



SUMMER SPECIAL

≡ menu ≡



Drunken Shrimp

醉虾

Salt & pepper or Spicy Sauce

full order

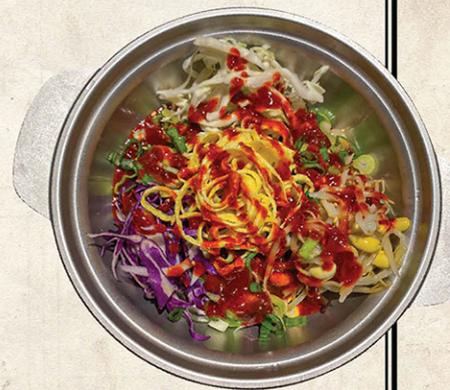
10.⁰⁰



Cold Noodle

冷面

12.⁰⁰



Jjol Myun

辣耐嚼的冷面

Spicy Chewy Cold Noodle

10.⁰⁰

TAE KWON 92

CHEF'S CHOICE COMBINATION



所有的套餐均包含、大酱汤、鸡蛋羹和冰淇淋。

all combo menus come with

Galbi Bean Paste Stew or Pork Kimchi Stew
Steamed Egg & Pop Rice Ice Cream Dessert

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED

*PLEASE INFORM A SERVER ABOUT ANY FOOD ALLERGY

Party of six & over we include 18% gratuity
 六人以上，我们将会收取18%服务费



* Customers who order combo can add Bulgogi on the side for \$32.

Dry Aging Beef Combo

CHEF'S CHOICE

small 110 / large 160

肥牛卷 & 干式熟成 美国安格斯黑牛 肋眼牛排 + 调味牛排 or 辣雪花肉(腌制) Aged Short Ribs or Spicy B.L. Short Ribs + 炒杂菜 or 奶酪辣白菜炒饭 Premium Japchae or Kimchi Fried Rice

Brisket & Dry Aging Rib Eye

+ 排骨肉大酱汤 or 辣白菜酱汤 (含猪肉) Galbi Bean Paste Stew or Pork Kimchi Stew + 鸡蛋羹 & 冰淇淋 Steamed Egg & Pop Rice Ice Cream

C2 Premium Beef Combo

small 82 / large 132

肥牛卷 + 雪花肉 or 肋眼牛排 + 调味牛排 or 辣雪花肉(腌制) Aged Short Ribs or Spicy B.L. Short Ribs + 炒杂菜 or 奶酪辣白菜炒饭 Premium Japchae or Kimchi Fried Rice

Brisket B.L. Short Ribs or Rib Eye

+ 排骨肉大酱汤 or 辣白菜酱汤 (含猪肉) Galbi Bean Paste Stew or Pork Kimchi Stew + 鸡蛋羹 & 冰淇淋 Steamed Egg & Pop Rice Ice Cream

C3 Premium Pork Combo

small 67 / large 102

五花肉 & 雪花猪肉 + 辣雪花猪肉 or 猪颈肉 Spicy Pork Jowl or Pork Neck + 炒杂菜 or 奶酪辣白菜炒饭 Premium Japchae or Kimchi Fried Rice

Pork Belly & Pork Jowl

+ 排骨肉大酱汤 or 辣白菜酱汤 (含猪肉) Galbi Bean Paste Stew or Pork Kimchi Stew + 鸡蛋羹 & 冰淇淋 Steamed Egg & Pop Rice Ice Cream

C4 TK92 Family Combo

CHEF'S CHOICE

small 77 / large 122

雪花肉 or 肋眼牛排 + 调味牛排 or 辣雪花肉(腌制) Aged Short Ribs or Spicy B.L. Short Ribs + 五花肉 or 猪颈肉 Pork Belly or Pork Neck

B.L. Short Ribs or Rib Eye

+ 炒杂菜 or 奶酪辣白菜炒饭 Premium Japchae or Kimchi Fried Rice + 排骨肉大酱汤 or 辣白菜酱汤 (含猪肉) Galbi Bean Paste Stew or Pork Kimchi Stew + 鸡蛋羹 & 冰淇淋 Steamed Egg & Pop Rice Ice Cream

