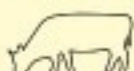


# KANG'S KITCHEN



## BEEF



*Seasoned Galbi 양념 왕꽃갈비	68.88
*Prime Rib 꽃살	68.88
*Prime Rib Eye 꽃등심	68.88
*Short Rib 갈비살	62.88
*Seasoned Short Rib 양념갈비살	62.88
*Rib Finger 늑간살	59.88
*Seasoned Rib Finger 양념 늑간살	59.88
*Beef Brisket 차돌박이	48.88
*Seasoned Cube Steak 주물럭	59.88
*Beef Tartare 육회	48.88
*Beef Bulgogi 소불고기	48.88

## PORK



*Seared Pork Belly 갈집 삼겹살	43.88
*Pork Jowl 항정살	46.88
*Seasoned Pork Rib 돼지갈비	43.88
*Pork Neck 생목살	39.88
*Seasoned Pork Neck 돼지 양념구이	39.88
*Spicy Pork Belly 고추장 삼겹살	39.88

## CHICKEN & SEAFOOD



*Teriyaki Chicken 데리야끼 치킨	39.88
*Spicy Chicken 매운 치킨	39.88
*Shrimp 새우	50.88
*Spicy Squid 매운 통오징어	39.88



## SIDE DISHES (8 DIFFERENT SIDE DISHES ARE INCLUDED WITH ALL BBQ ORDERS)

**Fresh Kimchi** 배추김치 Unlike ordinary kimchi, the time to put cabbage in salt water is shortened and seasoned with various vegetables. The Fresh and crunchy texture is alive because it does not go through the fermentation process.

**Pink Radish** 무쌈 Thinly sliced radish, pickled with vinegar and beets. To fully enjoy the K BBQ use the pink radish to wrap the meat like taco.

**Korean Glass Noodle** 잡채 It is one of the representative foods of South Korea, it is made of potato noodles and stir-fried with various vegetables.

**Korean Style Potato Salad** 감자샐러드 Mix the mashed potato and boiled eggs with mayo

**Korean Soybean Soup** 된장찌개 It is a traditional Korean stew (or soup). Furthermore, it is a soup that is boiled with vegetables (tofu, pumpkin, onion, etc) with Korean soybean paste.

**Korean Soybean Paste** 강된장 Soybean paste can be dumped with meat and rice. It is made of minced beef and some vegetables.

**Lettuce Salad** 상추무침 The ingredients of soy sauce, vinegar, fruits, and vegetables are sweet and sour and catch the greasy taste of meat.

**Spicy Scallion Salad** 파무침 Sliced green onions into small pieces and taste spicy with the right amount of chili powder along with ingredients like salad.

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.