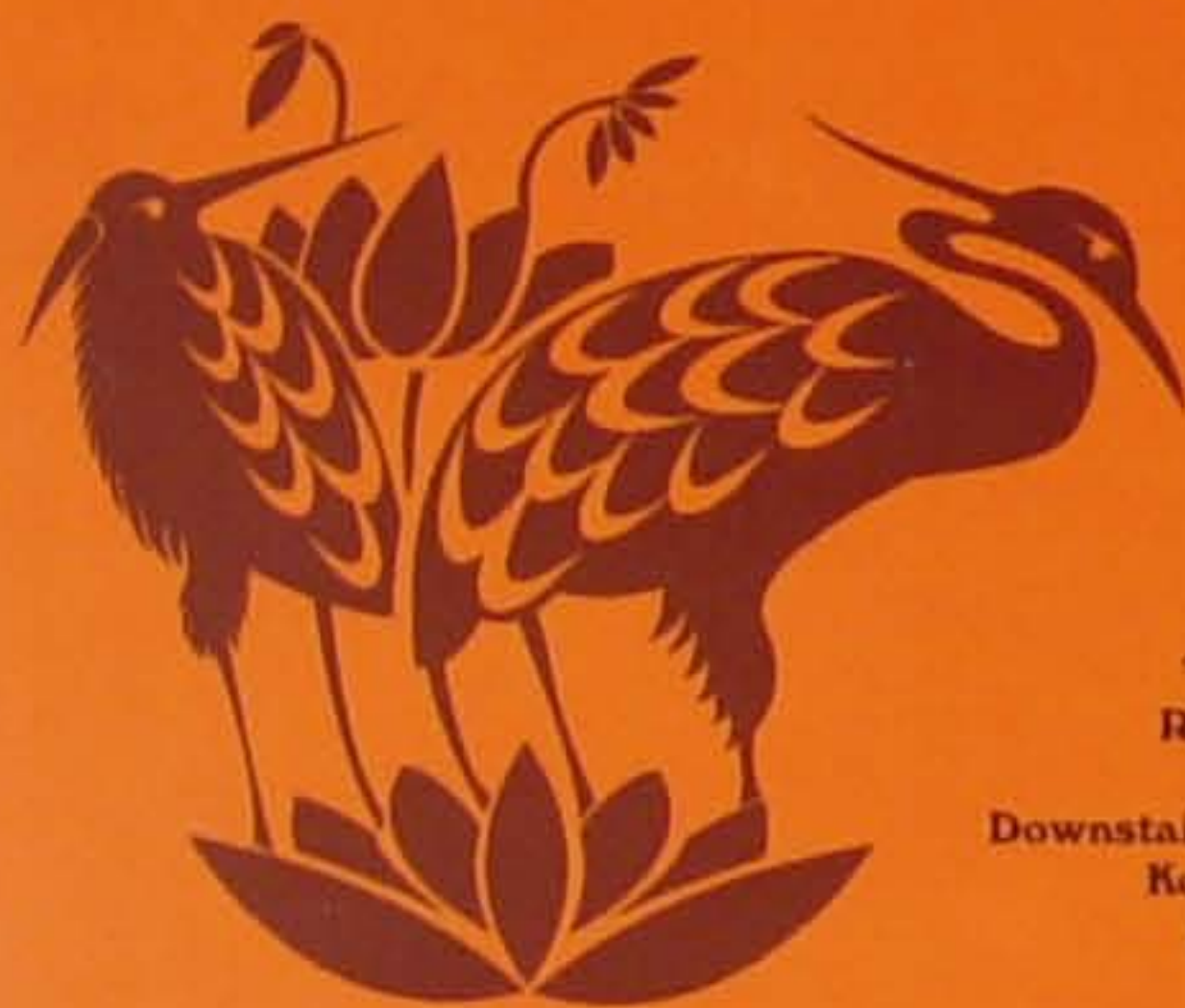




江西會館
Kang Suh Restaurant
SINCE 1988



"This is the most accessible of the Korean Restaurants in the small Korea town locally Known as Sam Ship Iga(32nd St.). Downstairs is a sushi bar, upstairs a huge menu of delicious Korean dishes. Two things make this special: it's open 24 hours and you grill your own food over live charcoal at the table..."
N.Y. Times Restaurant Guide, 2000

"I find myself going back again to Kang Suh, a large, plain restaurant in Manhattan with a voluminous menu. They may not use the best-quality beef, but I am unable to resist a restaurant where men walk around with boxes filled with live coals, ready to bring you fire at a moment's notice..."

The New York Times, Weekend, /Ruth Reichl
March 29, 1996

"Best Family-Style Restaurant
The Best of Manhattan's 96"
New York Press

"Award of Distinction
2001 New York City Restaurants"
Zagat Survey



"Open the door of Kang Suh and you are immediately assaulted by the smell of chilies, charcoal and garlic. sit down and your table is instantly covered with bowls of savory pickled vegetables and spicy seafood..."
The New York Times / Restaurant Guide 2000 / Ruth Reichl

"When you walk in to the room,
Your first impression is warmth and laughter.
All around the restaurant, people are huddled over grills, drinking and talking and gesturing wildly as great guests of fragrant steam go billowing toward the ceiling..."
The New York Times / Ruth Reichl (Oct.22,1993)



Chef's Suggestion 廚房長推薦料理

(CHUEU TANG)

--- Hot and spicy mud fish stew
assorted vegetables.

