

Cold Appetizers

Kim Bap	Traditional Korean Sushi Rolls (<i>Choice of:</i> Vegetarian, Kimchi or Soft Shell Crab)	12
Bi Bim Guk Su	Somen noodles tossed in a Chili Saue with pickled Cucumbers & Egg Yolk garnish	9
Yook Hwe	Sesame marinated Steak Tartare over bed of Asian Pear with raw Quail Egg	12
Cham Chi Hwe	Marinated Tuna Tartare over a bed of Asian Pear	14

Hot Appetizers

Dae Ji Jim	Slowly roasted Baby Pork Ribs with a Soy & Chili Glaze served over Green Tea Crostini	12
Dae Hap Gui	Baked Giant Clam, Mushroom, sliced Fishcake & Prawn Mousse	12
Bin Dae Duk	Small Pancakes made with Mungbean, Kimchi, Scallion & Bean Sprouts	12
Jap Chae	Stir-fried Glass Noodles & assorted Vegetables (<i>on request:</i> wrapped in sliced Daikon)	12
HaeMul BokKum	Calamari, Scallop, sweet Shrimp & Shitake sauteed in a spicy Chili Sauce	14
Pa Jun	Sizzling Scallion Pancake with Shrimp & Calamari	14
Ke Sal Mari	Dungeness Crab & Leek wrapped in Spinach Crepes with a Mustard Sauce	13
Kimchi Soon Dae	Mildly spicy Sausage made with Beef & Kimchi served over baked Red Cabbage	10
Mandu	Flash fried Dumplings with Steamed Asian Broccoli (<i>Choice of:</i> Prawn or Beef)	12
Jang Aw Gui	Broiled Eel in a sweet Soy Sauce served over hot River Stones	12
Dak Nal Ke JoRim	Spicy Chili glazed free range Chicken Drumettes	12
Doo Boo Gui	Baked Tofu with Minari, Chive & Red Chili Pesto rolled in crisp Phyllo Pastry with a Honey Chili Sauce	10
Sae Woo Ti Kim	Shrimp & Vegetable Tempun	16
O Jing Au Ti Kim	Fried Calamari	10

Barbeques

Ko Be Beef	Original Kobe	50	Cham Chi	Tuna Loin	26
Bul Go Gi	Sliced Beef Rib Eye	22	Ya Chae	Assorted Vegetables	18
So Gum Gui	Un-marinated Rib Eye	22	Bo Sot	Shitake Mushrooms	20
Kal Bi	Boneless Short Rib	26	Dak	Chicken Breast	20
An Shim	Filet Mignon	30	Ta Jo	Ostrich Filet	22
Sae Woo	Black Tiger Prawns	20	Dae Ji	Spicy Pork Tenderloin	20
Ga Ri Bi	Sea Scallops	20	Yang	Spicy Loin of Lamb	22
O Jing Au	Calamari Steak	20	Mino	Tripe	28
Yun Aw	Atlantic Salmon Filet	22	Hyaw Mit	Sliced Beef Tongue (<i>on request:</i> un-marinated)	20
Hwang Sae Chi	Swordfish Filet	22			

Side Dishes

GoChu JoRim	Korean Green Peppers stir-fried in sweet Soy Sauce	5
Kim	Roasted & dried, seasoned Seaweed	5
Ma Nel	Raw 'roasting' Garlic & Sesame Oil	5
O-E Kimchi	Pickled Cucumber Kimchi	5
Kak Du Gi	Spicy pickled Radish Kimchi	3
Sang Chu	Fresh Red Leaf Lettuce wrap with Miso Paste	3

Traditional Dishes

Jung Shik	An assortment of traditional Korean dishes (extra order of Ban Chan: \$3 additional)	30
Kal Bi Jim	Tender Beef Short Rib simmered in a Sake Ginger Soy Glaze with Shitake, Pumpkin & Asian Broccoli	25
Dak Bo Sam	Chicken Breast stuffed with Korean Chestnuts, Dates & Couscous braised in a sweet & spicy Sauce	20
Un Dae Gu Jo Rim	Black Cod & Daikon Radish simmered in a spicy, sweet Garlic Soy Sauce	28
Do Mi Jim	Red Snapper in Rice Paper braised in a spicy Black Bean Sauce with Soy Beans, Ginkgo & Bamboo Shoots	24
Gook Su	Sautéed Noodles, Mushrooms & Peppers in Plum Sauce (<i>Choice of:</i> Vegetarian, Chicken or Beef)	18
Bo Sot Jun Gol	Assorted Wild Mushrooms simmered in a rich Vegetable Broth	18
Neng Myon	Housemade Buckwheat Noodles served in chilled Beef Broth with sliced Cucumber, Beef & Egg	sm 7/ lg 10
Bi Bim Neng Myon	Housemade Buckwheat Noodles tossed in a spicy Chili Sauce	sm 7/ lg 10

Soups

Mandu Guk	Shrimp Dumplings in seasoned Beef Broth	
Shi Kum Chi Guk	Miso Soup with Spinach & Tofu	12
Mi Yuk Guk	Seasoned Seaweed in Beef Broth	sm 5/ lg 10
Yook Ke Jang	Spicy Soup with shredded Beef, Glass Noodle & Eggs	sm 5/ lg 10
Me Oon Tang	Spicy Stew with Cod, assorted Seafood & Vegetables	12
Soon Doo Boo	Spicy Red Chili Stew with Silky Tofu	24
Kimchi Chi Ge	Spicy Kimchi Stew with Pork & Tofu	15
Den Jang Chi Ge	Miso Stew with assorted Vegetabls & Pork	12

Rice Dishes

Bok Kum Bap	Fried Rice (<i>Choice of:</i> Spicy Kimchi or Vegetable)	12
Bi Bim Bap	Cold, seasoned Vegetables over steamed Rice (<i>Choice of:</i> Vegetarian, Chicken or Beef)	12
Yook Hwe BiBimBap	Sesame marinated Steak Tartare over Bi Bim Bap	18
Dol Sot Bi Bim Bap	Crisped Bi Bim Bap warmed in a sizzling hot Stone Bowl (<i>Choice of:</i> Vegetarian, Chicken or Beef)	18
Jak Gok Bap	Wild Black Rice with Beans & Dates	5
Brown Rice	Steamed Brown Grain Rice	3