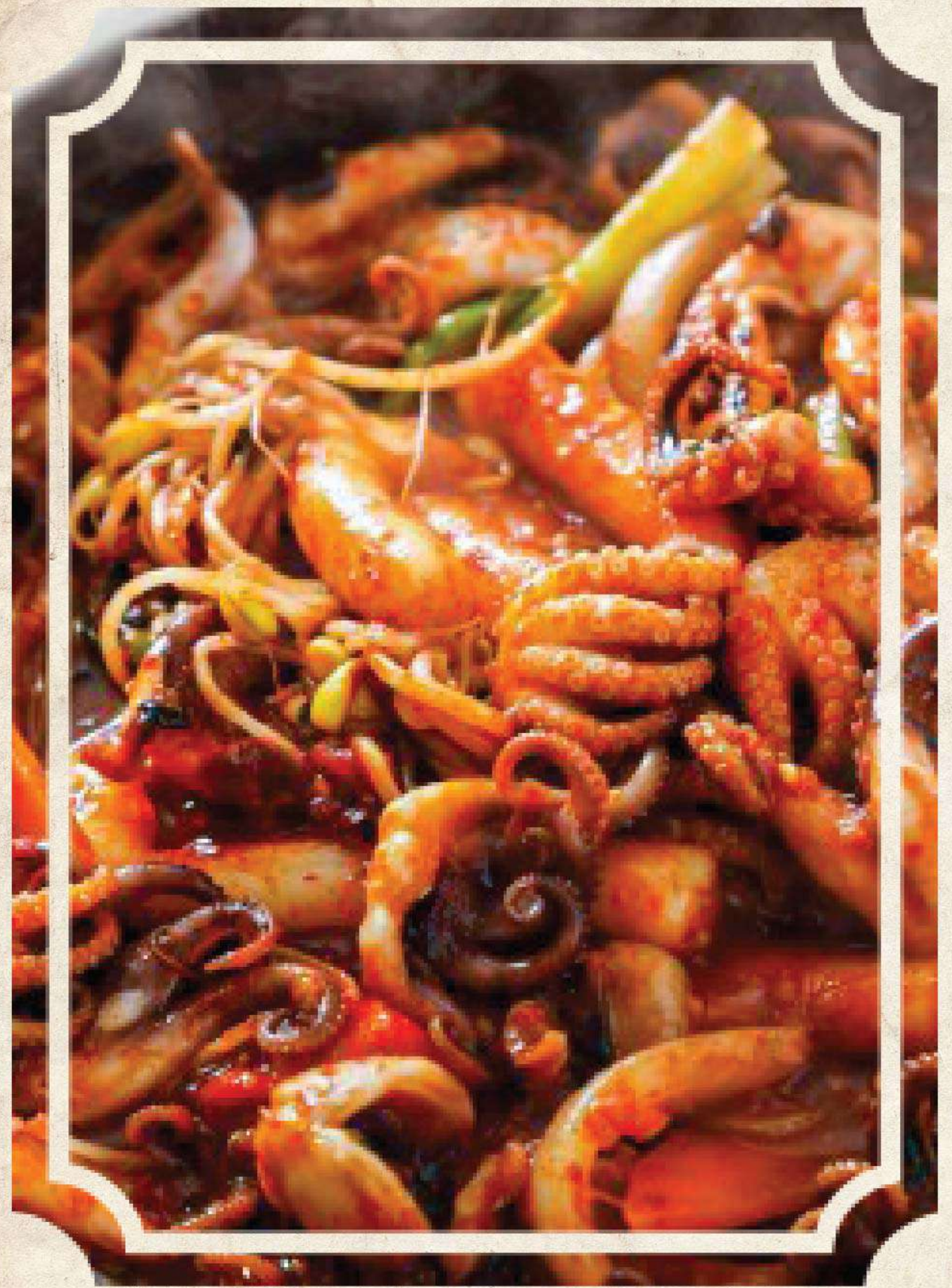
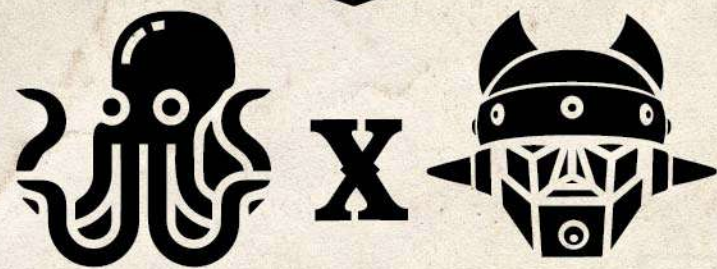




# SPECIAL MENU



Spicy  
Baby Octopus

15.<sup>00</sup>





# Meal & Side MENU

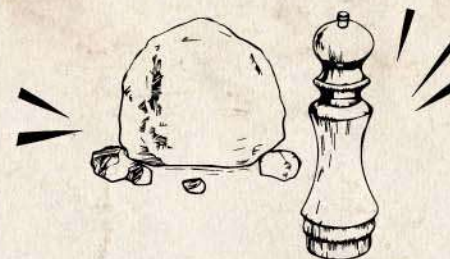
If you order any individual menus,  
如果您选择了任何独立的烤肉类

<i>* Large</i>			
M1	Galbi Bean Paste Stew	13	
	排骨肉大酱汤		
<i>* Large</i>			
M2	Pork Kimchi Stew	13	
	辣白菜酱汤 (含猪肉)		
M3	Premium Japchae	20	
	炒杂菜		CHEF'S CHOICE
M4	Shake it Bomb	11	
	经典便当		
-----			
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		
M5	Kimchi Fried Rice	19	
	奶酪辣白菜炒饭		CHEF'S CHOICE
	* bacons included		
M6	Seafood Pancake	22	
	海鲜韭菜饼		CHEF'S CHOICE
M7	Cold Noodle	14	
	冷面		
M8	Steamed Egg	6	
	鸡蛋羹		
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		
S7	Corn Cheese	9.99	NEW

