

Our Journey

Jimmy and Sunnie's journey from Nobu's kitchens to entrepreneurial success began with their shared love for gastronomy. Navigating Nobu's high-pressure environment deepened their connection, leading to marriage and raising two boys.

Moving from New York to Georgia, they embraced entrepreneurship, transforming Sambong Naengmyun into a beloved establishment. Empowered, they opened Kisoya, marking the culmination of a dream nurtured in Nobu's kitchen. Their story epitomizes the transformative power of love, hard work, and dedication, inspiring aspiring entrepreneurs to pursue dreams with passion and resilience. Venturing into different cuisines with Taqueria 52 and Sunny Ice Cream showcased their versatility and passion, reinforcing their inspiring journey.



❖ MARGARITAS ❖

CLASSIC \$10

Tequila, fresh lime,
orange liquor, agave

MARGARITA EXTRA \$15

House margarita with
a coronita beer on top

PASSION KISS \$15

Reposado tequila,
orange liquor, lime,
passion fruit foam

SPICY MARGARITA \$12

Spicy tequila, fresh
jalapeño, fresh lime,
orange liquor, agave

CADILLAC \$15

El Jimador Reposado
Margarita, Grand Marnier

FROZEN \$8

Classic, passion fruit,
strawberry, mango or
peach

❖ BAR SNACK ❖

\$5 TAPAS

TAKOYAKI (3pcs)

TTEOKBOKI

GYOZA (3pcs)

FRIED YUKA

SHRIMP TEMPURA (2pcs)

❖ COCKTAILS ❖

SMOKY PIÑA \$12

Mezcal, Pineapple Juice,
lime, orange liquor

ESPRESSO MARTINI \$12

Vodka, Coffee Liquor,
espresso

T52 OLD FASHIONED \$12

Mezcal, tequila reposado,
angostura & orange bitters

SMOKE ELOTE OLD \$12

FASHIONED

Bourbon, Nixta elote liquor,
angostura & orange bitters

MOJITO \$10

Rum, fresh lime, mint

TEQUILA

AÑEJO

Don Julio Añejo	\$20
Don Julio 1942	\$42
Herradura Añejo (<i>Jimmy's Favorite</i>)	\$20
Herradura Legend	\$35
Casamigos Añejo	\$23
Codigo Añejo	\$32
Casamigos Cristalino	\$21
Carreta de Oro Añejo	\$19

REPOSADO

El Jimador Reposado	\$15
Don Julio Reposado	\$18
Herradura Reposado	\$18
Casamigos Reposado	\$19
Tepozan Reposado	\$17
Codigo Reposado	\$18
Superbird Reposado	\$14
Clase Azul	\$45
Carreta de Oro Reposado	\$17
Cielo Reposado	\$15

SILVER

El Jimador Blanco	\$13
Don Julio Blanco	\$16
Patron Silver	\$15
Herradura Silver	\$16
Casamigos Blanco	\$16
Teremana Blanco	\$14
Tepozan Blanco	\$15
Partida Blanco	\$14
Ghost Tequila (<i>spicy</i>)	\$12
Fiero Habanero (<i>spicy</i>)	\$12

Codigo Blanco	\$15
Superbird Fuego (<i>spicy</i>)	\$12
Superbird Blanco	\$12
Milagro	\$13
El Espolón	\$13
Codigo Rosa	\$15
Chica-Chida Peanut Butter Tequila	\$12
Carreta de Oro Blanco	\$15
Casa Noble Blanco	\$13

✧ MEZCAL ✧

Benhez Mezcal	\$14
Ojo de Tigre Mezcal	\$13
Casamigos Mezcal	\$22
Casta Tribal Joven 8	\$13
Casta Tribal Ensamble 8/12	\$17
Casta Tribal Ensamble 18	\$20
Casta Tribal Ensamble 203	\$11
Mexxo Mezcal	\$12
The Producer	\$14

✧ WHISKY ✧

Piggy Back Bourbon	\$13
Piggy Back Rye	\$13
Jack Daniels	\$12
Woodford Reserve	\$14
Elijag Craig	\$12
Jameson	\$10
Jameson Orange	\$10
Jameson Black Barrel	\$11
Johnnie Walker Black Label	\$14

Johnnie Walker Blue Label	\$55
Buchanan's	\$14
Old Parr	\$14

✧ GIN ✧

Bartons Gin	\$10
Hendrick's	\$14
Mc Queen Hibiscus Berry Flavored	\$14
Aviation	\$14
Monkey 47	\$18
Bombay Sapphire	\$13

✧ RUM ✧

Zacapa	\$14
Zacapa XO	\$28

✧ BEERS ✧

DRAFTS:	\$6	BOTTLES:	\$5
Stella Artois		Sol	
Dos Equis		420 Sweetwater	
Dos Equis Amber Especial		Corona Extra	
Dos Equis Lager Especial		Modelo	
Stillfire Orange Diva		Cass Beer	
Guinness		High Noon Vodka ...	\$10
Modelo Draft			
Miller Lite	\$5		
Tropicalia	\$7		
Basement IPA	\$7		

