

# DINNER MENU



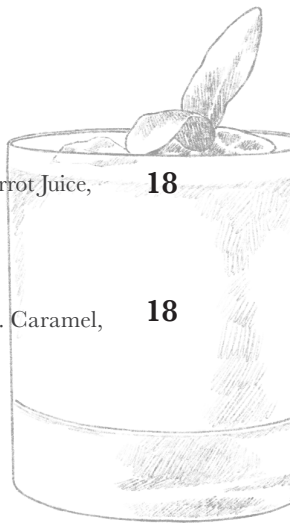
YOON HAEUNDAE GALBI

## COCKTAIL

<b>Korean Billionaire</b> KHEE 38 Soju, Bourbon, Absinthe, blueberry	18
<b>Wicked Pfizer</b> Sage infused Gin, Pineapple, Chartreuse, Yoon Salt	17
<b>YOON Highball</b> Damsol Soju, Elder flower, Cucumber, Perilla leaf	17
<b>White Peacock-tail</b> Golden Barley Soju, Tequila, Pear, Ginger	17
<b>W.A.P (Whisky and Pomegranate)</b> Bourbon, Pomegranate, Blood orange	17
<b>Red Hot Chili Peppers</b> Mezcal, Korean Chili, Pineapple, Grapefruit, Vanilla	18
<b>Yuzu Spritzel</b> Prosecco, Yuzu Honey, Lime, Angostura bitters	14
<b>Angry Tangerine</b> Mezcal, Campari, Tangerine foam, Lime zest	18
<b>Drunken Monkey</b> Red Monkey rice wine, Ilpoom soju, Lychee, Peach	17
<b>Super Shy</b> Omija (Schisandra) Gin, Won Mae, Apricot, Lime	17

### SEASONAL COCKTAILS

<b>Down the Rabbit Hole</b> Red Cabbage infused Mezcal, Apple Brandy, Carrot Juice, Honey, Lime	18
<b>Bob-e-Brown</b> Peanut butter washed KHEE 38 Soju, Bourbon, Caramel, Sesame, Tobacco bitter	18



## WINE BY THE GLASS

<i>RED</i>	
<b>Red Blend</b>	16
<b>Beaujolais</b>	16
<b>Saint Emillion</b>	17
<b>Super Tuscan</b>	17
<i>WHITE</i>	
<b>Chardonnay</b>	16
<b>Sauvignon Blanc</b>	16
<i>BUBBLE</i>	
<b>Prosecco</b>	12
<i>ROSE</i>	
<b>Rose</b>	14

## TEMPERANCE

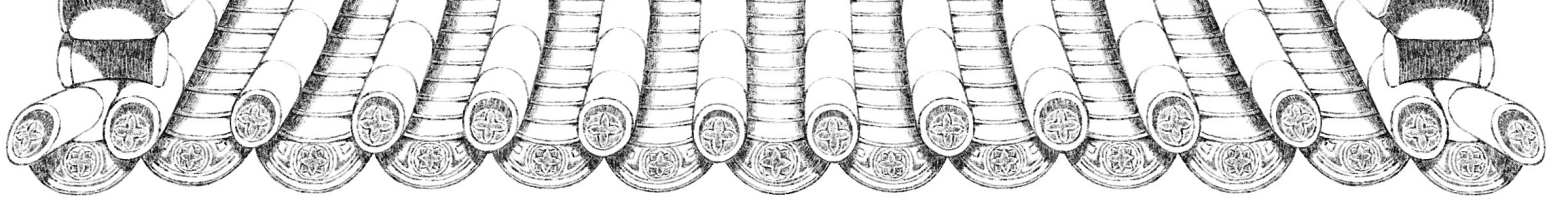
### NON-ALCOHOLIC DRINKS

<b>My Mango Punch is better than yours</b> Mango Puree, Ginger Syrup, Pri Secco, Lemon Juice	13
<b>Passionate Passion Fruit</b> Passion Fruit Puree, Almond Syrup, Lemon Juice	13
<b>Not your Mama's Mojito</b> Raspberry Puree, Mint Syrup, Club Soda, Lemon Juice	13
<b>Pri Secco</b> Apple and pear cider, Sweet cereal notes, Hayflower	9
<b>Ade (Lemon / Yuzu)</b>	7
<b>Soda (Coke / Diet Coke / Sprite / Ginger Ale)</b>	3
<b>Hot Tea (Barley / Green / Black / Camomile)</b>	3

