APPETIZERS

COLD APPETIZERS

육회 YOOK HWE
shredded raw beef marinated in seasoned sesame oil

생선회 SENG SUN HWE (SASHIMI)
assortment of raw fish of the day

구절판 GOO JUL PAN
julienne of vegetables rolled in silky crepes, served with light mustard sauce

두부 DOOBOO
steamed tofu with marinated vegetables

HOT APPETIZERS

잡채 CHAP CHE (Beef or Chicken)
vermicelli noodles, shredded beef, vegetables, sauteed in specially seasoned sauce

생선전 SENG SUN JUN
grilled meat fish fillet, coated with egg and flour

고추전 GO CHU JUN
grilled hot pepper, coated with egg and flour

빈대떡 BIN DAE SUK
pancake made of mung bean flour with chopped bean sprouts, pickled cabbage, other vegetables, and special seasoning

파전 PA JUN
pancake with scallions, oyster, octopus and shrimp, green pepper, and seasoning

모듬전 MO DUM JUN
combination jun platter

소고기튀김 SO GO GI TUI GIM
beef tempura

새우튀김 SE WU TUI GIM
deep-fried battered shrimp and vegetables

군안두 GOON MANDU
deep fried dumplings

순대 SOON DAE
korean style beef sausage

SIDE DISHES

오이김치 OE KIMCHEE
pickled cucumber

깍두기 KAKTUGI
pickled white radish with pepper and garlic, very spicy

파두침 PA MUCHIM
green onion seasoned with pepper, very spicy

개장 KE JANG
pickled crab, very spicy

시금치채장 SIKUMCHI DENVANGUK
miso broth with spinach

미역국 MI YUK GUK
beef broth with seaweed

LUNCH SPECIAL
MONDAY THRU FRIDAY (EXCEPT HOLIDAYS)
11:30 AM - 2:00 PM

BEFF
grilled marinated beef, rice, seasoned vegetables, and soup

7.95

PORK (SPICY)
grilled marinated pork, rice, seasoned vegetables; and soup

7.95

CHICKEN
grilled marinated chicken, rice seasoned vegetables, and soup

7.95

SHRIMP & FISH
deep fried battered shrimp & fish with rice, seasoned vegetables and soup