(NEUTARI DAK GOOKBOB)

- Hot and spicy chicken stew
- Assorted vegetable and mushroom

우리 전통의 맛과 조식의 습기가 담겨 있는 한국 정통의 미각을 선사합니다. 전통적인 궁중 요리에서부터 일품요리, 계절별 특미요리, 신선한 무궁해 건감식 요리에 이르기까지 정성스럽게 준비하였습니다. 정갈한 요리, 세심한 서비스와 함께 즐겁고 뜻 깊은 자리가 되시길 희망합니다.

Kangsuh restaurant offers you an opportunity to enjoy the beauty of Korean traditional food; from appetizers and soups, through main dishes of meats, seafood and a wide variety of wholesome food, to exotic desserts and beverages, you will savor the same dining experiences

カンスーレストランは伝統ある韓国の食文化の美をお客様に提供します。
前菜やスープから、お肉やシーフードを使った幅広くバラエティーに
富んだメインディッシュ、そしてエキゾチックなデザートとお飲み物
まで、どうぞごゆっくりご賞味下さい。

江西會館給予您，一個享受色香味俱全的傳統韓國美食的機會，從開胃小菜和湯品，到肉類海鮮等主要菜餚以及異國風味的甜點，和飲料，您，將從中體驗到真正韓國人用膳的那種享受。

Table D'Hotel 定食

貴族の食卓 韓国皇家套餐

The history and diversity of Korean Royal Cuisine is presented by Kangshik Hwang Jeongshik, which was dishes are as follows.

죽 또는 물김치 Jook or Mool Kimchi
Porridge or Jook (죽) 김치(泡菜). 生熟均可. 胃腸弱, 消化不良

모듬야채 Modicum Yachae
Assorted vegetable 雜菜의 總稱 什錦菜

홍어부침 Hongah Muchim
Skate fish salad seasoned with hot spices 스테이스파이어샐러드 (1인분 1200원)

잡채 *Japchae* (잡채는 (牛肉之野菜(肉類野菜)로 볶음 요리) 雜菜(雜菜)의 肉類野菜(肉類野菜)로 볶음 요리)
Japchae (Thick noodles fried with vegetables and beef seasoned in soy sauce)

버섯볶음 Burot Bokkeum
Fried mushroom / 炒香菇 1000원

재육보쌈 Jaryeok Bosam
Roasted pork plate served with cabbage

삼색전 Samseokjeon
Three-colored rice cake with red, yellow, and green fillings

참치구이 Chapsal Gwi
Grilled fresh, sliced beef with abalone (참치와 함께 구워지는 굴). 鮮魚(참치)를 얇게 썰어서 구운 요리. 1950년대부터 시작된 요리로, 주로 여름철에 즐겨 먹는다.

식사는 만가점식에서 선택하십시오 For main-course, select one of options in No. 12



清蒸牛排套餐 カルピジン定食

갈비찜 • 냉면 • 반찬(김치, 명태찜, 연근 조림, 오이소세기, 생선 전, 국물 김치, 과일)

Malbichim(stewed beef ribs) + Nangmyun(buckwheat noodles in cold beef broth or spicy marinated sauce) + Banchan(side dishes: kimchi, steamed corbina with hot soy sauce, a lotus root boiled in sweet soy sauce, cucumber kimchi, fried eggs covered codfish, juicy kimchi) + Fruits

カルピジン(牛バラ肉のスープ)、冷麺、キムチ各種、蒸しコルビナ、
はちまの根の林檎油、きゅうりの漬物、魚の揚げ物、アム、

附図 辣泡菜 蒸烏魚 梨汁蓮藕 青瓜泡菜 炸鱈魚蛋餅 水浸泡菜 水果

自製麵條、特製蔬菜雞腿魚

계절에 따라 음식 종류가 바뀔 수 있습니다. Our menu may vary in each season. 菜譜隨季節而變

庶民の食卓 韓国民家餐

Partners With Common

원잠찌게 • 밥 • 제철반찬

Enshi-jangjag (野菜の味噌湯スープ)、ご飯と半割の漬菜
類は、この日から、この日まで毎日食べる。(味噌湯)

소으로 담그 조식(조식)에 특 쓰는 찢고추의 맛

Original taste of Chinese peppers, served with home made traditional deep-frying sauce.
C79427W43 2019.04.15.05

얼무호박찌게 + 밥 + 계란빈치
This stew of radish and squash + rice + ...