## Soft Beverage \$4

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

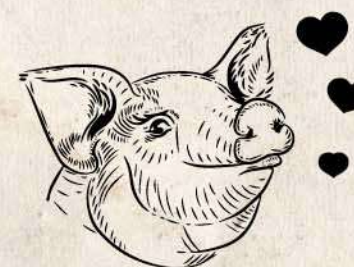
## HOW TO ENJOY



### 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烂

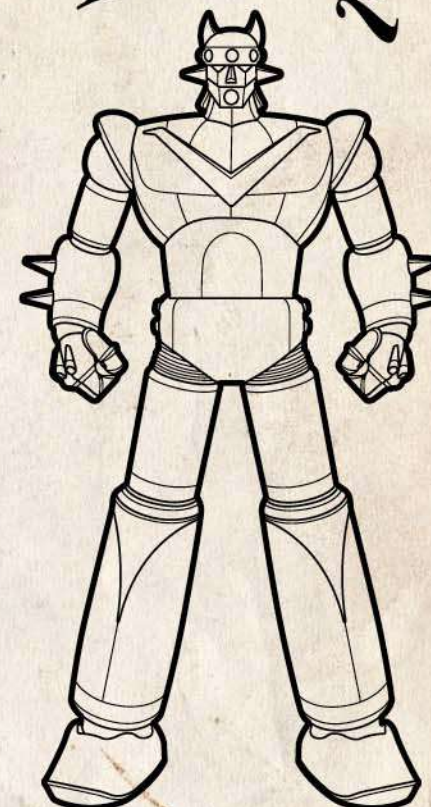


### CAST IRON PAN & SEARING 生铁锅 & 火焰秀的

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。

## BEST KBBQ





# PREMIUM BEEF

\*PLEASE INFORM A SERVER ABOUT ANY FOOD ALLERGY



\*\*\*\*\*  
A1 **Rib Eye** 56  
**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



\*\*\*\*\*  
A2 **B.L. Short Ribs** full 56  
**雪花肉** half 35  
*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 38  
**肥牛卷** half 26  
*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 45  
**牛舌** half 29  
*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 56  
**调味牛排** half 37  
*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 53  
**辣雪花肉** half 34  
*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 45  
**牛腩肉** half 31  
*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。



# PREMIUM PORK

\*PLEASE INFORM A SERVER ABOUT ANY FOOD ALLERGY



- \*\*\*\*\*
- B1 **Pork Belly** full 39  
五花肉 half 27  
*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 50  
iberico 五花肉 half 30  
*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 44  
雪花猪肉 half 29  
*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 39  
猪颈肉 half 27  
*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 39  
辣雪花猪肉 half 27  
*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 39  
辣五花肉卷 half 26  
*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 美国安格斯黑牛 肋眼牛排 95  
*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。





# TAEKWON92

## 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 130 / large 180

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) + 炒杂菜 or 奶酪辣白菜炒饭  
Brisket & Dry Aging Rib Eye + Aged Short Ribs or Spicy B.L. Short Ribs + Premium Japchae or Kimchi Fried Rice  
+ 排骨肉大酱汤 or 辣白菜酱汤 (含猪肉) + 鸡蛋羹 & 冰淇淋  
Galbi Bean Paste Stew or Pork Kimchi Stew + Steamed Egg & Pop Rice Ice Cream

### C2 Premium Beef Combo

small 90 / large 140

肥牛卷 + 雪花肉 or 肋眼牛排 + 调味牛排 or 辣雪花肉(腌制) + 炒杂菜 or 奶酪辣白菜炒饭  
Brisket + B.L. Short Ribs or Rib Eye + Aged Short Ribs or Spicy B.L. Short Ribs + Premium Japchae or Kimchi Fried Rice  
+ 排骨肉大酱汤 or 辣白菜酱汤 (含猪肉) + 鸡蛋羹 & 冰淇淋  
Galbi Bean Paste Stew or Pork Kimchi Stew + Steamed Egg & Pop Rice Ice Cream

### C3 Premium Pork Combo

small 80 / large 120

五花肉 & 雪花猪肉 + 辣雪花猪肉 or 猪颈肉 + 炒杂菜 or 奶酪辣白菜炒饭  
Pork Belly & Pork Jowl + Spicy Pork Jowl or Pork Neck + Premium Japchae or Kimchi Fried Rice  
+ 排骨肉大酱汤 or 辣白菜酱汤 (含猪肉) + 鸡蛋羹 & 冰淇淋  
Galbi Bean Paste Stew or Pork Kimchi Stew + Steamed Egg & Pop Rice Ice Cream

### C4 TK92 Family Combo

**CHEF'S CHOICE**

small 90 / large 135

雪花肉 or 肋眼牛排 + 调味牛排 or 辣雪花肉(腌制) + 五花肉 or 猪颈肉  
B.L. Short Ribs or Rib Eye + Aged Short Ribs or Spicy B.L. Short Ribs + Pork Belly or Pork Neck  
+ 炒杂菜 or 奶酪辣白菜炒饭 + 排骨肉大酱汤 or 辣白菜酱汤 (含猪肉) + 鸡蛋羹 & 冰淇淋  
Premium Japchae or Kimchi Fried Rice + Galbi Bean Paste Stew or Pork Kimchi Stew + Steamed Egg & Pop Rice Ice Cream

### C5 TK92 Bulgogi Combo

50

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