7.95

DESSERTS

수참과 SU JUNG KWA
cinnamon flavored persimmon punch

4.00

식혜 SIK HYE
fermented rice punch

3.00

アイスクリーム ICE CREAM

2.00

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
APPETIZERS

COLD APPETIZERS

도록회 YOOK HWE ユックス(肉刺身) 15.00

생선회 SENG SUN HWE (SASHIMI) 鮭刺身 15.00

구결반 GOO JU PAN クジュバン 10.00

두부 DOOBO 豆腐 7.00

HOT APPETIZERS

참재 CHAP CHE (Beef or Chicken) 9.50

생선전 SENG SUN JUN 魚さんし焼 9.50

고추전 GOO CHU JUN 9.50

편대떡 BIN DAE DUK 牛のバンブライ 9.50

파전 PA JUN 韓風風味焼 11.00

모등전 MO DUM JUN バンフライの盛り合わせ 11.50

고기회위 SO GO GI TUI GIM 肉の割り付け 11.50

새우회위 SE WU TUI GIM えびフライ 12.50

군안두 GOON MANDU 鍋ギョーザ 9.50

순대 SOON DAE すんだめシーソー 10.00

SIDE DISHES

오이김치 OE KIMCHEE 泡菜 3.00

깍두기 KAKTUGI カクテラ 3.00

파무침 PA MUCHIM おにぎり割り Yue 3.00

계장 KE JANG 盤蟹, Very spicy 15.00

시금치와장 SIKUMCHI DENJANG GUK ほうれんそう장치 3.00

미역국 MI YUK GUK 牛骨湯 with seaweed 5.00

AUTHENTIC KOREAN BARBECUE DISHES

만고기 BUL GOKI 炒肉 18.00

소금구이 SO GUM GUK 牛肉焼 17.00

갈비 KAL BI 牛骨焼 18.00

닭고기 DAK GUK 鸭肉焼 15.00

하 napraw GYAY MIT GUK 燒肉 17.00

하 napraw소금구이 GYAY MIT SOGUM GUK 燒肉 17.00

양고기 MINO 烤肉 20.00

간고기 GAN GUK 魚焼き 15.00

영양고기 YUM TONG GUK 烤肉 15.00

오징어구이 O JING AW GUK 烤肉 15.00

새우구이 SE WU GUK 高麗燒 17.00

돼지고기 JAE GI JI 桃肉焼 15.00

오리구이 O REE GUK 鸭肉焼 20.00

버섯구이 SHITAKE GUK 別焼 17.00

야채구이 YA CHE GUK 烤蔬菜 15.00

HOT POT DISHES

금장전골 GOPCHANG JUNGOL 烤牛肝 14.00

비빔밥 ABOK JENGBAN 野菜 16.00

국수 GUK SOO NOODLES うどん 3.00

PORRIDGE

전복죽 JUN BOK JUK あわびのおかゆ 8.00

잣죽 JAT JUK 松の実のおかゆ 8.00

호박죽 HO BAK JUK 糕米 7.00

ALL TIME FAVORITES SERVED WITH RICE

점식 JUNG SIK 定食 15.00

갈비찜 KAL BI JIM バラ焼 IMPLEMENTED 14.00

연어구이 YEON AW GUK 魚肉焼 14.00

두구조림 BLACK COD 甘辛焼 IMPLEMENTED 18.00

버섯밥 BIM BIM BAP (Beef or Chicken) 韓式炒飯 9.50

오리구이 YOOK HWE BI BIM BAP 蒜烤火鷹肉 15.00

반두구이 MAN DU GUK 牛肉飯 9.50

두구조림 DUK MANDU GUK 牛肉飯 with dumplings and sliced rice 9.50

정조구이 JANG GUK BAB 五花肉飯 with sliced beef 8.50

갈비찜 KAL BI TANG 牛肉飯 with sliced beef 13.00

참들 잡 SAM KYE TANG a chicken stuffed with green rice 15.00

매운탕 ME-OON TANG spicy fish rice in strawberries pot 15.00

육개장 YOOK KE JANG very spicy beef broth with shredded beef 9.50

김치찌개 KIMCHEE CHI-GE 保管豚肉焼 9.50

원종제와 DOEN JANG CHI-GE 野菜 9.50

냉면 NENG MYUN 冷麵 Small 6.00

비빔냉면 BI BIM NENG MYUN 冷麵 9.50

온면 ON MYUN 冷麴 9.50

냉면사리 NENG MYUN: SARI (Addition) 冷麵 4.00
### LUNCH SPECIAL
**MONDAY THRU FRIDAY (EXCEPT HOLIDAYS)**
11:30 A.M. - 2:00 P.M.

<table>
<thead>
<tr>
<th>BEEF</th>
<th>7.95</th>
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<tbody>
<tr>
<td>grilled marinated beef, rice, seasoned vegetables, and soup</td>
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</table>

**PORK (SPICY)**
7.95
grilled marinated pork, rice, seasoned vegetables, and soup

**CHICKEN**
7.95
grilled marinated chicken, rice seasoned vegetables, and soup

**SHRIMP & FISH**
7.95
deep fried battered shrimp & fish with rice, seasoned vegetables and soup

### DESSERTS

<table>
<thead>
<tr>
<th>수 정 과</th>
<th>SU JUNG KWA</th>
<th>4.00</th>
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<tr>
<td>cinnamon flavored persimmon punch</td>
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<tr>
<th>식 해</th>
<th>SIK HYE</th>
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<tr>
<td>fermented rice punch</td>
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<tr>
<th>아이스크림</th>
<th>ICE CREAM</th>
<th>2.00</th>
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<tr>
<th>과 임</th>
<th>FRUITS</th>
<th>VARIES</th>
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### Wine by the Glass

<table>
<thead>
<tr>
<th>Monterey Vineyard</th>
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<tbody>
<tr>
<td>Chardonnay, Cabernet Sauvignon, White Zinfandel</td>
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<tr>
<th>Robert Mondavi</th>
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<tbody>
<tr>
<td>Cabernet, Chardonnay</td>
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<tr>
<td>Cabernet Sauvignon, Napa</td>
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<tr>
<th>Sebastiani Vineyards</th>
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<tr>
<td>Cabernet Sauvignon 'Sonoma Cask'</td>
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<th>CLOS DU BOIS</th>
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<tr>
<td>Merlot, Sonoma County</td>
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<tr>
<th>Beringer Vineyards</th>
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<tr>
<td>Cabernet Sauvignon 'Knights Valley'</td>
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<tr>
<th>Kendall Jackson</th>
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<tr>
<td>Chardonnay, Vintner's Reserve</td>
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<th>Takara</th>
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<tr>
<td>Plum Wine</td>
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### Spirits

- **The Glenlivet**
  - 12 year
  - 18 year
  - 21 year
  Pure Single Malt Whisky

- **Chivas Regal**
  - 12 year
  - 18 year

- **Royal Salute**
  - 35 year oldscotch

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<tr>
<th>Johnnie Walker</th>
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<tr>
<td>Blue Label</td>
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<th>Courvoisier</th>
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<th>Martell</th>
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### Cordials and Liqueurs

- **Kummel**
- **Grand Marnier**
- **Rum Myers's Rum**
- **Tequila**
- **Gold, Commemorativo, Tres Bener a Ciones**

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**For your entertainment needs we have large party rooms available (For up to 100 people).**
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**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

Sebastiani 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

Johnny 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
VS • Cordon Bleu

Cordials and Liqueurs

Kahula

Grand Marnier

Rum
Myers's Rum

Tequila

Sauza

Gold • Conmemorativo • Tres Bener a ciones