人形とかげちやのオットレチュー、こねと手紙の結晶
高野寛のオットレチュー、韓国スパイス風味

상큼한 두가지 채소를 시원 맛 그대로 양념 건 맞추어 끓여내는 화게
Hot stir of fresh vegetables, seasoned in Korea-originated spices

附錄一：本會與國家圖書館合作計畫



燗鹹黃花魚及豆類湯 チョキクイ定食

조각구이 + 된장찌개 + 반찬(김치, 마약구이, 국물 김치, 계장, 도라지) + 과일

Choki (nutritional salted croaker) + Dwenjang Chigae (bean paste
casserole with vegetables) + Banchan (side dishes: kimchi,
codonopsis lanceolate, juicy kimchi, crab preserved in soy sauce,
a broad bellflower) + Fruits

チョキクイ（いしもちの塩焼き）、
豆腐とかぼちゃと玉ねぎの煮し焼き鍋、キムチ各種、カニの醤油漬け、
キキョウの漬け物、フルーツ

用途 泡菜 水浸泡菜 醬汁蟹肉 桔梗 水果 豆腐南瓜砂

Kangshu Restaurant 5/20

샐러드 SALAD サラダ 沙拉



2-1. 강서샐러드 Kang Suh Salad \$4.99
Assorted fresh vegetables with our special homemade ginger dressing
新鮮野菜と自家製ジンジャー dressing 特製自家製姜汁調味新鮮野菜



2-2. 미역샐러드 Miyuk Salad \$4.99
Fresh green seaweed marinated in soy sauce
ひじきサラダ 醬汁新鮮綠海苔

2-3. 새우, 아보카도샐러드
Saewoo and Avocado Salad \$6.99
Fresh avocados, shrimp, and vegetables with ginger dressing
海苔, 아보카도, 새우와 야채와 함께 특제 양념장
新鮮鮑魚 蝦及蔬菜薑汁調味

2-4. 게맛살샐러드 Gae Salad \$5.99
Crab meat Salad
게맛살 샐러드 蟹肉

2-5. 해초샐러드 Haecho Salad \$4.99
Cooked seaweed Salad
わかめの鹹味えん 海苔及蔬菜

국 Soup スープ 湯類



3-1. 일본된장국 Miso Gook \$2.99
Soy bean paste soup
味噌汁 豆腐湯



3-2. 조개국 Jogae Gook \$4.99
A light soup with fresh clams
조개국 蛤蜊湯

3-3. 미역국 Miyuk Gook \$3.99
Seaweed soup with sliced beef
미역국 海苔湯

3-4. 만두국 Mando Gook \$3.99
Traditional Korean dumpling soup
만두국 餃子湯

죽 JOOK / Porridge お粥 粥



4-1. 전복죽 Junbok Jook \$12.95
Avalone and rice porridge
전복죽 鮑魚粥

4-2. 버섯굴죽 Buhso Gul Jook \$11.95
Fresh oyster and mushroom porridge
버섯굴죽 鮮菇鮑魚粥

4-3. 깨죽 Gae Jook \$10.95
Sesame porridge
깨죽 芝麻粥

4-4. 야채 죽 Yachae Jook \$10.95
Fresh vegetables porridge
야채죽 新鮮野菜의粥 野菜粥



40-1. 찜만두 Kyoja \$5.99
Steamed dumpling 蒸餃子 蒸餃子



40-2. 군만두 Mando Gui \$5.99
Boiled dumpling 煮餃子 煮餃子



40-3. 잡채 Japchae \$8.99
Stir-fried vermicelli noodles, vegetables and meat
잡채 炒麵 炒麵



40-4. 새우튀김 Saewoo Tuikim R\$14.95
Fried shrimp 炸蝦 炸蝦



40-5. 생선초밥 Sushi 5 pcs \$11.95
Sushi 壽司 壽司



40-6. 생선회 Sashimi 12pcs \$15.95
Sashimi 生魚片 生魚片



40-7. 슈마이 Shumai \$5.99
Steamed shrimp dumplings 蒸蝦餃 蒸蝦餃



40-8. 초무침 Cho Muchim \$5.50
Vegetables with vinegar dressing and shell fish
초무침 蔬菜醋醬 蔬菜醋醬



40-9. 새우초무침 Saewoo Cho Muchim \$6.95
Boiled shrimp dipped in seasonal sauce 煮蝦 煮蝦

40-10. 야끼도리 Yakidori \$7.95
Skewered chicken and vegetables broiled with teriyaki sauce 串燒 串燒

40-11. 소고기말이 Negimaki \$7.95
Thinly sliced beef rolled with scallions and vegetables 牛肉卷 牛肉卷

전 JEON / Pancake



41-1. 파전 Pa Jeon \$14.99
Scallion pancake stir-fried with egg and shellfish 蔥油餅 蔥油餅



41-2. 김치전 Kimchi Jeon \$13.99
Kimchi Pancake 泡菜餅 泡菜餅



41-3. 굴파전 Gool Pa Jeon \$15.99
Oyster pancake stir-fried with egg and scallions 牡蠣餅 牡蠣餅



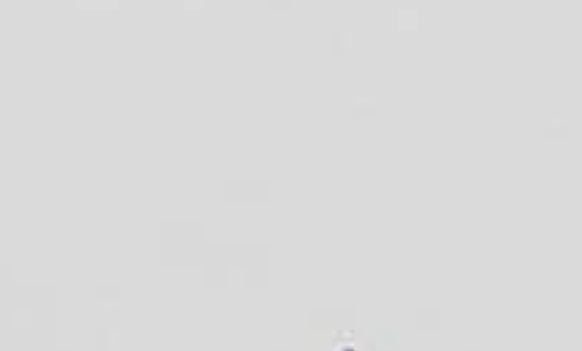
41-4. 해물파전 Haemool Pa Jeon \$15.99
Seafood pancake stir-fried with egg 海鮮餅 海鮮餅



