

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 "banchan," dipping sauces, rice, and fresh vegetables.

Sesame Oil Salt & Pepper

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



Ssamjang

Savory-spicy Korean paste made from doenjang (fermented soybean paste) and gochujang (fermented chili paste); perfect with pork belly, galbi, and chicken.

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. banchan is enjoyed throughout the meal.

A 20% gratuity will be added to parties of 6 or more. Takeout containers are available upon request. Once food has been placed on 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!

APPETIZERS



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 cheese, baked in a hot skillet until golden; 10



Kimchi Fries w/ Ribeye Bulgogi Beef

Crispy fries loaded with kimchi & bulgogi beef, topped with our signature sauce; 15



Japchae (Korean Glass Noodle)

Stir-fried chewy Korean sweet potato noodles w/ beef & vegetables in a savory-sweet sesame soy sauce; 15

Dairy-free



Homemade Korean Fried Chicken Wings

Juicy, tender bone-in chicken wings tossed in our tangy sauce; six wings for 14, twelve wings for 24

Dairy-free



Tteokbokki

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

Dairy-free



Rosé Tteokbokki

Chewy rice cakes and fish cake in our 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.

BEVERAGES

CHILLED DRINKS

Ice & Straws Available Upon Request | 2



Coca-Cola



Diet Coke



Pepsi



Dr Pepper



Sprite



Sunkist



Apple Juice



Sparkling Water

TEAS



Green Tea, Hot

Fresh, slightly grassy flavor, with a subtle bitterness, served w/ pure honey; 3



Barley Tea, Hot

Toasty and nutty notes, served w/ pure honey; 3



Korean Brown Rice Green Tea, Hot

Toasty and smooth with a hint of nuttiness, served w/ pure honey; 3



Iced Tea

Sweet or Unsweet; 3

DINNER TABLETOP KBBQ

Grilling meats at the table for a fun, hands-on dining experience! Each Special Combination includes our curated selection of:



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



Ribeye 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 Collar 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

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 Thin Sliced Beef Short Plate

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

Gluten-free



Premium Boneless Short Rib

Gluten-free



Ribeye Beef Bulgogi



Premium Marinated LA Galbi

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

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

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

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

KOREAN SWEETS & TREATS

DESSERT



Samanco

A Korean fish-shaped waffle filled with a crunchy outside and creamy ice cream filling, served with strawberry and chocolate syrup; 4



Choose from:
Original Red Bean
Strawberry
Chocolate
Green Tea



BOBA TEAS

Select a flavor below; 6

Brown Sugar Latte
Thai Milk Tea
Milk Mango Green Tea
Tropical Fruit Green Tea

Add a topping; +1

Regular Tapioca Boba Strawberry Popping Boba Mango Popping Boba Crystal Boba





FROM THE KITCHEN

DOSIRAK KOREAN MEAL SET

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

Select a protein choice below; 16

Chicken Bulgogi
Spicy Chicken
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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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



Ribeye **Beef Bulgogi** Small 18 | Large 32



Marinated Rib Finger Meat Small 20 | Large 36

CHICKEN



Chicken Bulgogi

Garlic Chicken Small 14 | Large 24



Spicy Chicken Small 14 | Large 24

Gluten-free; Small 14 | Large 24

PORK



Thick-Cut Pork Belly Gluten-free; Small 15 | Large 26



Spicy
Pork Belly

Small 16 | Large 28



Marinated Pork Collar Steak
Small 16 | Large 28



Pork Jowl Gluten-free; Small 18 | Large 30

SEAFOOD



Garlic Shrimp w/o Shell
Gluten-free;
Small 15 | Large 26



Spicy Shrimp w/o Shell

Small 15 | Large 26

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VEGETABLES



Zucchini

Gluten-free; 4



King Oyster Mushroom

Gluten-free; 5



White Onions

Gluten-free; 4

SIDE ORDERS



Steamed Rice

3



Korean Side Salad

5

COMING SOON...