

## LUNCH MAIN DISHES

- Bul-Go-Ki over Rice** Sliced Marinated Sirloin Steak with Shiitake Mushroom and Mixed Salad 10
- Dak Kal-Guk-Su** Korean Style Fat Flat Noodle with Chicken and Julienne Green Squash, Spinach 9
- Don Ka-Sue** Choice of Panko Breaded Pork Chop or Chicken Breast with Curry Sauce, Pickled Radish, Mixed Salad w/ Rice 10
- Soon Du-Bu** Soft Bean-Curd Stew in Dashi Broth with Shrimp, Clams and Mussels Served w/ Rice 8
- Kimchi Jji-Gae** Kimchi Stew Braised with Pork Belly, Tofu and Rice Cakes Served w/ Rice 9
- Kimchi Bok Kum Bop** Kimchi Fried Rice 8  
w/ Fried Egg extra 1 w/ Sea Food extra 2 w/ Bul-go-ki extra 2
- Dol Sot Bi Bim Bop** Hot Stone Rice Bowl with Seasonal Vegetables 10  
w/ Fried Egg extra 1 w/ Tofu extra 1 w/ Bul-go-ki extra 2
- Kim-Bob** Korean Style Sushi Roll Stuffed with Braised Burdock Root, Pickled Radish, Spinach, Carrot, Egg and Fishcake String Served w/ Mixed Salad 8
- Jol Myun** Buckwheat Noodles and Mixed Greens with Asian Pear, Apple and Red Pepper Sauce Vinaigrette 8
- Jap Chae** Stir Fried Vermicelli with Asian Vegetables 8

## SIDE DISHES

- Pa Jun** Scallion Pancake with Seafood 6
- Man Du** Baby Dumpling Stuffed with Vegetables and Ground Pork and Tofu 5
- Tapas Combo** Choice of Any Three Below 5
- Dak Neng Che** Shredded Organic Chicken Breast, Cucumber and Fish Cake Strings with Asian Mustard Vinaigrette
  - Gam Ja** Soy Sauce Glazed Potatoes
  - Yeon Guen** Soy Sauce Braised Lotus Root
  - Du-Bu Jo-Rim** Braised Firm Tofu in Spiced Soy Sauce
  - O-I So-Bak-E** Cucumber Kimchi Stuffed with Carrot, Radish and Chive
  - Ci-Kum-Chi Na-Mul** Blanched Cold Spinach Salad with Light Sesame Oil
  - Seaweed Salad** Seaweed and Cucumber with Light Vinaigrette

## DRINKS & BEVERAGE

- Coffee, Hot Tea** 2
- Orange Juice** 3
- Espresso, Americano** 4

20% Gratuity added for parties of 6 or more. Please no substitute and ingredients are subject to change depend upon the market availability. No Credit Card under \$20. Thank you.