

## *Char-broiled Entrees*

All entrees served with a bowl of white or brown rice and side dishes.

<b>Galbi</b> 갈비	<b>28</b>
Prime beef short ribs, in a traditional Korean soy sauce and sesame oil based marinade.	
<b>Jumullok Galbi</b> 주물럭갈비	<b>29</b>
Boneless prime beef rib meat, in a traditional Korean soy sauce and sesame oil based marinade.	
<b>Bulgogi</b> 불고기	<b>24</b>
Thinly sliced beef rib eye, in a traditional Korean soy sauce and sesame oil based marinade.	
<b>Ddok Bae Gi Bulgogi</b> 똑배기불고기	<b>24</b>
Bulgogi, enoki mushrooms and clear noodles in a beef broth.	
<b>Pork Bulgogi</b> 돼지불고기	<b>23</b>
Sliced pork, in a sweet and spicy soy sauce and chili paste marinade.	
<b>Chicken Gui</b> 닭구이	<b>19</b>
Chicken breast marinated in a traditional Korean soy based sauce.	
<b>Beef Teriyaki</b> 소고기테리야끼	<b>22</b>
Pieces of steak, broiled and topped with our house teriyaki sauce.	
<b>Chicken Teriyaki</b> 닭테리야끼	<b>17</b>
Chicken breast, broiled and topped with our house teriyaki sauce.	
<b>Salmon Teriyaki</b> 연어테리야끼	<b>18</b>
Salmon fillet, broiled and topped with our house teriyaki sauce.	
<b>Shrimp Teriyaki</b> 새우테리야끼	<b>20</b>
Large shrimp, broiled and topped with our house teriyaki sauce.	

## *Deep Fried Entrees*

All entrees served with a bowl of white or brown rice and side dishes.

<b>Shrimp Tempura</b> 새우튀김	<b>19</b>
Shrimp and vegetables, lightly battered and deep fried.	
<b>Squid Tempura</b> 오징어튀김	<b>17</b>
Squid, lightly battered and deep fried.	
<b>Cutlet</b> 커틀렛	<b>18</b>
Your choice of beef, chicken, or pork, deep fried, served with a house steak sauce and green salad.	
<b>Tang Su Yook</b> 탕수육	<b>19</b>
Your choice of beef, chicken, pork or squid, lightly battered and deep fried, served with vegetables in a Korean style sweet and sour sauce.	
<b>Shrimp Tang Su Yook</b> 새우탕수육	<b>22</b>
Lightly battered and deep fried shrimp, served with vegetables in a Korean style sweet and sour sauce.	
<b>Kan Poong Gi</b> 칸풍기	<b>19</b>
Deep fried pieces of chicken in a Korean style sweet and spicy sauce.	
<b>Shrimp Kan Poong Gi</b> 새우칸풍기	<b>22</b>
Deep fried shrimp in a Korean style sweet and spicy sauce.	