



APPETIZERS

- Edamame | \$6
Steamed green soy beans
- Gyoza | \$7
Japanese style pan-fried pork dumplings
- Kimbap | \$10
Vegetable seaweed roll
- Yakisoba | \$15
Japanese stirfry noodles
- Jap Chae | \$15
Sweet potato glass noodles
- Korean Chicken | \$15
Deep fried Korean chicken
- Garlic Butter Shrimp | \$15
- Tempura Lobster Tails | \$35
Cold water lobster

FROM KITCHEN

- Served with steamed rice, vegetables, and miso soup
- Chicken | \$27
Chicken grilled with soy sauce
- Shrimp | \$27
Garlic butter shrimp
- Bulgogi | \$30
Korean thin-sliced beef
- Miso Salmon | \$35
Salmon marinated in miso paste
- Lobster | \$40
Garlic butter lobster
- Scallop | MKP
Scallop grilled with butter & soy sauce

SIDE ORDERS

- Rice | \$4
- Ssamjang | \$5
Korean Bean Paste Sauce
- Extra Ban Chan | \$12
- Egg Souffle | \$12

SOUP, SALAD, RICE

- Miso Soup | \$5
Soy bean paste soup
- Vegetable Fried Rice | \$15
- Kimchi Fried Rice | \$16
Meat optional
- Chicken Fried Rice | \$16
- Dolsot Beef Bibimbap | \$23
Korean stone pot rice bowl

BBQ

Quality
minimum of 2 orders at bbq table
Served with soup or salad, steamed rice,
Banchan (side dishes: kimchi, Japanese sweet potato, spinach, cucumber salad),
Fried Rice Upgrade (kimchi or vegetable or chicken) +\$4

Kalbi | \$38
Korean sliced short rib meat
Most popular among customers
(non-marinated option available)

Chateaubriand | \$38
Cut of beef from the center-cut of tenderloin

USDA Prime Angus | \$48

American Wagyu | \$51

Australian Wagyu | \$51

A5 Japanese Wagyu | \$85

We serve *authentic Wagyu beef*

****An 18% service charge will be added on BBQ Table Dining**

DESSERTS

- Espresso | \$5
- Vanilla Ice Cream | \$6
- Green Tea Ice Cream | \$6
- Gelato | \$8
- Lava Cake (chocolate) | \$8
- Tiramisu | \$10
- Mini Cakes (6pcs, assorted) | \$12
- Tempura Ice Cream | \$12

*Please note: We accept credit card payments only.

WHITE WINE & SPARKLING BOTTLE

- La Marca (187ml) Italy, Prosecco | \$13
- Sparkling Chandon (375ml) (California) | \$26
- Schramsberg Burt Rose (California) | \$75
- Moet Champagne (France) | \$110
- Veuve Clicquot (France) | \$115
- Ruinart Champagne (France) | \$150
- Dom Perignon (France) | \$550

WHITE WINE

- Hess (Chardonnay, California) | \$11 | \$40
- Fleurs De Prairie (Rose, France) | \$12 | \$45
- Ruffino Lumina (Pino Grigio, Italy) | \$12 | \$46
- Kim Crawford (Sauvignon Blanc, New Zealand) | \$13 | \$50
- Sonoma Cutrer (Chardonnay, Sonoma Coast) | \$14 | \$56
- Santa Margherita (Pino Grigio, Italy) | \$15 | \$56
- Cakebread Cellars (Napa Valley) | \$58
- Justin Sonoma Chardonnay (Sonoma County) | \$75
- Rombauer Chardonnay (Napa Valley) | \$90

RED WINE

- Boen Pinot Noir (California) | \$12 | \$46
- Terrazas Melbec | \$12 | \$46
- Robert Mondavi Cabernet Sauvignon (Napa Valley) | \$13 | \$48
- Polaris Merlot (Washington) | \$13 | \$48

RED WINE BOTTLE

- Bella Glos Pinot Noir (Sonoma Coast) | \$65
- Quilt Cabernet Sauvignon (Napa Valley) | \$70
- The Prisoner Cabernet Sauvignon (Napa Valley) | \$70
- Duckhorn (Napa Valley) | \$90
- Cakebread Cellars (Napa Valley) | \$120
- Caymus Cabernet (Napa Valley) | \$150
- Double Diamond (Napa Valley) | \$150
- San Pedro Cabo De Hornos Cabernet Sauvignon (Chilean Red Wine) | \$150
- Robert Mondavi The Estates Oakville (Napa Valley) | \$180
- Kosta Browne Pinot Noir (Sonoma County) | \$200
- Joseph Phelps Cabernet Sauvignon (Napa Valley) | \$200
- Rombauer Cabernet (Napa Valley) | \$220
- Silver Oaks Cabernet (Napa Valley) | \$240

COCKTAILS & MARTINIS

- Soju Mojito (Soju, fresh mint, lime, club soda) | \$13
- Jeju Island Soju Cocktail (Soju, triplesec, peach schnapps, Mandarin juice) | \$13
- Strawberry Soju Cocktail (Fresh strawberry, Yakult, Sprite) | \$13
- Soju Highball (Chu-hi Japanese Soju Lemon Sparkling Cocktail) | \$13
- Lemon Drop (Tito’s Cointreau, with splash of lemon juice) | \$13
- Cosmopolitan Martini (Tito’s Cointreau with cranberry juice) | \$13
- Margarita (Tequila, lime juice, sugar, orange liquor, Salted rim) | \$13
- Manhattan Cocktail | \$14
- Old Fashioned Cocktail | \$14

BEER, SOJU & SAKE

- Sapporo (Large 20oz) | \$10
- Kirin (Large 20oz) | \$10
- iichiko (Japan) Shochu | \$13 | \$45
- Jinro Soju (Korea) | \$14
- Sunyang Soju (Korea) | \$14
- Yuzu Sake (Japan) (Rice wine with yuzu orange flavor) | \$23

WHISKEY

- Knob Creek | \$14
- Woodford Reserve | \$15
- Makers Mark | \$14
- Toki (Japanese) | \$14
- Hibiki Suntory (Japanese) | \$25

YAMAZAKI 12

- Macallan 12 (Scotland) | \$22
- Balvenie 12 (Scotland) | \$23
- Glenfiddich 14 (Scotland) | \$23

BEVERAGES & TEA

- Coke | \$3.75
- Diet Coke | \$3.75
- Sprite | \$3.75
- Fiji Bottled Water | \$5
- Tea Forte (Green Tea) | \$6