

**SET 1** (For 2-3 People)

SEOULSSAMM PORK BELLY
SPICY BULGOGI - PORK
KIMCHI-JJIGAE (KIMCHI STEW)
MIXED VEGETABLES FOR SSAMM
GARLIC SAUCE

서울쌈 삼겹살, 매운 돼지불고기, 김치찌개, 서울쌈,
갈릭소스

\$72**SET 2** (For 2-3 People)

SWEET PUMPKIN SALAD
WAGYU EYE ROLL
WAGYU BEEF RIB MEAT
DOENJANG-JJIGAE
MIXED VEGETABLES FOR SSAMM
CHIMICHURRI SAUCE

단호박 샐러드, 알등심, 늑간살, 된장찌개,
서울쌈, 지미추리 소스

\$98**SET 3** (For 3-4 People)

PREMIUM WAGYU CUBEROLL,
WAGYU BEEF RIB MEAT,
GAL-BI
KIMCHI-JJIGAE
CHEESE TTEOKBOKKI
MIXED VEGETABLES FOR SSAMM
CHIMICHURRI SAUCE

꽃등심, 늑간살, 갈비, 김치찌개, 치즈떡볶이, 서울쌈,
지미추리 소스

\$120**SET 4** (For 4-5 People)

SWEET PUMPKIN SOUP 2
KIMCHI MANDU
SEAFOODJEON
HONG-BAB
SEOULSSAMM PORK BELLY
BEEF LARGE INTESTINE 2
BEEF INTESTINES HOT POT

단호박 스프 2, 김치만두, 해물파전, 홍밥, 삼겹살,
대창 2, 곰창전골

\$160**SET 5** (For 5-6 People)

VEGETABLE PORRIDGE 2
TOFU SALAD
MINI BEEF CUTLET
WAGYU EYE ROLL
WAGYU TONGUE
SEOULSSAMM PORK BELLY
BULGOGI - BEEF
SEAFOOD HOT POT
GARLIC SAUCE

야채죽2, 두부샐러드, 우까스, 알등심, 우설, 서울쌈 삼겹살, 불고기,
해물전골, 갈릭소스

\$180**SET 6** (For 6-7 People)

MUSHROOM SALAD
CRISPY PORK BELLY
SEAFOOD TTEOKBOKKI
WAGYU BEEF RIB MEAT
BEEF LARGE INTESTINE 2
GRILLED BEEF ABOMASUM
SEOULSSAMM PORK BELLY
BULGOGI - BEEF
TOFU HOT POT

버섯샐러드, 삼겹살 튀김, 해물떡볶이, 늑간살, 대창 2, 홍창,
서울쌈 삼겹살, 돼지 불고기, 두부전골

\$200**SET 7** (For 2-3 People)

GRILLED BEEF LARGE INTESTINE 2
GRILLED BEEF ABOMASUM
HONG-BAB
KIMCHI-JJIGAE (KIMCHI STEW)

대창2인분, 홍창 1인분, 홍밥1, 김치찌개

\$80



WAGYU

PREMIUM WAGYU CUBEROLL

\$ 45

와규 꽃등심 (210G)

Wagyu is the most delicate meat among all and the cube roll filet is the intensely flavorful and extremely tender part of the Australian wagyu. This part is remarkably rare part of wagyu and flowery marble.



WAGYU EYE ROLL

\$ 33

와규 아이롤 (210G)

Its fat content is a perfect balance of tenderness. Juiciness and flavor. It is incredibly juicy, tender and serve it medium-rare for best results

WAGYU BEEF RIB MEAT

\$ 22

늑간살 (210G)

It is intercostal part by removing the bones from the rib area, one of the Korean's favorite part of beef

WAGYU TONGUE

\$ 17

와규 우설 (120G)

GAL-BI

\$ 22

갈비 (210G)

Butterflied cut of beef rib meat, marinated in special soy sauce for 72 hours with vegetable and fruits.



SEOULSSAMM PORK BELLY

\$ 21

서울쌈 삼겹살 (210G)



BULGOGI - BEEF

\$ 22

불고기 (210G)

Sliced and marinated beef with special soy sauce, halfway cooked as served with vegetables and sweatpotato noodles.

