

WHAT IS KOREAN BBQ?

Korean barbecue, also called "gogi-gui" meaning "grilled meat," is a popular Korean dining tradition where diners grill various meats at their table. The meal is often served with Korean side dishes called "ban-chan," dipping sauces, rice, and fresh vegetables.

HOW DO YOU EAT KBBQ?

The meat is grilled to your preferred doneness.

Then, dip it in sauce for added flavor.

You can eat the meat on its own or wrap it in lettuce with rice, garlic, and other toppings.

Ban-chan is enjoyed throughout the meal.

BEVERAGES

CANNED SODAS

Chilled Can | 2



Coca-Cola



Diet Coke



Pepsi



Dr Pepper



Sprite



Sunkist

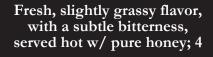


Root Beer

TEAS



Green Tea





Barley Tea

Toasty and nutty notes, served hot w/ pure honey; 4



Boba Teas

See our selection on the next few pages!

APPETIZERS

SEOUL COMFORTS



Korean Steamed Egg

Fluffy and savory egg served in a hot stone bowl; 12, add cheese for +1

Dairy-free (w/o cheese), gluten-free (w/o cheese)



Korean Corn Cheese

Sweet corn mixed with cream cheese, grilled in a hot skillet until golden; 10



Tteokbokki

Chewy rice cakes simmered in a bold, spicy-sweet sauce with fish cake and boiled egg; 14



Rosé Tteokbokki

Chewy rice cakes and fish cake simmered in a creamy, spicy-sweet sauce with cheese and a boiled egg; 15

Please notify your server if you have any dietary needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

DINNER TABLETOP KBBQ



Served with seasonal ban-chan, salad, steamed egg, corn cheese, and steamed rice, with onion, zucchini, and king oyster mushroom to grill.



Lettuce wraps & banchan available upon request.

Small serves 2-3, Large serves 4-6

BEEF SPECIAL

Small for 78 | Large for 148



Thin Sliced Beef Brisket

Light & tender with a clean, beefy flavor; perfect for a quick grill and dip in sauce Gluten-free



Marinated Rib Finger Meat

Juicy & flavorful w/ a satisfying chew; marinated to bring out its rich taste



Premium Boneless Short Rib

Incredibly tender & marbled, offering a buttery, "melt-in-your-mouth" bite

Gluten-free



Beef Bulgogi

Thinly sliced & deeply marinated; sweet, savory, and packed w/ flavor

PORK SPECIAL

Small for 68 | Large for 128



Thick-Cut Pork Belly

Rich & indulgent, with layers of fat and meat that grill up crispy and juicy Gluten-free



Marinated Pork Steak

Sliced pork shoulder with bold marinade, savory, slightly sweet, and flavorful



Pork Jowl

A hidden gem, tender with a natural sweetness and slight chew, offering an addicting texture

Gluten-free



Spicy Pork Belly

Pork belly coated in a spicy Korean marinade; fatty, flavorful, and firey

No Substitutions Allowed | Please notify your server if you have any dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



BEEF & PORK COMBO

Small for 72 | Large for 138



Thin Sliced Beef Brisket Gluten-free



Marinated Rib Finger Meat



Thick-Cut Pork Belly Gluten-free



Marinated Pork Steak

DELUXE BEEF SPECIAL

Small for 138 | Large for 258



Thin Sliced Beef Brisket Gluten-free



Marinated Rib Finger Meat



Premium Boneless Short Rib Gluten-free



Beef Bulgogi



Premium Thin Sliced Beef Short Plate

Thin, marbled slices that cook quickly; rich, beefy, and slightly crisp at the edges Gluten-free



Premium Marinated LA Galbi

Cross-cut bonein short ribs, marinated in a bold, sweetsavory sauce; deeply flavorful and satisfying

KOREAN SWEETS & TREATS

DESSERT



Samanco

A Korean fish-shaped waffle filled with a crunchy outside and creamy ice cream filling; 4



Choose from:
Original Red Bean
Strawberry
Chocolate
Green Tea



BOBA TEAS

Select a flavor below; 6

Brown Sugar Latte
Thai Milk Tea

Add a topping; +1

Regular Tapioca Boba Strawberry Popping Boba Mango Popping Boba Crystal Boba







COMING SOON...

LUNCH TABLETOP KBBQ

Mon - Fri, 11am - 2pm (excludes public holidays & weekends)



LUNCH TABLETOP KBBQ

Served with seasonal ban-chan, salad, and steamed rice, with onion, zucchini, and king oyster mushroom to grill.

Small serves 2-3, Large serves 3-4

BEEF SPECIAL

Small | Large



Thin Sliced Beef Brisket



Marinated Rib Finger Meat



Premium Boneless Short Rib

PORK SPECIAL

Small | Large



Thick-Cut Pork Belly



Marinated Pork Steak



Pork Jowl

BEEF & PORK COMBO

Small | Large



Thin Sliced Beef Brisket



Beef Bulgogi



Thick-Cut Pork Belly



Marinated Pork Steak

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KBBQ PORTIONS BY THE PLATE

For tabletop grilling.

BEEF



Premium Boneless Short Rib

Gluten-free; Small 28 | Large 48



Thin Sliced Beef Brisket

Gluten-free; Small 16 | Large 28



Premium Thin Sliced Beef Short Plate

Gluten-free; Small 18 | Large 32



Premium Marinated LA Galbi

Small 21 | Large 38



Beef Bulgogi

Small 18 | Large 32



Marinated Rib Finger Meat

Small 20 | Large 36

VEGETABLES



Zucchini

Gluten-free; 4



King Oyster Mushroom

Gluten-free; 5



White Onions

Gluten-free; 4

PORK



Thick-Cut Pork Belly Gluten-free; Small 16 | Large 28



Spicy Pork Belly

Small 16 | Large 28



Marinated Pork Steak

Small 16 | Large 28



Pork Jowl

Gluten-free; Small 18 | Large 30

SIDE ORDERS



Steamed Rice

3



Korean Side Salad

5

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