C5 TK92 Bulgogi Combo

47

经典便当 + 烤牛肉 + 排骨肉大酱汤 or 辣白菜酱汤(含猪肉) Shake It Bomb + Bulgogi + Galbi Bean Paste Stew or Pork Kimchi Stew

PREMIUM BEEF

*PLEASE INFORM A SERVER ABOUT ANY FOOD ALLERGY



A1 **Rib Eye** 49
肋眼牛排
Non-Marinated / 未腌制

The most flavorful cut of beef with the excellent marbling
整头牛最为美味的部位, 有着顶级的肉纹和难以忘怀的口感



***** **CHEF'S CHOICE**
A2 **B.L. Short Ribs** full 49
雪花肉 half 29
Non-Marinated / 未腌制

A beef cut from the 6th-8th rib bones with excellent marbling
取自第六到第八块肋骨间, 有着极好肉纹的骨缝肉



A3 **Brisket** full 35
肥牛卷 half 23
Non-Marinated / 未腌制

Thinly shaved beef brisket with perfect marbling
摆放整齐, 有着完美大理石油纹的牛肉薄片



A4 **Beef Tongue** full 42
牛舌 half 26
Non-Marinated / 未经腌制

A bold and richly succulent meat with a lightly seasoning

多汁且有嚼劲, 使用喜马拉雅山盐和柠檬汁微微点缀



A5 **Aged Short Ribs** full 49
调味牛排 half 30
Soy Sauce Marinated
使用酱油调料进行腌制 **CHEF'S CHOICE**

The most tender cut of meat, from the 6th-9th rib, marinated with tare sauce for 6 hours

取自第六到第九块肋骨间最为娇嫩的部位, 并使用精制酱油调料进行6小时的腌制



A6 **Spicy B.L. Short Ribs** full 49
辣雪花肉 half 29
Chili Sauce Marinated
使用辣椒酱进行腌制

B.L. short ribs that marinated for 24 hours in TK92's special spicy sauce

辣雪花肉使用了TK92的特色辣味调料进行24小时的精心腌制



A7 **Rib Finger** full 42
牛腩肉 half 28
Non Marinated
未腌制 / 酱油基

Thin strips of beef cut from between individual ribs in the rib primal

细牛柳, 取自牛肋骨之间最好的部位牛肉。

TAEKWON 92

PREMIUM PORK

*PLEASE INFORM A SERVER ABOUT ANY FOOD ALLERGY



- *****
B1 Pork Belly full 37
五花肉 half 25
Non-Marinated / 未经腌制

A Lightly seasoned cut of boneless premium pork belly

轻撒了喜马拉雅玫瑰盐的顶级猪五花肉



- *****
B2 Iberico Pork Belly full 47
iberico 五花肉 half 26
Non-Marinated / 未经腌制 **CHEF'S CHOICE**

Originated from Spain, it is only fed acorns and grass which adds to their rich flavor.



- *****
B3 Pork Jowl full 42
雪花猪肉 half 27
Non-Marinated / 未经腌制

Delicately sliced from pork cheeks to get that special marbling

切工整齐且具有均匀肉纹的猪脸颊肉



- *****
B4 Pork Neck full 37
猪颈肉 half 25
Non-Marinated / 未经腌制

A plain but the tenderest cut with light seasoning with pepper

撒上了胡椒及盐粒, 清淡又无比柔嫩的部位



- *****
B5 Spicy Pork Jowl full 37
辣雪花猪肉 half 24
Chili Spicy Marinated
 使用辣椒酱进行腌制

The juicy pork cheeks that marinated for 24 hours in TK92's special sauce

经过TK92特殊辣料的24小时腌制, 变得鲜嫩多汁、微辣爽口的猪面颊肉,



- *****
B6 Spicy Pork Belly full 37
辣五花肉卷 half 24
Chili Spicy Marinated
 使用辣椒酱进行腌制

Thinly sliced premium pork belly with TK92's special spicy sauce

敷上了TK92的辣调味料的精致薄五花肉片

CHEF'S CHOICE

Dry-Aged

Black Angus Rib Eye

干式熟成 美国安格斯鹿牛 肋眼牛排 **88**

Non-Marinated / 未经腌制

Fresh beef is aged for at least 45 days to allow enzymes naturally present in the meat to break down the muscle tissues resulting in an improved texture and flavor.