SPICY BULGOGI - PORK

\$ 23

매운 돼지 불고기 (210G)

Sliced and marinated pork with Korean Spicy sauce, halfway cooked as served with vegetables and sweatpotato noodles.

DEPAE SAMGYUPSAL

\$ 22

대패 삼겹살 (210G)

Thinly sliced Pork Belly

WOO SAMGYUP

\$ 20

우 삼겹살 (210G)

Thinly sliced Beef Brisket

GRILLED BEEF LARGE INTESTINES \$ 20

생 대창 (180G)

The most popular intestine part of beef in Korea, which is buttery and marinated with a unique sauce.



GRILLED BEEF ABOMASUM \$ 18

생 홍창 (180G)

It is known as great texture and also marinated with a unique sauce. It goes well with a special dip.



SIDE MENU

MUL NAENG MYEON 물냉면 \$ 18

Arrowroot noodle with cold soup.

BIBIM NAENG MYEON 비빔냉면 \$ 18

Arrowroot noodle with spicy sauce.

KIMCHI-JJIGAE 김치찌개 \$ 12

Kimchi stew with pork belly and tofu. Boiled from kitchen.

DOENJANG-JJIGAE 된장찌개 \$ 12

Fermented soybean paste stew with vegetables. Boiled from kitchen.

HONG-BAB 흥밥 \$ 15

Fan fried rice with beef tripe and cubed radish Korean Kimchi (kkakdugi)



V / G SEOULSSAMM 서울쌈 \$ 12

Mix vegetables for ssamm

V / G MIXED MUSHROOM 모듬버섯 \$ 15

G STEAMED BLACK RICE 흑미밥 \$ 3

V / G CHIMICHURRI SAUCE 지미추리 소스 \$ 2

V / G GARLIC SAUCE 마늘 소스 \$ 1



MENU

V / G

SWEET PUMPKIN SOUP \$ 8

V / G

VEGETABLE PORRIDGE \$ 6

PORK MANDU (4P) \$ 8

Korean style handmade Pork dumplings

KIMCHI MANDU (4P) \$ 8

Korean style handmade Kimchi dumplings

V

VEGETABLE MANDU (5P) \$ 8

Korean style Vegetable dumplings

V

TOFU SALAD \$ 15

Mix vegetables with deep fried Tofu.

V / G

MUSHROOM SALAD \$ 17

Mix vegetables with Pan-fried Mushroom.

V / G

SWEET PUMPKIN SALAD \$ 17

Mix vegetables with Sweet pumpkin.

SEAFOOD JEON \$ 15

Korean style green spring onion pancake with seafood and vegetables.

V

KIMCHI JEON \$ 16

Korean style Kimchi pancake with vegetables.

SEAFOOD TTOKBOKGI \$ 13

Stir-fried Rice cake with Seafood and vegetables based on Korean traditional chilli paper paste.

CHEESE TTOKBOKGI \$ 12

Stir-fried Rice cake with Cheese and vegetables based on Korean traditional chilli paper paste.

MINI PORK CUTLET (4P) \$ 10

Deep fried Pork with homemade mustard sauce

MINI BEEF CUTLET (4P) \$ 11

Deep fried Beef with homemade mustard sauce

FRIED SHRIMP \$ 16

Deep fried Shrimp with homemade mustard sauce

CRISPY PORK BELLY \$ 15

Steamed and deep fried Pork Belly with home made sweet soy sauce and vegetables.



SHARED HOT POT

SEAFOOD HOT POT \$ 50

해물전골

Spicy hot pot with vegetables, tofu and seafood (baby octopus, green mussels, octopus, scallop and fish) comes with potato noodle.

BEEF INTESTINES HOT POT \$ 52

곱창전골

Beef Intestine spicy hot pot(3 different types of beef intestine), with tofu, vegetables, mushroom and potato noodle.

V

MUSHROOM HOT POT \$ 40

버섯전골

Vegetable broth based mushroom hot pot (Oyster mushroom, King oyster mushroom, White mushroom and Enoki mushroom.) comes with potato noodle.

V

TOFU HOT POT \$ 42

두부전골

Vegetable broth based Tofu spicy hot pot comes with vegetables, mushroom and potato noodle.

BULGOGI HOT POT \$ 45

불고기전골

Bulgogi(soy sauce marinated beef) hot pot with vegetables and variety mushroom and potato noodle, egg yolk on top.