41-5. 생선전 Saengsun Jeon \$14.99
One-bite size codfish pancake stir-fried with egg 鱈魚餅 鱈魚餅



41-6. 고추전 Gochoo Jeon \$14.99
Pan fried pepper filled with pork 辣子餅 辣子餅



41-7. 모듬전 Modeum Jeon \$24.99
Combination of one-bite size pancakes stir-fried with egg, cod fish fillet, sirloin, shrimp and squash
모듬전 多種餅 多種餅



41-8. 감자전 Kamja Jeon \$13.99
Pan fried potato flour dough 薯餅 薯餅

스타터 메뉴 Starter サイドメニュー 首道菜

구이류 Gui/The Broiled Dishes 焼物

- 50-1. 조기구이 Jogi Gui.....\$15.99
Broiled yellow fish seasoned with salt 이시치의塩焼き 鹽烤黃花魚
- 50-2. 콩치구이 Kongchi Gui.....\$13.99
Broiled pacific saury seasoned with salt サバの塩焼き 鹽烤馬鮫魚
- 50-3. 연어구이 Yeonuh Gui.....\$15.99
Broiled salmon seasoned with salt サ케の塩焼き 鹽烤三文魚
- 50-4. 삼치구이 Samchi Gui.....\$14.99
Broiled boneless king fish seasoned with salt 骨無しさわらの塩焼き 鹽烤無骨人魚
- 50-5. 장어구이 Janguh Gui.....\$18.95
Broiled eel with hot special sauce 와나비의スペシャルホットソース焼き 鹽烤鱈魚



50-4



51-1



51-3



51-4



51-7



51-9



51-11



51-14

즉석 구이류 B.B.Q 鉄板焼き 焼

- 51-1. 갈비 Kalbi.....\$19.99
Grilled boneless short ribs marinated in soy sauce 칼비 醃醬短骨醬汁小牛排
- 51-2. 생갈비 Saeng Kalbi.....\$19.99
Grilled prime boneless short ribs 칼비소스無し 醃醬精選無骨小牛排
- 51-3. 불고기 Bulgoki.....\$18.99
Grilled tender prime rib-eye marinated in soy sauce 불고기 (柔らかい牛バラ焼肉) 醃醬精選嫩牛排
- 51-4. 주물럭 Chumooluck.....\$19.99
Grilled prime rib steak marinated in soy sauce 牛バラ 醃醬嫩選牛排
- 51-5. 등심구이 Deungshim Gui.....\$19.99
Grilled sirloin steak サーロインのホット&スパイスソース 醃醬精選嫩牛排
- 51-6. 차돌배기구이 Chadolbaki Gui.....\$18.99
Grilled beef briskets 牛胸肉のごま油&塩焼き 醃醬芝麻牛胸肉
- 51-7. 혀밀구이 Hyomit Gui.....\$18.99
Grilled thin slices of ox-tongue 牛たんのごま油&塩焼き 醃醬芝麻牛舌片
- 51-8. 삼겹살구이 Samkyupsal Gui.....\$18.99
Grilled slices of pork 豚の薄切りのごま油&塩焼き 醃醬芝麻豬腩肉片
- 51-9. 닭구이 Dak Gui.....\$18.99
Grilled boneless sliced chicken 骨無し薄切り鶏肉 醃醬無骨雞片
- 51-10. 제육구이 Jeyook Gui.....\$18.99
Grilled sliced pork strips marinated in spicy soy sauce 豚肉の細切りのスパイスソース 醃醬醬汁豬肉絲
- 51-11. 새우구이 Saewoo Gui.....\$18.99
Grilled shrimp エビ 醃醬鮮蝦
- 51-12. 오징어구이 Ohjingu Gui.....\$18.99
Grilled squid with hot and spicy sauce イカのホット&スパイスソース 醃醬醬汁墨魚
- 51-13. 표고버섯구이 Pyoko Busut Gui.....\$18.99
Grilled shiitake シイタケ焼 醃醬蘑菇
- 51-14. 야채구이 Yache Gui.....\$18.99
Grilled vegetables 野菜 醃醬蔬菜

데리야끼 Teriyaki 照焼き 鐵板焼

- 52-1. 비프데리야끼 Beef Teriyaki.....\$16.95
Broiled beef with teriyaki sauce ビーフ照焼き 鐵板牛肉
- 52-2. 치킨데리야끼 Chicken Teriyaki.....\$16.95
Broiled chicken with teriyaki sauce チキン照焼き 鐵板雞肉
- 52-3. 연어데리야끼 Salmon Teriyaki.....\$16.95
Broiled salmon with teriyaki sauce 鮭照焼き 鐵板三文魚
- 52-4. 새우데리야끼 Shrimp Teriyaki.....\$17.95
Broiled shrimp with teriyaki sauce エビ照焼き 醃醬醬汁鐵板蝦