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## KOREAN SOOL (SPIRITS)

### Korean Traditional Fermented Flight

Two 1.5 oz of Chungju + Two 1.5 oz of Makgeolli  
(Gamsa Chungju; Yangchon Chungju; White Lotus; Red Monkey)

30

### Korean Traditional Soju Flight

Four 1.5 oz of Premium Soju  
(Golden Barley Soju; KHEE 22; Seoul Night; Damsol Soju)

34

### Gamsa Chungju 감사청주

14% abv. light fruits and nutty notes with a hint of sweet

45

### Golden Barley Soju 황금보리

17% abv. Heirloom barley with grain notes

38

### Yangchon Chungju 양촌청주

14% abv. Savory with mushroom and cheese rinds

55

### Lee Gang Ju 19 이강주 19

19% abv. clean crisp after taste, cinnamon aromas

42

### White Lotus 백련

7.0% abv. Floral undertone, refreshing nutty finish

34

### KHEE 22 기소주 22

22% abv. floral aromas, silky texture, light fruity notes

49

### Red Monkey 붉은 원숭이

10.8% abv. Red Yeast makgeolli, fruity and cloudy

40

### Seoul Night Soju 서울의 밤

23% abv. Dry, clean flavor of golden plum

36

### Won Mae 원매

13% abv. Made with Golden Korean Plum, Refreshing and Light

38

### Damsol Pine Soju 솔송주 담솔 750ml

41% abv. Hint of Pine tree, refreshing premium soju

12/130

### Pungjeongsagye 풍정사계

23% Notes of earthy grains, botanical

75

### KHEE 38 기소주 38 750ml

38% abv. Made from the finest rice, rich aroma, mineral finish from natural rock water

12/135

## KOREAN CASUAL DRINK

### Sparkling

Starlight Chungha 별빛청하 16

### Soju

Jinro is Back 진로이즈 백 18

Ilpoom Jinro 1924 일품진로 39

### Makgeolli

Makku (Original/Mango) 막쿠 9

Makku Carafe (Original/Mango) 32

KyungJu Makgeolli 경주법주 막걸리 14

## BEER

### Draft

Sapporo 9

Japan, Draft Lager 4.9% abv 8

### Bottle

Terra 9

S Korea, Lager 5% abv

Brooklyn IPA 9

New York, Indian Pale Ale 6.9% abv

Hitachino 12

Japan, White Ale 5.5% abv

Pilsner Urquell 9

Czech Rep, Pilsner 4.4% abv

Gangster Duck 10

New York, Red Ale 6.2 % abv



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## WHITE

Dry, little oaky chardonnay made by old chateau since 1604. Goes well with apps and meat

*Sauvignon Blanc*, **Railsback Frères**, Santa Ynez Valley, **USA** "Roman Ceremony" 21'

\$75

*Chardonnay*, **J.J. Vincent et Fils**, Pouilly-Fuisse, Bourgogne, **France** "Marie-Antoinette" 21'

\$70

*Chardonnay*, **Domaine Pinson Frères**, Chablis, Bourgogne, **France** 21'

\$70

*Chenin Blanc*, **Domaine De La Taille Aux Loups**, Montlouis-sur-Loire du Hocht, Loire, **France** 21'

\$105

*Reisling*, **Domaine Marcel Deiss**, Alsace 1er Cru, **France** "Burg" 17'

\$125

Cali wine, but very Bordeaux like SB. Light and Fresh without any "green" notes like other

One of the best transition wine to start!! Great dry reisling fom Alsace. ABSOLUTELY!

## RED

Fuller body than most Pinots w/ riper fruits. Steal for a Ter Burgundy! Pairs well with our galbi.

*Pinot Noir*, **Domaine Bernard Delagrangue**, Volnay 1er Cru, Bourgogne, **France** 19'

\$150

*Pinot Noir*, **Alain Corcia**, Pommard Les Vignot, Bourgogne, **France** 17'

\$120

*Pinot Noir*, **Famille Roux**, Nuits-Saint Georges, Bourgogne, **France** 21'

\$145

*Grenache Noir*, **Foret**, La Ferme de la, Oregon, **USA** 21'

\$110

*Nebbiolo*, **Bera**, Barbaresco, Piedmont, **Italy** "Serraboella" 19'

\$110

*Nebbiolo*, **Pugnane**, Barolo, Piedmont, **Italy** 15'

