



**WooLaeOak**  
since 1946

SEOUL WASHINGTON D.C. NEW YORK LOS ANGELES BEVERLY HILLS CHICAGO



## APPETIZERS

### COLD APPETIZERS

육회	YOOK HWE	ユツケ (肉刺身)	15.00
	<i>shredded raw beef marinated in seasoned sesame oil</i>		
생선회	SENG SUN HWE (SASHIMI)	刺身	Reg. 40.00 Spe. 60.00
	<i>assortment of raw fish of the day</i>		
구절판	GOO JUL PAN	クジヨルパン	10.00
	<i>julienne of vegetables rolled in silky crepes, served with light mustard sauce</i>		
두부	DOOBOO	温とふ	7.00
	<i>steamed tofu with marinated vegetables</i>		

### HOT APPETIZERS

잡채	CHAP CHE (Beef or Chicken)	はるさめいため	9.50
	<i>vermicelli noodles, shredded beef, vegetables, sauteed in specially seasoned sauce</i>		
생선전	SENG SUN JUN	魚きんし焼	9.50
	<i>grilled meat fish fillet, coated with egg and flour</i>		
고추전	GO CHU JUN		9.50
	<i>grilled hot pepper, coated with egg and flour</i>		
빈대떡	BIN DAE DUK	緑豆のパンフライ	9.50
	<i>pancake made of mung bean flour with chapped bean sprouts, pickled cabbage, other vegetables, and special seasoning</i>		
파전	PA JUN	韓國風ねぎ焼	11.00
	<i>pancake wit scallions, oyster, octopus and shrimp, green pepper, and seasoning</i>		
모듬전	MO DUM JUN	パンフライの盛り合わせ	11.50
	<i>combination jun platter</i>		
소고기튀김	SO GO GI TUI GIM	肉の龍田揚げ	11.50
	<i>beef tempura</i>		
새우튀김	SE WU TUI GIM	えびフライ	12.50
	<i>deep-fried battered shrimp and vegetables</i>		
군만두	GOON MANDU	焼ギョーザ	9.50
	<i>deep fried dumplings</i>		
순대	SOON DAE	はるさめソーセージ	10.00
	<i>korean style beef sausage</i>		

### SIDE DISHES

오이김치	OE KIMCHEE	きゅうりキムチ	3.00
	<i>pickled cucumber</i>		
깍두기	KAKTUGI	カクテギ	3.00
	<i>pickled white radish with pepper and garlic, very spicy</i>		
파무침	PA MUCHIM	ねぎのびりから漬け	3.00
	<i>green onion seasoned with pepper, very spicy</i>		
게장	KE JANG	カニの醤油漬け	15.00
	<i>pickled crab, very spicy</i>		
시금치된장국	SIKUMCHI DENJANG GUK	ほうれんそうみそスープ	3.00
	<i>miso broth with spinach</i>		
미역국	MI YUK GUK	もやしスープ	5.00
	<i>beef broth with seaweed</i>		

## LUNCH SPECIAL

MONDAY THRU FRIDAY (EXCEPT HOLIDAYS)  
11:30 A.M. - 2:00 P.M.

BEEF	7.95
<i>grilled marinated beef, rice, seasoned vegetables, and soup</i>	

PORK (SPICY)	7.95
<i>grilled marinated pork, rice, seasoned vegetables, and soup</i>	

CHICKEN	7.95
<i>grilled marinated chicken, rice seasoned vegetables, and soup</i>	

SHRIMP & FISH	7.95
<i>deep fried battered shrimp &amp; fish with rice, seasoned vegetables and soup</i>	

## DESSERTS

수정과	SU JUNG KWA	4.00
	<i>cinnamon flavored persimmon punch</i>	

식혜	SIK HYE	3.00
	<i>fermented rice punch</i>	

아이스크림	ICE CREAM	2.00
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과일	FRUITS	VARIES
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*For your entertainment needs we have  
large party rooms available  
(For up to 100 people)  
We also offer professional catering services.*

*Minimum order  
One main dish per person  
corkage charge*



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<i>beef broth with seaweed</i>			

## AUTHENTIC KOREAN BARBEQUE DISHES

*marinated in special sauce, grilled at your table and served with rice and vegetables*