52-1



52-5



53-1

전골류 CHONGOL / Korean Style Chowder 韓國風なべ

- 53-1. 버섯국수전골 Busot Chongol.....\$38.95
Mushrooms(champignon, shiitake, agaric etc.) chowder with crab meat, beef and noodlesきのこ (シジャンピオン、シイタケ、ハラタケ等)のシチュー、カニ、牛肉、麺入り 醃醬紅椒牛肉麵
- 53-2. 곱창전골 Gopchang Chongol.....\$34.95
Beef tripe and intestine chowder with noodles and vegetables seasoned in spicy red pepper sauce 牛の胃腸と野菜のとうがらしシールド 紅椒牛雜麵
- 53-3. 해물전골 Haemool Chongol.....\$40.95
Assorted seafood chowder with noodles and vegetables seasoned in spicy red pepper sauceシーフードと野菜のとうがらしシールド 紅椒海鮮麵
- 53-4. 흑염소전골 Heuk Yumso Chongol.....\$35.95
Black goat meat chowder with noodles and vegetables seasoned in chopped sesame leaves, spicy red pepper sauce 黒やぎの肉煮こみと野菜のスパイスとうがらしシールド 醃醬黑山羊



53-1



53-5



53-1



53-2

조림류 CHORIM / Korean Style hard-boiled food 韓國風煮物 炖類

- 54-1. 고등어조림 Godeunguh Chorim.....\$17.95
Mackerel hard-boiled in soy sauce サバの煮物 鹽烤馬鮫魚
- 54-2. 은대구조림 Euntaegu Chorim.....\$19.95
Silver codfish hard-boiled in soy sauce タラの煮物 鹽烤銀鱈魚
- 54-3. 갈치조림 Kalchi Chorim.....\$17.95
Half-tail hard-boiled in soy sauce 타치우오의煮物 鹽烤帶魚



53-6

일품요리

一品料理 A la Carte 特色菜

55-1. 낙지볶음 Nakji Bokeum.....\$15.95

Pan broiled octopus seasoned in red pepper paste 타코의 톱글라시 볶음 요리 (조리법)

55-2. 느타리소고기볶음 Nuetari Sokoki Bokeum.....\$15.95

Pan broiled agaric and beef 牛肉とハラタケの焼肉 요리 (조리법)

55-3. 제육볶음 Jaeyook Bokeum.....\$14.95

Pan broiled pork seasoned in red pepper paste 豚肉のとうがらし焼肉 요리 (조리법)

55-4. 오징어볶음 Ohjingu Bokeum.....\$13.95

Pan broiled squid with stir-fry kimchi seasoned in red pepper paste, served with noodles on a hot plate
イカと辛味チヂミのとうがらし焼肉とヌードル 요리 (조리법)

55-5. 김치볶음 Kimchi Bokeum.....\$12.95

Pan broiled kimchi with seasoned in red pepper paste, chopped pork 辛味チヂミと豚肉の焼肉 요리 (조리법)

55-6. 떡볶이 Tockbokyi.....\$11.95

Pan broiled sliced rice cake with red pepper paste もちのとうがらし焼肉 요리 (조리법)

55-7. 탕수육 Tangsooyook.....\$16.95

Deep fried beef (pork) with sweet and sour sauce 牛肉の (又は豚肉) 揚げ物のあま辛ソース 요리 (조리법)

55-8. 간판새우 Kanpung Saewoo.....\$17.95

Deep fried shrimp with sweet and hot pepper, garlic sauce 海老の甘辛にんにくチリソース 요리 (조리법)

55-9. 잡채 Japchae.....\$15.95

Korean starch noodles fried with vegetables and beef seasoned in soy sauce 韓国蕎麦と野菜と牛肉のしょうゆ炒め 요리 (조리법)

55-10. 육회 Yook Hwe.....\$17.95

Shredded raw beef in seasoned sesame oil with egg yolk 生牛肉のゴマ油と卵黄み入れ 요리 (조리법)

55-11. 우족접시 Woojok.....\$15.95

Boiled ox-foot plate served with vinegar soy sauce 煮牛の足と酢醤油 요리 (조리법)

55-12. 제육보쌈 Jaeyuk Bossam.....\$18.95

Boiled pork plate served with cabbage leaf 豚肉のチヂミロール 요리 (조리법)

55-13. 아구찜 Ahkoo Chim.....\$21.95

Steamed monk fish marinated in red pepper paste served with various vegetables アンコウのとうがらし蒸しと野菜 요리 (조리법)

55-14. 대구머리찜 Muhri Chim.....\$17.95

Fried codfish head marinated in red pepper paste served with various vegetables たらこ頭のとうがらし蒸しと野菜 요리 (조리법)

55-15. 해물모듬찜 Haemool Modeum Chim.....\$30.95

Assorted steamed seafood 海鮮の盛り合わせ 요리 (조리법)

55-16. 마라우육 Mala Wuyuk.....\$16.95

Fried beef with Mala Sauce 牛肉のマラソース 요리 (조리법)

55-17. 로스편채 Rospyunchae.....\$19.95

Thinly sliced rare roast beef with radish, sesame leaves and other various kinds of vegetables 薄切りローストビーフと野菜 요리 (조리법)

55-18. 홍어회 Honguh Hwe.....\$15.95

Skate-raw fish marinated in hot sauce エイのさしみとホットソース 요리 (조리법)

