIC MOJITO WITH KOREAN SOJU

Espresso martini-\$20

Vodka, Kailua, Baileys, Espresso, Simple Syrup

SAKE & SOJU

HOT sake \$15

Chamisul SOJU \$28

Mango unfiltered sake \$28

Hatsumago "JUNMAI" sake \$38