불고기	BUL GOKI	焼肉	16.00
<i>thin slices of tender beef</i>			
소금구이	SO GUM GUI	肉塩焼	17.00
<i>slices of tender beef without marinade</i>			
갈비	KAL BI	カルビ焼	18.00
<i>boneless short rib cubes</i>			
닭구이	DAK GUI	鶏肉焼	15.00
<i>boneless slices of chicken (white meat)</i>			
허밀구이	HYAW MIT GUI	タン焼	17.00
<i>thin slices of beef tongue</i>			
허밀소금구이	HYAW MIT SOGUM GUI	タン塩焼	17.00
<i>thin slices of beef tongue without marinade</i>			
양구이	MINO	ミノ焼	20.00
<i>marinated tripe</i>			
간구이	GAN GUI	レバ焼	15.00
<i>thin slices of beef liver</i>			
염통구이	YUM TONG GUI	ハツ焼	15.00
<i>thin slices of beef heart</i>			
오징어구이	O JING AW GUI	イカ焼	15.00
<i>marinated squid</i>			
새우구이	SE WU GUI	エビ焼	17.00
<i>marinated shrimp</i>			
돼지구이	DAE JI GUI	豚肉焼	15.00
<i>sliced pork marinated in hot and spicy sauce</i>			
오리구이	O REE GUI	鴨肉焼	20.00
<i>boneless slices of duck without marinade</i>			
버섯구이	SHITAKE GUI	しいたけ焼	17.00
<i>marinated shitake</i>			
야채구이	YA CHE GUI	やさい焼	15.00
<i>marinated vegetables</i>			

### HOT POT DISHES

곱창전골	GOPCHANG JUNGOL	ホルモンチゲ鍋	14.00
<i>beef intestines, tripe, noodles, and vegetable (minimum order - 2 persons)</i>			
어복쟁반	ABOK JENGBAN	肉の盆鍋	16.00
<i>steamed liced beef in special broth with sauce (minimum order - 2 persons)</i>			
국수	GUK SOO	うどん	3.00
<i>noodles</i>			

### PORRIDGE

전복죽	JUN BOK JUK	あわびのおかゆ	8.00
<i>abalone</i>			
잣죽	JAT JUK	松の寛のおかゆ	8.00
<i>pine nut</i>			
호박죽	HO BAK JUK	かぼちゃのおかゆ	7.00
<i>squash</i>			

## ALL TIME FAVORITES SERVED WITH RICE

정식	JUNG SIK	定食	15.00
<i>a delectable selection of korean dishes</i>			
갈비찜	KAL BI JIM	カルビ旨煮	14.00
<i>short ribs simmered in tempting sauce</i>			
연어구이	YEON AW GUI	サーモンの塩焼	14.00
<i>fresh briled salmon</i>			
은대구조림	BLACK COD		18.00
<i>black cod simmered in sweet, spicy, garlic soy sauce with radish</i>			
비빔밥	BI BIM BAB (Beef or Chicken)	ビビンバ	9.50
<i>variety of seasonal vegetables served with steamed rice topped with fried egg, spicy sauce on the side</i>			
회덮밥	HWE DUP BAB	刺身丼	14.00
<i>assorted sliced raw fish, served over steamed rice with spicy sauce</i>			
육회비빔밥	YOOK HWE BI BIM BAP	ユツケ入りビビンバ	15.00
<i>marinated beef tartare over bi bim bap</i>			
만두국	MAN DU GUK	ギョーザ入リスープ	9.50
<i>beef broth with dumplings</i>			
떡만두국	DUK MANDU GUK	餅入りギョーザスープ	9.50
<i>beef broth with dumplings and sliced rice cake</i>			
장국밥	JANG GUK BAB	味付スープ御飯	8.50
<i>beef broth with slices of beef</i>			
갈비탕	KAL BI TANG	カルビスープ	13.00
<i>beef broth with short ribs</i>			
삼계탕	SAM KYE TANG		15.00
<i>a chicken stuffed with ginseng in soup</i>			
매운탕	ME-ON TANG	辛口魚鍋	15.00
<i>spicy fish stew in stoneware pot</i>			
육개장	YOOK KE JANG	ユツケジャン	9.50
<i>very spicy beef broth with shredded beef</i>			
김치찌개	KIMCHEE CHI-GE	キムチチゲ鍋	9.50
<i>broth with kimchee and slices of pork</i>			
된장찌개	DOEN JANG CHI-GE	味噌チゲ	9.50
<i>bean paste broth with sliced pork, bean curd, squash, and onion</i>			
냉면	NENG MYUN	冷麺 Small. 6.00 Regl. 9.50 Spe. 11.50	
<i>sliced beef and vegetables over buckwheat noodles in cold broth</i>			
비빔냉면	BI BIM NENG MYUN	ビビン麺	9.50
<i>sliced beef and vegetables over buckwheat noodles with special hot and spicy sauce</i>			
온면	ON MYUN	温麺	9.50
<i>sliced beef over buckwheat noodles in hot broth</i>			
냉면사리	NENG MYUN SARI (Addition)	冷麺のたま	4.00
<i>extra order of plain buckwheat noodles</i>			