55-19. 기골라기 Kigolaki.....\$17.95

Boneless chicken with red pepper, Welsh onion, onion, cucumber, garlic 骨無し鶏肉ととうがらし 요리 (조리법)

55-20. 양지수육 Yangji Sooyook.....\$19.95

Boiled brisket of beef 煮アタりの牛肉 요리 (조리법)



55-8



55



55



55-16



55-17

Kangsh Restaurant 10/20

일품요리

一品料理 A la Carte 特色菜

대식류

Vegetables 野菜 蔬菜類

56-1. 양념두부 Yangnyum Dooboo.....\$15.95

Seasoned bean curd 味付け豆腐 요리 (조리법)

56-2. 버섯튀김 Busot Tuikim.....\$15.95

Fried mushroom キノコの揚げ物 요리 (조리법)

56-3. 나물비빔밥 Namul Bibimbob.....\$10.95

Cooked potherbs on rice served with lechojang (red pepper paste) 人気の韓国風、野菜とホットソースの盛り合わせ 요리 (조리법)

56-4. 야채볶음밥 Yachae Bokeumbob.....\$10.95

Fried assorted vegetables and rice 野菜の揚げ物の盛り合わせ 요리 (조리법)

56-5. 야채튀김 Yachae Tuikim.....\$14.95

Deep-fried assorted vegetables 野菜の揚げ物の盛り合わせ 요리 (조리법)



56-4



56-5

식사류

Entrees 메인코스 主餐

탕류 및 찜류

TANG and JIGAE / Stew and Casserole 汁もの 燗・砂鍋

61-1. 설렁탕 Suhlung Tang.....\$7.95

Long-simmered beef broth with beef briskets, rice and noodles 牛脚肉の煮込み、ご飯、ヌードル 요리 (조리법)

61-2. 우족탕 Woojok Tang.....\$9.95

Soup of long simmered ox-feet served with rice (extra boiled ox-foot on the side) 煮牛の足の煮込みスープとご飯 요리 (조리법)

61-3. 꼬리탕 Kori Tang.....\$9.95

Soup of long simmered ox-tails with rice (extra boiled ox-tails on the side) 煮牛の尾の煮込みスープとご飯 요리 (조리법)

61-4. 도가니탕 Dokani Tang.....\$9.95

Soup of long simmered ox-knees served with rice (extra boiled ox-knees on the side) 煮牛の膝の煮込みスープとご飯 요리 (조리법)

61-5. 갈비탕 Kalbi Tang.....\$10.95

Short ribs and noodles, scallions in beef broth バラ肉とねぎのヌードルスープ 요리 (조리법)

61-6. 매운갈비탕 Maewoon Kalbi Tang.....\$11.95

Short ribs in spicy beef broth バラ肉のスパイス牛肉スープ 요리 (조리법)



61-5

Kangsh Restaurant 11/20

식사류

Entrees

밥류 BOB/Rice ご飯もの 飯類

62-1. 비빔밥 Bibim Bob.....\$10.95

A bowl of rice with assorted vegetables, ground beef and fried egg, served with kochojang (red pepper paste) on the side.
비빔밥 (野菜, 牛肉, 碎肉, とうがらしペースト, 卵) 牛ふとん밥 (牛ふとんと牛肉の炒め) 牛ふとん밥 (牛ふとんと牛肉の炒め)

62-2. 김치볶음밥 Kimchi Bokeum Bob.....\$10.95

Pan fried rice with kimchi and pork 牛ふとんと豚肉の炒飯

62-3. 곱돌비빔밥 Gopdol Bibim Bob.....\$11.95

Rice on a hot stoneware pot, with assorted vegetables and ground beef, served with kochojang (red pepper paste) on the side fried egg.
野菜のビビンバ (野菜の上に牛肉, 牛挽肉, 野菜, 卵, とうがらしペースト) 牛ふとん밥 (牛ふとんと牛肉の炒め)

62-4. 해물돌솥비빔밥 Haemool Dolsot Bibim Bob.....\$11.95

Rice on a hot stoneware pot, with assorted seafood and vegetables, fried egg, served with kochojang (red pepper paste) on the side.
野菜とシーフードのビビンバ (野菜の上にシーフード, 卵, とうがらしペースト) 海鮮丼 (海鮮丼)

62-5. 육회비빔밥 Yookhwe Bibim Bob.....\$15.95

Shredded raw beef marinated in sesame oil and vegetables over rice.
牛生肉の切り身と野菜のビビンバ (牛生肉の切り身と野菜のビビンバ)

62-6. 회덮밥 Hwe Dup Bob.....\$16.95

Assorted chopped raw fish marinated in sesame oil and vegetables over rice, served with cho kochojang (mixture of vinegar and red pepper paste) 魚生丼 (魚生丼)

62-7. 장어덮밥 Janguh Dup Bob.....\$18.95

Broiled eel over steamed rice 鰻丼 (鰻丼)

면류

MYUN / Noodles 麺類 麵類

63-1. 냉면 Naeng Myun.....\$10.95

Buckwheat noodles in a cold beef broth.
冷麺 (冷麺)

63-2. 비빔냉면 Bibim Naeng Myun.....\$11.95

Buckwheat noodles, sliced meat and vegetables with hot sauce.
冷麺 (冷麺)

