



Korean BBQ, also called “**gogi-gui**” meaning “**grilled meat**,” is a popular Korean dining tradition. The meal is served with side dishes called “**banchan**,” dipping sauces, rice, and fresh vegetables.



Sesame Oil Salt & Pepper

Light & nutty; great with brisket, premium marbled beef cuts, chicken, pork, and seafood.

Brisket Sauce

Sweet & savory with a kick; pairs well with beef, brisket, pork, and shrimp.

Ssamjang

Savory-spicy Korean paste made from **doenjang** (fermented soybean paste) and **gochujang** (fermented chili paste).

A 20% gratuity will be added to parties of 6 and up. Takeout containers are available upon request. Once food has been cooked at your table, it may not be returned and will be charged accordingly. Please share any concerns with your server as soon as possible and before cooking begins. Enjoy!

SHARED PLATES

SEOUL FAVORITES



Korean Steamed Egg

Fluffy & savory egg served in a hot stone bowl; 12.00
Dairy-free, Gluten-free



Korean Steamed Egg w/ Cheese

A cheesy, fluffy and savory egg in a hot stone bowl; 14.00



Korean Corn Cheese

Sweet corn mixed with cheese, baked in a hot skillet until golden; 10.00

Popular!



Kimchi Fries w/ Ribeye Beef Bulgogi

Crispy fries loaded with kimchi & bulgogi beef, drizzled in our signature sauce; 15.00

Classic!



Japchae (Korean Glass Noodles)

Stir-fried chewy sweet potato noodles w/ beef & veg in a savory-sweet, sesame soy sauce; 15.00
Dairy-free

Fan Favorite!



Homemade Korean Fried Chicken Wings

Juicy, tender bone-in chicken wings tossed in our tangy, sweet sauce; six for 14.00, twelve for 24.00
Dairy-free

Traditional!



Tteokbokki

Chewy rice cakes in a spicy-sweet sauce with fish cake and boiled egg; 14.00
Dairy-free



Fried Mandu

Crispy Korean dumplings with a chicken and vegetables filling; eight for 12.00, sixteen for 20.00

Creamy!



Rosé Tteokbokki

Chewy rice cakes and fish cake in our creamy, spicy-sweet sauce with a boiled egg; 16.00

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.

KOREAN BBQ DINNER SETS

Available All Hours, Every Day

Small serves 2-3 guests, Large serves 4-6 guests

BEEF SPECIAL SET

Small for 78.00 | Large for 148.00

Served with:



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 with a satisfying chew; marinated to bring out its rich taste



USDA Prime Premium Boneless Short Rib

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

Gluten-free



Ribeye Beef Bulgogi

Thinly sliced & marinated; sweet, savory, and packed with flavor



Seasonal Banchan (Korean Side Dishes)



Korean Side Salad



Korean Steamed Egg

Dairy-free, Gluten-free
Add Cheese for +2.00



Korean Corn Cheese



King Oyster Mushroom



Zucchini



White Onions



Lettuce Wraps
(available upon request)



Steamed Rice
(available upon request)

Substitutions are not allowed for the Dinner Sets. 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.

Available All Hours, Every Day
Small serves 2-3 guests, Large serves 4-6 guests

PORK SPECIAL SET

Small for 68.00 | Large for 128.00

Served with:



Thick-Cut Pork Belly

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



**Marinated Pork
Collar Steak**

Sliced pork
steaks with a
light Korean
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-sweet
Korean marinade;
fatty, flavorful,
and firey



**Seasonal Banchan
(Korean Side Dishes)**



Korean Side Salad



Korean Steamed Egg

Dairy-free, Gluten-free
Add Cheese for +2.00



Korean Corn Cheese



**King Oyster
Mushroom**



Zucchini



White Onions



Lettuce Wraps
(available upon request)



Steamed Rice
(available upon request)

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Available All Hours, Every Day
Small serves 2-3 guests, Large serves 4-6 guests