\$130

*Merlot*, **Chateau Vieux Maillet**, Pomerol, Bordeaux, **France** 19'

\$140

*Cabernet Sauvignon*, **Chateau Lascombes**, Margaux, Bordeaux, **France** 18'

\$235

*Cabernet Sauvignon*, **Pastourelle de Clerc Milon**, Pauillac, Bordeaux, **France** 15'

\$135

*Cabernet Sauvignon*, **Adaptation**, Napa Valley, **USA** 18'

\$175

*Zinfandel*, **Ridge Vineyards**, Alexander Valley, **USA** "Geyserville" 20'

\$115

## SPARKLING

*Chardonnay*, **Charles de Cazanove - Brut**, Champagne, France "Stradivarius" 07'

\$120

Love how Italian wine goes well with Korean food. Garlic, pepper, and aromatic sauce definitely goes well with Barbaresco, and Barolo wine

Simply the best cab for this \$\$\$. So rich and flavorful for red meats, stews or even bibimbap

One of the rare vinataged Champagne from Ter and Grand cru vineyards. One of the best champagne for this price.

Can't go wrong with Nuits-Saint George. Opens up beautifully. Second glass will shock you.

Super dark Merlot. Decant for 15 - 20min to open up. It is very hard to find bad Pomerol from Chateau Vieux Maillet

Can't go wrong with Ridge Vineyard. Such an easy drink Zinfandel that goes well with soy sauce and red pepper sauce

## IRISH

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Jameson \*\*  
Jameson Black Barrel  
Jameson Cask Mates  
Jameson IPA

## ASIAN WHISKEY

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Yamazaki  
Suntory Toki \*\*  
Hibiki Harmony \*\*\*  
Kiwon (Korean Single Malt)

## SINGLE MALT SCOTCH

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Macallan 12 \*\*  
Macallan 18  
Glenlivet \*\*  
Aberlour \*\*  
Glenfiddich \*\*  
Laphroaig  
Oban 14

## BLENDED MALT SCOTCH

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Ballantine 30  
Johnnie Walker Black \*\*  
Johnnie Walker Double Black  
Johnnie Walker Blue  
Dewar's White Label \*\*  
Monkey Shoulder \*\*

## BOURBON

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Maker's Mark \*\*  
Bulleit \*\*  
Jack Daniel \*\*  
Basil Hayden \*\*\*  
Widow Jane \*\*\*

## RYE

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Bulleit \*\*  
Whistle Pig \*\*\*

## RUM

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Captain Morgan \*\*  
Bacardi Silver \*\*

## COGNAC

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Hennessey \*\*  
Remy Martin \*\*

## VODKA

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Grey Goose \*\*  
Titos \*\*  
Ketel One \*\*

## GIN

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Bombay Sapphire \*\*  
Hendricks \*\*  
Tanqueray\*\*  
Monkey 47 \*\*\*

## TEQUILA

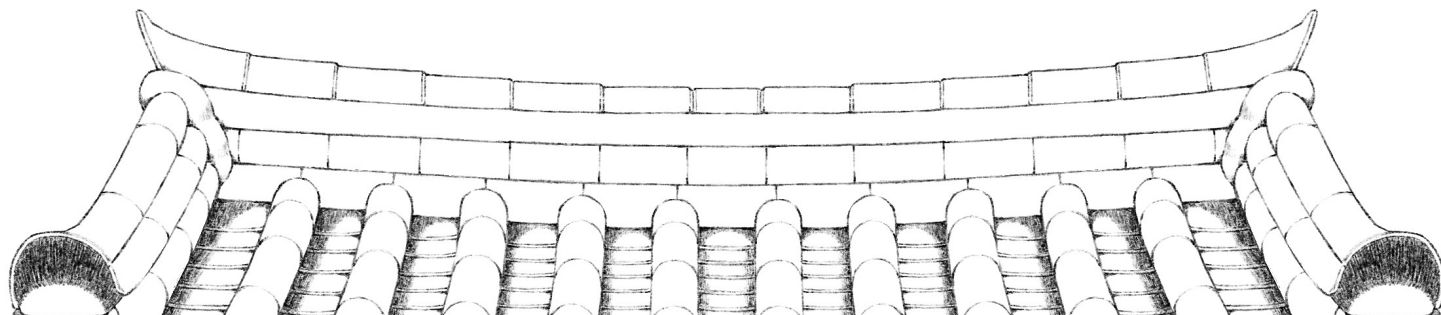
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Don Julio \*\*  
Patron \*\*\*  
Casamigos \*\*\*