63-3. 회냉면 Hwe Naeng Myun.....\$12.95

Buckwheat noodles, skate fish and vegetables with hot special sauce.
冷麺 (冷麺)

63-4. 냉면사리 Naeng Myun Sari.....\$4.95

Buckwheat noodles (Extra order to Naeng Myun).
冷麺 (冷麺)

63-5. 비빔사리 Bibim Sari.....\$5.95

Buckwheat noodles (Extra order to Bibim Naeng Myun).
冷麺 (冷麺)

63-6. 소면 Noodles.....\$8.95

Thin noodle soup 冷麺 (冷麺)

63-7. 튀김우동 Twikim Udong.....\$9.95

Noodles with fried shrimp in assorted seafood broth.
冷麺 (冷麺)

63-8. 냄비우동 Nambi Udong.....\$9.95

Noodles with seafood in assorted seafood broth.
冷麺 (冷麺)



62-1



62-3



62-4



62-5



62-6



62-7

생선초밥고 생선회

Sushi & Sashimi 寿司&さしみ 壽司 魚生

생선초밥 Sushi 寿司 壽司

71-1. Regular.....\$17.95

71-2. Deluxe.....\$27.95

71-3. Special.....\$47.95

생선회 Sashimi さしみ 魚生

72-1. Regular.....\$32.95

72-2. Deluxe.....\$47.95

72-3. Special.....\$61.95

73. 스시와 사시미 Sushi and Sashimi Combination.....\$45.95

스시롤

Sushi Roll 巻き物 壽司卷

74-1. 지라시 Jirashi ちらし.....\$18.00

Variety of raw fish over vinegar rice 刺身 (刺身)

74-2. 떼까돈 Tekka Ton 鉄火丼.....\$19.95

Tuna and seaweed in rice bowl 鉄火丼 (鉄火丼)

74-1. 김밥 Futo Maki 太巻き.....\$12.95

Variety of vegetables and egg with seasonal rice rolled in dried seaweed 太巻き (太巻き)

74-2. 참치말이 Tekka Maki 鉄火巻.....\$5.50

Vinegar and mustard tuna with rice rolled in laver 鉄火巻 (鉄火巻)

74-3. 참치와 오이말이 Tekkyu Maki.....\$5.95

Tuna, cucumber and rice rolled in laver 鉄火巻 (鉄火巻)

74-4. 장어말이 Unagi Roll うなぎ.....\$6.50

Eel and rice rolled in laver 鰻 (鰻)

74-5. 오이말이 Cucumber Roll きゅうり.....\$4.25

Cucumber and rice rolled in laver キュウリ (キュウリ)

74-6. 연어말이 Salmon Roll さけ.....\$4.95

Salmon and rice rolled in laver 三文魚 (三文魚)

74-7. 연어껍질말이 Salmon Skin Roll さけかわ.....\$5.50

Salmon skin, scallion and rice rolled in laver 三文魚 (三文魚)

74-8. 방어말이 Hamachi Roll はまち.....\$6.00

Yellow tail, scallion and rice rolled in laver 鰻 (鰻)

74-9. 매운 참치말이 Spicy Tuna Roll.....\$5.95

Tuna, scallion roll with spicy sauce 鉄火巻 (鉄火巻)

74-10. 매운 연어말이 Spicy Salmon Roll.....\$5.95

Salmon, scallion roll with spicy sauce 三文魚 (三文魚)

74-11. 매운 방어말이 Spicy Hamachi Roll.....\$6.50

Yellow tail, scallion roll with spicy sauce 三文魚 (三文魚)

74-12. 양채말이 Yache Roll.....\$5.00

Assorted vegetables, scallion roll with spicy sauce 鉄火巻 (鉄火巻)



71-1



71-2



71-3



72-1



72-2



72-3

스시롤 Sushi Roll 巻き物 壽司卷

- 74-13. 캘리포니아말이 California Roll.....\$4.95
 カルフォルニアロール 蟹肉・蟹肉 鰻魚 黄瓜
 74-14. 맨하탄말이 Manhattan Roll.....\$4.95
 マンハッタンロール 蟹肉・蟹肉 鰻魚 黄瓜
 74-15. 알래스카말이 Alaska Roll.....\$4.95
 アラスカロール 阿拉斯加蟹・三文魚 黄瓜 鰻魚
 74-16. 보스턴말이 Boston Roll.....\$4.95
 ボストンロール 波士頓蟹・三文魚 黄瓜 鰻魚
 74-17. 필라델피아말이 Philadelphia Roll.....\$4.95
 フィラデルフィアロール 蟹肉・蟹肉 鰻魚 黄瓜
 74-18. 새우튀김말이 Shrimp Tempura Roll.....\$5.50
 エビでんぷらロール 蝦卷