燃烧苹果树屑所产生的烟雾可以在一段时间内保护富含蛋白质的食物并使其保鲜。



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Meal & Side MENU

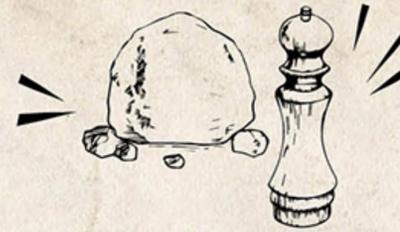
If you order any individual menus,
如果您选择了任何独立的烤肉类

- | | |
|---------------------------------------------------------|--------------------------------------------------------------------------------|
| <i>* Large</i>
M1 Galbi Bean Paste Stew 11
排骨肉大酱汤 | M5 Kimchi Fried Rice 17
奶酪辣白菜炒饭
CHEF'S CHOICE
*bacons included |
| <i>* Large</i>
M2 Pork Kimchi Stew 11
辣白菜酱汤 (含猪肉) | M6 Seafood Pancake 20
海鲜韭菜饼
CHEF'S CHOICE |
| M3 Premium Japchae 18
炒杂菜
CHEF'S CHOICE | M7 Cold Noodle 12
冷面 |
| M4 Shake it Bomb 9
经典便当 | M8 Steamed Egg 4
鸡蛋羹 |
-
- | | |
|------------------------------------|--------------------------------------|
| S1 Sushi Rice 2
寿司饭团 | S5 Extra Noodle 4
额外的面 (凤尾鱼汤面及冷面) |
| S2 Bowl of Rice 2
白饭 | S6 Rice Pop Ice Cream 4
冰淇淋 |
| S3 Extra Cheddar Cheese 2
奶酪蘸料 | S7 Corn Cheese NEW 9.99 |
| S4 Extra Hallumi Cheese 2
烤肉用奶酪 | |

Soft Beverage \$3.5

- | | | | |
|---------------|---------------|------------------|----------------|
| B1 Pepsi | B2 Diet Pepsi | B3 Sierra Mist | B4 Orange Soda |
| B5 Dr. Pepper | B6 Lemonade | B7 House Hot Tea | |

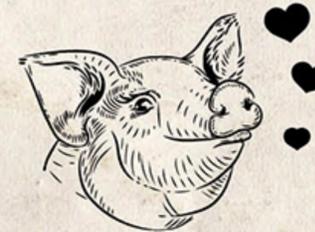
HOW TO ENJOY



HIMALAYAN PINK SALT 喜马拉雅山玫瑰盐

Himalayan pink salt is rich in minerals and less salty than ordinary salt, so the taste of the meat becomes richer.

喜马拉雅玫瑰盐有着较少的咸度，含有丰富的矿物质，也正是由于这一点，更能够让人体体会到肉的真实味道



PREMIUM IBERICO PORK 优质 Iberico 猪肉

Conventional farm-raised pigs tend to lack the incredibly tasty fat that heritage breeds have maintained; which keeps their meat juicy and tender

传统农场饲养的猪往往缺少有口味的肥肉，家庭喂养的猪保存了猪肉的滋润和鲜嫩。



SMOKING GUN & CLOCHE 火焰秀的

Its purpose is to preserve these protein-rich foods, which would otherwise spoil quickly, for longer periods of time.

其目的是保存这些富含蛋白质的食物，否则这些食物会长时间快速腐爛



CAST IRON PAN & SEARING 生铁锅 & 火焰秀的

Cooking on cast iron enables an even sear on the meat which forms a crust while retaining more of its natural juices inside.

由于很高的比热容，铸铁锅能够维持很久的热度，这点使其在烧烤肋眼牛排等时扮演着重要的角色。火焰秀的作用是能够让铸铁锅未能完全烧灼的部分能够得到充分的燃烧。

BEST KBBQ

