# Meal & Side MENU

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

*Small

**Galbi Bean Paste Stew 排骨肉大酱汤** 4

**Steamed Egg 鸡蛋羹** 3

*Large

M1 **Galbi Bean Paste Stew** 10
排骨肉大酱汤

M2 **Pork Kimchi Stew** 10
辣白菜酱汤（含猪肉）

M3 **Premium Japchae** 18
炒杂菜 CHEF'S CHOICE

M4 **Shake it Bomb** 8
经典便当

M5 **Cheese Kimchi Fried Rice** 15
奶酪辣白菜炒饭 CHEF'S CHOICE
* bacons included

M6 **Seafood Pancake** 18
海鲜韭菜饼 CHEF'S CHOICE

M7 **Cold Noodle** 12
冷面

S1 **Sushi Rice** 2
寿司饭团

S2 **Bowl of Rice** 2
白饭

S3 **Extra Cheddar Cheese** 2
奶酪蘸料

S4 **Extra Hallumi Cheese** 2
烤肉用奶酪

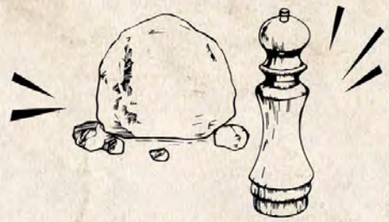
S5 **Extra Noodle** 4
额外的面（凤尾鱼汤面及冷面）

S6 **Rice Pop Ice Cream** 4
冰淇淋

## Soft Beverage $3

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.

其目的是保存這些富含蛋白質的食物，否則這些食物會長時間快速腐爛

### CAST IRON PAN & SEARING
### 生铁锅 & 火焰秀的

Cooking on cast iron enables a 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。 火焰秀的作用是为了让铸铁锅未能完全烧灼的部分能够得到充分的燃烧。

TAEKWON 92

# PREMIUM BEEF

★★★★★

**A1 Rib Eye** 42
**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 46 / half 26
**雪花肉**
*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 30 / half 18
**肥牛卷**
*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 38 / half 22
**牛舌**
*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轻微点缀

★★★★★

**A5 Aged Short Ribs** full 42 / half 23
**调味牛排**
*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 45 / half 25
**辣雪花肉** 🌶
*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 38 / half 24
**牛腩肉**
*Marinated / Soy Sauce Based*
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。

*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

TAEKWON 92

# PREMIUM PORK

★★★★★

**B1 Pork Belly** — *full* 30 / *half* 18

**五花肉**

*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* 43.99 / *half* 22

**iberico 五花肉**

*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* 36 / *half* 21

**雪花猪肉**

*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* 30 / *half* 18

**猪颈肉**

*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

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★★★★★

**B5 Spicy Pork Jowl** — *full* 32 / *half* 19

**辣雪花猪肉**

*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 Sliced Pork Belly** — *full* 32 / *half* 19

**辣五花肉卷**

*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

American

## Ribeye 78

**美国和牛 肋眼牛排**

*Non-Marinated* / 未经腌制 ★★★★★

Highly prized for their rich flavor, these cattle produce arguably the finest beef in the world.

通过美国食物管理局认证的最上等牛肉

CHEF'S CHOICE

## Dry-Aged

Black Angus Rib Eye

**干式熟成 美国安格斯黑牛 肋眼牛排** 81

*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。

# TAE KWON 92

# CHEF'S CHOICE* COMBINATION

所有的套餐均包含白米饭、大酱汤、鸡蛋羹和冰淇淋。

all combo menus come with
**Steamed Rice, Bean Paste Stew, Steamed Egg,** and **Pop Rice Ice Cream Dessert**

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

## C1 Dry Aging Beef Combo — CHEF'S CHOICE

*small* 100 / *large* 150

肥牛卷 & 干式熟成 美国安格斯黑牛 肋眼牛排
Brisket & Dry Aging Rib Eye

+ 调味牛排 *or* 辣雪花肉(腌制)
Aged Short Ribs *or* Spicy B.L. Short Ribs

+ 炒杂菜
Premium Japchae

+ Steamed Rice, Bean Paste Stew *or* Pork Kimchi Stew, Steamed Egg, & Pop Rice Ice Cream Dessert

+ 1 Soju *or* 2 Soda *or* 1 Beer

## C2 Premium Beef Combo

*small* 80 / *large* 130

肥牛卷
Brisket

+ 雪花肉 *or* 肋眼牛排
B.L. Short Ribs *or* Rib Eye

+ 调味牛排 *or* 辣雪花肉(腌制)
Aged Short Ribs *or* Spicy B.L. Short Ribs

+ 炒杂菜
Premium Japchae

+ Steamed Rice, Bean Paste Stew *or* Pork Kimchi Stew, Steamed Egg, & Pop Rice Ice Cream Dessert

+ 1 Soju *or* 2 Soda *or* 1 Beer

## C3 Premium Pork Combo

*small* 65 / *large* 100

五花肉 & 雪花猪肉
Pork Belly & Pork Jowl

+ 辣雪花猪肉 *or* 猪颈肉
Spicy Pork Jowl *or* Pork Neck

+ 炒杂菜
Premium Japchae

+ Steamed Rice, Bean Paste Stew *or* Pork Kimchi Stew, Steamed Egg, & Pop Rice Ice Cream Dessert

+ 1 Soju *or* 2 Soda *or* 1 Beer

## C4 TK92 Family Combo — CHEF'S CHOICE

*small* 75 / *large* 120

雪花肉 *or* 肋眼牛排
B.L. Short Ribs *or* Rib Eye

+ 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

+ 炒杂菜
Premium Japchae

+ Steamed Rice, Bean Paste Stew *or* Pork Kimchi Stew, Steamed Egg, & Pop Rice Ice Cream Dessert

+ 1 Soju *or* 2 Soda *or* 1 Beer