BEEF & PORK SPECIAL SET

Small for 72.00 | Large for 138.00

Served with:



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 with a satisfying chew; marinated to bring out its rich taste



Marinated Pork Collar Steak

Sliced pork steaks with a light Korean marinade; savory, slightly sweet, and flavorful



Spicy Pork Belly

Pork belly coated in a spicy-sweet Korean marinade; fatty, flavorful, and fiery



**Seasonal Banchan
(Korean Side Dishes)**



Korean Side Salad



Korean Steamed Egg

Dairy-free, Gluten-free
Add Cheese for +2.00



Korean Corn Cheese



King Oyster Mushroom



Zucchini



White Onions



Lettuce Wraps
(available upon request)



Steamed Rice
(available upon request)

Substitutions are not allowed for the Dinner Sets. Please notify your server if you have any dietary needs.
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Available All Hours, Every Day
Small serves 2-3 guests, Large serves 4-6 guests

DELUXE BEEF SPECIAL SET

Small for 138.00 | Large for 258.00

Served with:



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 bone-in short ribs, marinated in a bold, sweet-savory sauce; flavorful and satisfying



Thin Sliced Beef Brisket
Gluten-free



Marinated Rib Finger Meat



USDA Prime Premium Boneless Short Rib
Gluten-free



Ribeye Beef Bulgogi



Seasonal Banchan (Korean Side Dishes)



Korean Side Salad



Korean Steamed Egg
Dairy-free, Gluten-free
Add Cheese for +2.00



Korean Corn Cheese



King Oyster Mushroom



Zucchini



White Onions



Lettuce Wraps
(available upon request)



Steamed Rice
(available upon request)

Substitutions are not allowed for the Dinner Sets. 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.

CREATE YOUR OWN KBBQ SET

Available All Hours, Every Day

88.00

1) PICK TWO APPETIZERS

Korean Corn Cheese

Korean Steamed Egg

Korean Steamed Egg w/ Cheese +2.00

Fried Mandu, 8 pieces

Kimchi Fries w/ Ribeye Beef Bulgogi +6.00

Homemade Korean Fried Chicken Wings, 6 wings +6.00

Tteokbokki +4.00

Rosé Tteokbokki +6.00

Japchae (Korean Glass Noodles) +6.00

2) SELECT FOUR MEATS

Beef

Thin Sliced Beef Brisket

Marinated Rib Finger Meat

Ribeye Beef Bulgogi

Premium Thin Sliced Beef Short Plate +6.00

Premium Marinated LA Galbi +8.00

USDA Prime Premium Boneless Short Rib +10.00



Premium Marinated LA Galbi



USDA Prime Premium Boneless Short Rib

Pork

Thick-Cut Pork Belly

Marinated Pork Collar Steak

Pork Jowl

Spicy Pork Belly

Chicken

Chicken Bulgogi

Garlic Chicken

Spicy Chicken

Seafood

Garlic Shrimp w/o Shell

Spicy Shrimp w/o Shell

All Create Your Own KBBQ Sets include:



Seasonal Banchan (Korean Side Dishes)



Korean Side Salad



King Oyster Mushroom



Zucchini



White Onions



Steamed Rice (available upon request)



Lettuce Wraps (available upon request)

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.

FROM THE KITCHEN

DOSIRAK KOREAN MEAL SET

Served with seasonal banchan,
steamed rice, fried chicken mandu, and side salad.