❖ SOJU ❖

Hallasan 21	\$15
Hallasan 17	\$15

❖ WINES ❖

SPARKLING

\$10/\$40

WHITE

\$10/\$40

RED

\$10/\$40

❖ ZERO PROOF ❖

Horchata	\$4.95
Jamaica (<i>Hibiscus</i>)	\$4.95
Tamarindo	\$4.95
Sweet Tea	\$3.00
Unsweet Tea	\$3.00
Lemonade	\$4.95
Jarritos	\$3.75
Topochico	\$3.75
Mexican Coke	\$3.99
Can Coke	\$2.00
Can Diet Coke	\$2.50
Can Coke Zero	\$2.50
Mexican Sprite	\$3.99
Mexican Fanta	\$3.99
Orange/ Cranberry/ Pineapple/ Apple Juice	\$4.00
Red Bull	\$4.50
Red Bull Sugar free	\$4.50
Fiji water	\$3.00
San Pellegrino	\$3.00
Fountain Drinks	\$3.00

MARGARITAS

CLASSIC

Tequila, fresh Lime, orange liquor, agave
\$10

MARGARITA EXTRA

House margarita with a Coronita beer
on top
\$15

PASSION KISS

Reposado tequila, orange liquor, agave
fresh lime, passion fruit foam
\$15

SPICY MARGARITA

Spicy tequila, fresh jalapeño, fresh lime,
orange liquor, agave
\$13

CADILLAC

El Jimador reposado margarita,
Grand Marnier
\$15

FROZEN

Classic, passion fruit,
strawberry, mango or peach
\$8

COCKTAILS

ESPRESSO MARTINI

Vodka, Coffee Liquor, espresso
\$11

SMOKY PINA

Mezcal, Pineapple Juice, Lime,
Orange Liquor, agave
\$12

T52 OLD FASHIONED

Mezcal, tequila reposado, angostura &
orange bitters
\$12

MOJITO

Rum, fresh lime, mint
\$10

SMOKE ELOTE OLD FASHIONED

Bourbon, Nixta elote licor, angostura
& orange bitters
\$12

BEERS

DRAFTS: \$6

Modelo Especial
Dos Equis
Still fire Orange Diva
Guinness
Stella Artois
420 Sweetwater

Tropicalia IPA **\$7**

Miller Lite **\$5**

BOTTLES: \$5

Modelo
Modelo Negra
Sol
Stella Artois
Dos Equis Ambar Especial
Dos Equis Lager Especial
420 Sweetwater
Corona Extra

High Noon vodka soda **\$10**

WINES

SPARKLING **\$10/\$40**

SAUVIGNON BLANC **\$10/\$40**

CABERNET SAUVIGNON **\$10/\$40**

ZERO PROOF

Jarritos **\$3.75**

Mexican Coke **\$3.99**

❖ TAQUERÍA 52 ❖

WINTER SPECIAL MENU



❖ TAQUERÍA 52 ❖



SAUCE OPTIONS

- CREAMY JALAPENO
- HONEY MUSTARD
- BUFFALO
- AJI AMARILLO AIOLI

- \$12.99 CHICKEN OVER RICE**
RICE OVER CRISPY CHICKEN BITES,
WHITE SAUCE, TERIYAKI SAUCE, LETTUCE
- \$14.99 HALF CHICKEN** W/ RICE & BEANS
HALF CHICKEN W/ FRENCH FRIES
HALF CHICKEN W/ KALE CAESAR SALAD
- \$24.99 THE WHOLE BIRD**
SERVED WITH FLOUR TORTILLAS
& A CABBAGE SALAD
- \$26.99 THE BUTCHERED BIRD**
 - SWEET SOY GLAZE
 - KOREAN SPICY SAUCE
 - HALF/HALF

LUNCH SPECIAL

MON TO FRI 11:30AM-3PM

TACOS \$2.50

POLLO, CARNITA,
AI PASTOR, CAULIFLOWER

BURRITOS \$11.50

CHICKEN, CARNITA, AI PASTOR

RICE BOWLS \$11.50

CHICKEN, CARNITA, AI PASTOR

KALE/QUINOA SALADS \$13

CHICKEN, CARNITA, AI PASTOR

QUESADILLAS \$10

CHICKEN, CARNITA, AI PASTOR

*NO SUBSTITUTION OR
CHANGE OF INGREDIENTS



ENTRADAS

CHIP DUO

Guacamole and cheese dip served with chips
\$10.99

GUACAMOLE

Mexican avocado, white onion, cilantro,
jalapeño, lime juice
\$8.50

QUESO FUNDIDO *(dine in only)*

Melted Mexican cheese blend served with 3 corn tortillas
Select your topping: plain, chorizo or mushrooms
\$11.95

SHRIMP TOSTADA

Crispy corn tortilla topped with shrimp, tomato,
pineapple, avocado, onion, cilantro
\$6.99

