



## 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