Select a protein choice below; 16

Chicken Bulgogi

Spicy Chicken Bulgogi

Marinated Pork Collar Steak

Spicy Pork Belly

Spicy Mixed Vegetables

Garlic Shrimp (+2)

Ribeye Beef Bulgogi (+2)

Marinated LA Galbi (+7)



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REFRESHMENTS

CHILLED DRINKS

Ice & Straws Available Upon Request; 2.00



Coca-Cola



Diet Coke



Pepsi



Dr Pepper



Sprite



Apple Juice



Sparkling Water

TEAS



Green Tea, Hot

Fresh, slightly grassy flavor, served w/ pure honey; 3.00



Barley Tea, Hot

Toasty and nutty notes, served w/ pure honey; 3.00



Korean Brown Rice Green Tea, Hot

Toasty, smooth, hint of nuttiness, served w/ pure honey; 3.00



Iced Tea

Sweet or Unsweet; 3.00

BOBA TEAS

Select a flavor below; 6.00

Milk Tea Series

Mango Milk Tea

Strawberry Milk Tea

Signature Milk Tea

Brown Sugar Milk Tea



Fruit Tea Series

Mango Green Tea

Strawberry Green Tea

Tropical Fruit Green Tea

Add a topping +1.00

Regular Tapioca Boba

Strawberry Popping Boba

Mango Popping Boba

Crystal Boba

Signature Series

Thai Tea w/ Milk Cap

Brown Sugar Latte

(caffeine-free)



KOREAN SWEETS & TREATS

SAMANCO

A fish-shaped crunchy waffle filled with an ice cream filling; 4.00



Choose one flavor:

Original Red Bean

Strawberry

Chocolate

Green Tea



SIKHYE

A traditional sweet rice dessert drink; 2.50



Available Mon - Fri, 11am - 3pm (excludes public holidays & weekends)

LUNCH TABLETOP KBBQ

Served with seasonal banchan, salad, with onion, zucchini, and king oyster mushroom to grill.

Lettuce wraps, steamed rice & banchan available upon request.

Small serves 2-3, **Large** serves 3-5

BEEF SPECIAL

Small for 54 | Large for 98



**Thin Sliced
Beef Brisket**



**Marinated Rib
Finger Meat**



**Ribeye
Beef Bulgogi**

PORK SPECIAL

Small for 48 | Large for 90



Thick-Cut Pork Belly



Marinated Pork Steak



Pork Jowl

BEEF & PORK COMBO

Small for 68 | Large for 126



**Thin Sliced
Beef Brisket**



**Ribeye
Beef Bulgogi**



Thick-Cut Pork Belly



Marinated Pork Steak

Meat selections may be substituted for another option at an additional charge, priced at the restaurant's discretion. 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.

KBBQ PORTIONS **BY THE PLATE**

BEEF

Thin Sliced Beef Brisket

Small for 16.00 | Large for 28.00

Gluten-free

Marinated Rib Finger Meat

Small for 20.00 | Large for 36.00

USDA Prime Premium Boneless Short Rib

Small for 28.00 | Large for 48.00

Gluten-free

Ribeye Beef Bulgogi

Small for 18.00 | Large for 32.00

Premium Marinated LA Galbi

Small for 21.00 | Large for 38.00

Premium Thin Sliced Beef Short Plate

Small for 18.00 | Large for 32.00

Gluten-free

PORK

Thick-Cut Pork Belly

Small for 15.00 | Large for 26.00

Marinated Pork Collar Steak

Small for 16.00 | Large for 28.00

Spicy Pork Belly

Small for 16.00 | Large for 28.00

Pork Jowl

Small for 18.00 | Large for 30.00

CHICKEN & SEAFOOD



Chicken Bulgogi

Small for 14.00
Large for 24.00



Garlic Chicken

Small for 14.00
Large for 24.00
Gluten-free



Spicy Chicken Bulgogi

Small for 14.00
Large for 24.00



Garlic Shrimp w/o Shell

Small for 15.00
Large for 26.00
Gluten-free



Spicy Shrimp w/o Shell

Small for 15.00
Large for 26.00

VEGETABLES & SIDES

Zucchini

Gluten-free; 4.00

King Oyster Mushroom

Gluten-free; 5.00

White Onions

Gluten-free; 4.00

Steamed Rice

3.00

Korean Side Salad

5.00

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