NACHOS

Corn tortilla chips, melted cheese blend, pico de gallo,
crema, sliced jalapeños
\$8.25
Chicken **+\$3** Steak **+\$4** Shrimp **+\$4**

SPICY KOREAN CHICKEN WINGS

8pcs (add fries for +\$3)
\$9.99

SWEET SOY GLAZED CHICKEN WINGS

8pcs (add fries for +\$3)
\$9.99

CHEESE DIP

Melted cheese dip with chips
\$6.50

ESQUITES

Sweet corn off the cob, chipotle mayo, queso fresco
\$4.50

ELOTE

Corn on the cob, chipotle mayo, queso fresco
\$4.50

T52 FRENCH FRIES

Melted cheese, pico de gallo, jalapeños,
queso fresco, mexican crema
\$8.99

BOWLS

KALE CAESAR

Queso fresco, croutons, cilantro dressing
Chicken **+\$3** Steak **+\$4** Shrimp **+\$4**
\$11.50

QUINOA

Black beans, corn, avocado, mix lettuce, sweet chipotle dressing
Chicken **+\$3** Steak **+\$4** Shrimp **+\$4**
\$11.50

RICE BOWLS

Rice, Corn, avocado, pico de Gallo,
black beans, Lettuce, crema, queso fresco, cilantro
Chicken **+\$3** Steak **+\$4** Shrimp **+\$4**
\$11.00

BULGOGI BOWL

Rice, Bulgogi marinated beef, Kimchi, lettuce, spicy mayo
\$14.99

INSPIRED MENU

PERUVIAN LOMO SALTADO

Stirred fried beef, tomato, onion, cilantro served with rice & French fries
\$14.99

BIRRIA RAMEN BY KISOYA

Birria ramen with a birria taco on side
Beef, corn, onion, cilantro
\$15.00

LOADED KIMCHI NACHOS BY

SAM BONG
NAENG MYUN

Corn tortillas, black beans, crema, spicy mayo,
melted cheese, queso fresco, kimchi, beef, pickled jalapeños
\$12.25

❖ TACOS ❖

ASADA

Beef, white onion, cilantro
home made corn tortillas
\$4.75

AL PASTOR

Marinated pork, pineapple, onions, cilantro
home made corn tortillas
\$3.75

POLLO ADOBADO

Chicken marinated in achiote,
guacamole, pico de gallo
home made corn tortillas
\$3.75

CAULIFLOWER AL PASTOR

Marinated cauliflower,
pineapple, onions, cilantro
home made corn tortillas
\$3.25

CARNITAS

Slow-roasted pork with cilantro, onions
home made corn tortillas
\$3.75

KIMCHI TACO

Kimchi, carnitas, spicy mayo
cilantro, onions
home made corn tortillas
\$4.75

BIRRIA

Slowly cooked beef, chihuahua cheese,
cilantro, white onions, birria broth
home made corn tortillas
\$4.75

BAJA FISH

Battered, red cabbage, cilantro mayo
\$4.75

CRISPY SHRIMP

Sautéed shrimp, crispy quinoa, chipotle - lime
mayo, avocado
\$4.75

❖ BURRITOS ❖

ASADA

Beef, chihuahua cheese, lettuce, guacamole,
pico de gallo, white rice, black beans
\$13.25

AL PASTOR

Marinated pork, pineapple, lettuce,
white rice, black beans, onions, cilantro
\$12.25

POLLO ADOBADO

Chicken marinated in achiote, lettuce, white rice,
black beans, guacamole, pico de gallo
\$12.25

CARNITAS

Slow-roasted pork, lettuce, white rice,
black beans, topped with cilantro, onions
\$12.25

BIRRIA

Slowly cooked beef, cilantro, lettuce, white rice,
black beans, white onions, birria broth
\$13.25

BAJA FISH

Battered, red cabbage,
white rice, black beans, cilantro mayo
\$13.25

CRISPY SHRIMP

Sautéed shrimp, crispy quinoa, lettuce, white rice,
black beans, chipotle - lime mayo, avocado
\$13.25

VEGGIE

White rice, black beans,
onions, lettuce, cilantro
Cauliflower al pastor **\$10.50**
Mushrooms **\$10.50**

❖ FAJITAS ❖

Grilled onion, bell pepper, jalapeños served with pico de gallo, crema and guacamole
Mushrooms **\$11.50** - Chicken **\$13.50** - Steak **\$15.00** - Shrimp **\$15.00**

❖ QUESADILLAS ❖

Flour tortillas, melted Mexican cheese served with guacamole

Plain **\$9.25** - Asada **\$11.25** - Pastor **\$11.25**

Chicken **\$10.25** - Mushrooms **\$10.25** - Shrimp **\$12.25**

BULGOGI KIMCHI QUESADILLA

Bulgogi meat, kimchi, cheese, flour tortilla served with spicy mayo
\$13.99

❖ SWEET ❖

COME CHECK OUT OUR HOMEMADE ICE CREAM STORE HIDDEN IN THE BACK!

CHURROS (*Served with Dulce de leche*)
\$10.00

