

KOREAN BBQ & HOT POT

Toast, Feast n Party 101:

- **Get Grilling:** This is a communal cooking game. Start with the grill and double down on the fun by adding hot pots (fondue).
- **Pick Your Proteins:** Choose your favorite meats—Pick 2-3 per person so there's plenty to go around.
- **Add the Extras:** Appetizers, cold dishes, kimchi and sauces
- **Wrap It Up:** Once your meat is grilled to perfection, grab a piece of lettuce, add some meat, a dollop of sauce, and any extra toppings you like. Roll it up like a taco!
- **Take a Big Bite:** The moment of truth—take a big bite of your lettuce wrap, savoring all the flavors in one delicious mouthful.
- **Repeat and Enjoy:** Keep grilling, wrapping, and biting until you're fully satisfied. The more, the merrier!

Grill Time

Chicken / Shrimp

3-4 minutes on each side, cook on the outer edge of the grill for juicy tender meats

Pork / Galbi

2 minutes on each side

Thin Cuts of Steak

45 seconds on each side. All of our steaks are USDA Prime or Japanese Wagyu!

Desserts

Yuzu Cheesecake \$8

Chocolate Hazelnut Crepe Cake \$10



Japanese Wagyu

Certified Japanese Miyazaki Black Cattle Wagyu served table side with black truffle sea salt. Min 2oz per order

A5 Strip Loin \$36 / oz \$230 / 8oz

A5 Ribeye \$36 / oz \$230 / 8oz

Truffle Wagyu Nigiri \$18 / pc

Hickory Smoked Wagyu \$39 / oz

Rosemary Wagyu \$36 / oz

Wagyu Tartare \$30 / 2pc

Wagyu Anniversary Experience \$180 now \$130 / 5oz

2 pcs Wagyu tartare, 1oz A5 ribeye Wagyu in sweet soy, 1oz A5 ribeye Wagyu in black truffle sea salt, 2 A5 ribeye Wagyu Negimaki, 2 A5 ribeye truffle nigiri

HOT POT

Broccoli 5

Zucchini 5

White Mushrooms 4

Seafood Mushrooms 6

Scallion & Onion 3

Napa Cabbage 4

Prime Ribeye Slices 15

Raw Ramen 5

Single Broth \$10

Half n Half \$15

Szechuan spice, Tonkutsu
Red Wine & Herbs, Korean Army

SEE SEAFOOD MENU



Appetizers

Edamame	8
Pan Fried Gyoza	9
Crab Rangoon	11
Spicy Korean Fried Chicken	13
Crispy Rice With Spicy Tuna	12
Tteokbokki- Spicy Rice Cake	8
Mini Seafood Pancakes	16
Chashu Pork Bao Bun	12
Spicy Addicting Cucumber	9
Cheese Corn	5

Sides

Kimchi	3
Pickled Daikon Radish	2
Mashed Potato Salad	5
Ponzu Shishito Peppers	7
Ponzu Jalapeños	2
Pineapple	3
White Rice	4
Sangchu Kit	7
Sanjang, romaine lettuce, onion, scallion	
Five Spice Shiitake Mushrooms	7

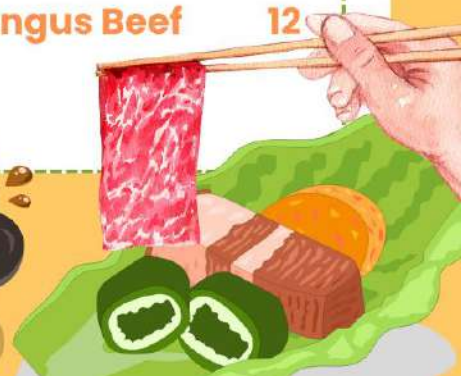
Next

Page

STEAKS

4 oz servings

Galbi - Korean Marinated Short Rib 6oz	14	 Chinese Cumin BBQ Ribeye	13
Bulgogi NY Strip	10	Beef Tongue w. Scallion	15
 Spicy Beef Brisket	8	Salt & Pepper New York Strip	10
Marinated Angus Beef Short Rib	13	 Salt & Pepper Angus Beef Short Rib	12
 Truffle Salt Ribeye	15		



SEAFOOD

Butter Garlic Shrimp	7
Spicy Shrimp	7
Cajun Shrimp	8
Cajun Tilapia	10
Japanese Scallops	15
Scottish Salmon	13
Pepper Bluefin Tuna	19
Lobster Tail	21

POULTRY/PORK

5oz servings

Bulgogi Chicken	7
Spicy Chicken	7
Japanese Chashu Pork	10
Salt & Pepper Pork Belly	8
Spicy Pork Belly	8
Chinese Sausage	8

COMBO

ROOKIE KOREAN BBQ FOR 2

Save \$12

\$77 now \$65

Truffle salt ribeye, bulgogi chicken, butter garlic shrimp, bulgogi NY strip, pork belly, kimchi, ponzu shishito peppers, cheese corn, Korean spicy rice cake, sangchu kit

HOLY COW FOR 2-3

Save \$17

\$115 now \$98

Chinese cumin BBQ ribeye, Galbi, bulgogi NY Strip, marinated angus short rib, spicy chicken, garlic butter shrimp, crab rangoon, kimchi, ponzu shishito peppers, Korean spicy rice cake, ponzu jalapeños, Five Spice shiitake mushrooms, white rice x1, sangchu kit

BBQ POOL PARTY FOR 3-4

Save \$28

\$177 now \$149

Lobster tail, truffle salt ribeye, Galbi, bulgogi NY strip, Chinese cumin ribeye, bulgogi chicken, spicy beef brisket, Chinese sausage, garlic butter shrimp, salt & pepper pork belly, Korean spicy fried chicken, pan fried gyoza, kimchi, daikon radish, ponzu shishito peppers, cheese corn, ponzu jalapeños, Korean spicy rice cake, white rice x2, sangchu kit

Specialty Sauce: Chimichurri \$1, Samjang 1, Chinese Cumin Rub \$2, Truffle Salt \$2