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DESSERTS


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식 혜 SIK HYE <i>fermented rice punch</i>	3.00
아이스크림 ICE CREAM	2.00
과 일 FRUITS	VARIES

For your entertainment needs we have  
large party rooms available  
(For up to 100 people)  
We also offer professional catering services.

Minimum order  
One main dish per person  
corkage charge

Wine by the Glass

 **Monterey Vineyard**  
Chardonnay, Cabernet Sauvignon, White Zinfandel 4.50

 **Robert Mondavi**  
Coastal, Chardonnay 6.50  
Cabernet Sauvignon, Napa 10.00


 **Sebastian Vineyards**  
Cabernet Sauvignon "Sonoma Cask" 7.00

**CLOS DU BOIS**  
Merlot, Sonoma County 8.00

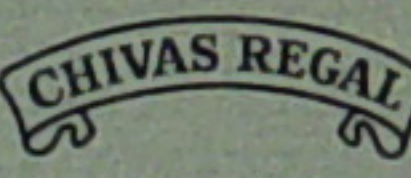
**Bertinger Vineyards**  
Cabernet Sauvignon "Knights Valley" 10.00

**Kendall Jackson** **Takara**  
Chardonnay, Vintner's Reserve 8.00 Plum Wine 4.00

Spirits

 **Johnnie Walker**  
Blue Label • Gold Label • Black Label • Red Label

**The GLENLIVET**  
12 year • 18 year • 21 year  
Pure Single Malt Whisky


 **CHIVAS REGAL**  
12 year • 18 year

**ROYAL SALUTE**  
21 YEAR OLD SCOTCH BY CHIVAS BROS.

Ballantine's 30 year

 **Crown Royal**

 **Crown Royal**  
SPECIAL RESERVE

 **COURVOISIER**  
VS. VSOP

**Hennessy**  
COGNAC  
VS. VSOP. XO

 **MARTELL**  
COGNAC  
VS. Cordon Bleu

Cordials and Ctqueurs

 **Kahlua**

**Grand Marnier**

**Rum**  
**MYERS'S RUM**

**Tegulla**  
 **Sauza**  
Gold • Conmemorativo • Tres bener a ciones



**Woo Lae Oak**  
since 1946



## Wine by the Glass



*Monterey Vineyard*

*Chardonnay, Cabernet Sauvignon, White Zinfandel 4.50*



*Robert Mondavi*

*Coastal, Chardonnay 6.50*

*Cabernet Sauvignon, Napa 10.00*



*Sebastian Vineyards*

*Cabernet Sauvignon "Sonoma Cask" 7.00*

**CLOS DU BOIS.**

*Merlot, Sonoma County 8.00*

*Bertinger Vineyards*

*Cabernet Sauvignon "Knights Valley" 10.00*

*Kendall Jackson*

*Chardonnay, Vintner's Reserve 8.00*

*Takara*

*Plum Wine 4.00*

## Spirits



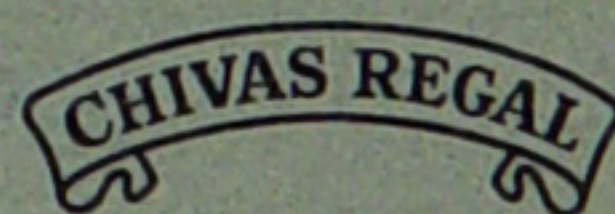
*Johnnie Walker*

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*The GLENLIVET.*

*12 year • 18 year • 21 year*

*Pure Single Malt Whisky*



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*Crown Royal*  
SPECIAL RESERVE



**COURVOISIER**

*VS • VSOP*

**Hennessy**

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*VS • VSOP • XO*



COGNAC  
*VS • Cordon Bleu*

## Cordials and Liqueurs

**Kahlúa**

**Grand Marnier**

*Tegulla*

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*Rum*

**MYERS'S RUM**

*Gold • Conmemorativo • Tres bener a ciones*