74-13



74-17



74-14



75-1



75-2

스페셜롤 Special Roll スペシャル巻き 特別卷

- 75-1. 스파이더말이 Spider Roll.....\$15.95
 Deep fried soft shell crab, avocado, cucumber, tobiko with special sauce 스파이더롤 蜘蛛蟹・蟹肉 鰻魚 黄瓜 鰻魚
 75-2. 무지개말이 Rainbow Roll.....\$14.95
 Tobiko, cucumber, egg, and various fish fillet. 레인보롤 彩虹卷・多刺
 75-3. 드래곤말이 Dragon Roll.....\$15.95
 Avocado, eel, cucumber with special sauce. 드래곤롤 龍卷・鰻魚 鰻魚 黄瓜
 75-4. 강서말이 Kangsuh Roll.....\$14.95
 Yellowtail, tuna, salmon, eel, crab meat, tobiko with special sauce. 칸스롤 康蘇卷・鰻魚 鰻魚 三文魚 鰻魚 蟹肉
 75-5. 32가말이 32nd St. Roll.....\$14.95
 Tobiko, crunch, Japanese pear, eel with special sauce. 32nd 스트리트롤 第三十二街卷・鰻魚 鰻魚 日本梨
 75-6. 브로드웨이말이 Broadway Roll.....\$14.95
 Crab meat, avocado, cucumber, tobiko, salmon with green tobiko. 브로드웨이롤 百老匯卷・三文魚 蟹肉 鰻魚 黄瓜 鰻魚
 75-7. 뫼스애비뉴말이 5th Ave. Roll.....\$14.95
 Crunch, Japanese pear with white tuna. 뫼스애비뉴롤 第五大道卷・鰻魚 鰻魚 日本梨 白吞拿魚
 75-8. 미드타운말이 Midtown Roll.....\$14.95
 Crunch, Japanese pear with white tuna. 미드타운롤 中城卷・鰻魚 鰻魚 日本梨 白吞拿魚

Any kinds of hand roll available 各式各樣的手卷

Kang-shik Restaurant 16/20

스시 Sushi A La Carte 寿司アラカルテ 壽司

- 76-1. 게 Kani/Crab.....\$2.99
 かに 蟹肉
 76-2. 계란 Tamago/Egg.....\$2.99
 たまご 蛋
 76-3. 참치 Maguro/Tuna.....\$3.25
 まぐろ 吞拿魚
 76-4. 광어 Hirame/Fluke.....\$3.25
 ひらめ 比目魚
 76-5. 연어 Sake/Salmon.....\$3.25
 さけ 三文魚
 76-6. 새우 Ebi/Shrimp.....\$3.25
 えび 蝦
 76-7. 오징어 Ika/Squid.....\$3.50
 いか 墨魚
 76-8. 문어 Tako/Octopus.....\$3.75
 たこ 章魚
 76-9. 고등어 Saba/Mackerel.....\$3.25
 さば 馬鮫魚
 76-10. 방어 Hamachi/Yellow Tail.....\$3.99
 はまち 鰻魚
 76-11. 장어 Unagi/Eel.....\$3.99
 うなぎ 鰻魚
 76-12. 봉장어 Anago/Pacific Eel.....\$3.99
 あなご 太平洋鰻魚
 76-13. 성게알 Uni/Sea Urchin.....\$4.50
 うに 海膽
 76-14. 연어알 Ikura/Salmon Roe.....\$3.99
 いくら 文魚卵
 76-15. 조개 Mirugai/Giant Clam.....\$4.50
 미루개 大蛤



75-3



75-4



75-5



75-6



75-7

Kang-shik Restaurant 17/20

デザート
Dessert デザート 甜品

81-1. 녹차아이스크림 Green Tea Ice Cream.....
抹茶アイスクリーム 抹茶雪糕

81-2. 단팥아이스크림 Red Bean Ice Cream.....
赤豆アイスクリーム 紅豆雪糕

81-3. 바닐라아이스크림 Vanilla Ice Cream.....
バニラアイスクリーム 范利拿雪糕

81-4. 생강아이스크림 Ginger Ice Cream.....
ジンジャーアイスクリーム 薑汁雪糕

81-5. 식혜 Sikhye.....
a sweet traditional Korean drink made from fermented rice.
식혜(식혜) 食醪(食醪) 食醪(食醪) 食醪(食醪)

81-6. 인삼차 Insam (Korean Ginseng) Tea.....
人蔘茶

81-7. 녹차 Green Tea.....
綠茶

음료
Beverage 飲品
소주
Soju 韓國燒酎 燒酒

91-1. 진로 Jinro ジンロ 金柔

91-2. 보해 Bohae 宝海 寶海

91-3. 참이슬 Chamisul チャムイスル 蟬依婉

91-4. 그린 Green グリーン 格林

91-5. 백세주 Baeksejoo 百歲酒 白參酒

정종
Sake 日本酒

92-1. 도꾸리 Tokuri 小(とっくり) 杜酷日

92-2. 주전자 Joochunja 大 九春家

92-3. 청하 Chunggha チョンハ 春哈

맥주
Beer 啤酒

93-1. OB small, Large 오비 小、大 歐寶(小 大)

93-2. Hite 하이트 海特

93-3. Hineken 하이너켄 喜力

93-4. Coors 쿼즈 酷

93-5. Coors Light 쿼즈라이트 酷(淡)

93-6. Budweiser بادвай저 百威

93-7. Sapporo 삿포르 莎波洛

93-8. Sprints 스피릿츠 雪碧

93-9. 칵테일 Cocktail 카크테일 雞尾酒



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