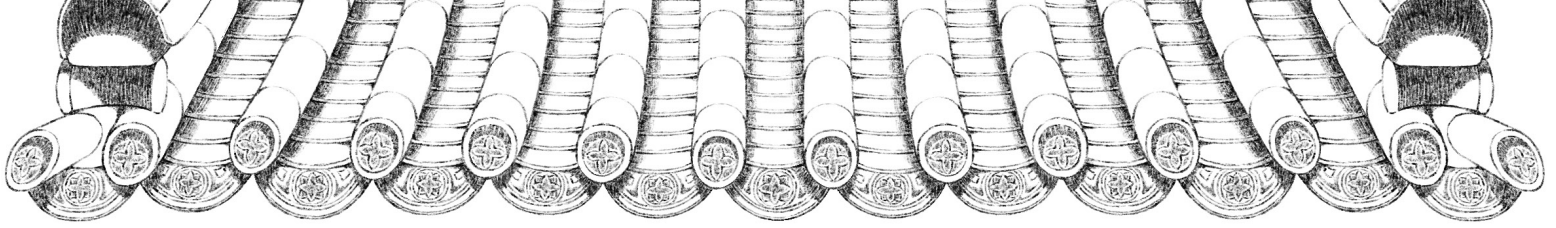
## MEZCAL

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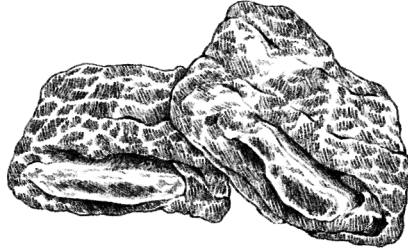
Boroso \*\*  
Casamigos \*\*\*





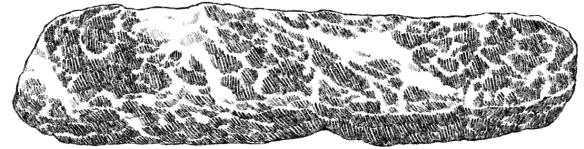


# D I N N E R   B B Q



생갈비 **Fresh Short Rib (Limited)** 57  
Haeundae Cut

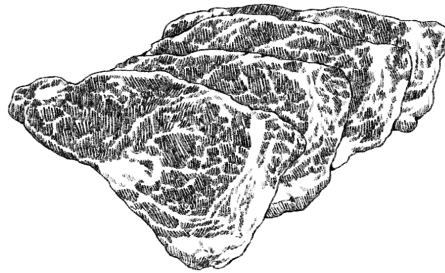
양념갈비 **Marinated Short Rib** 55  
Haeundae Cut



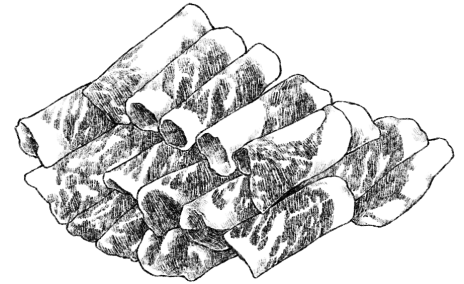
와규 꽃살 **Wagyu Short Rib** 58  
American Wagyu



숙성 등심 **Dry Aged Ribeye** 56  
28 Days Aged



채끝 등심 **N.Y. Strip** 50  
Korean Style Cut



차돌박이 **Brisket** 46  
From Sterling Silver Ranch

불고기 **Sirloin Bulgogi** 45  
Haeundae Style

양념채끝 **Marinated N.Y. Strip** 50  
Haeundae Style

우삼겹 **Marinated Beef Belly** 44  
From Omaha

### Prime Package

- Fresh Short Rib
- Wagyu Boneless Short Rib
- Brisket
- Dry Aged Ribeye

156

### Prime/Mari Package

- Marinated Short Rib
- Beef Belly
- New York Strip
- Dry Aged Ribeye

150

### Marinated Package

- Marinated Short Rib
- Marinated N.Y. Strip
- Sirloin Bulgogi
- Beef Belly

144

### Bone-in Porter House (40oz)

Dry aged 31 days

- Filet Mignon
- New York Strip
- Lettuce Ssam Set

165

## SIDES

쌈과 쌈장세트  
Lettuce Ssam Set  
7

감자사리  
Potato Noodle  
9

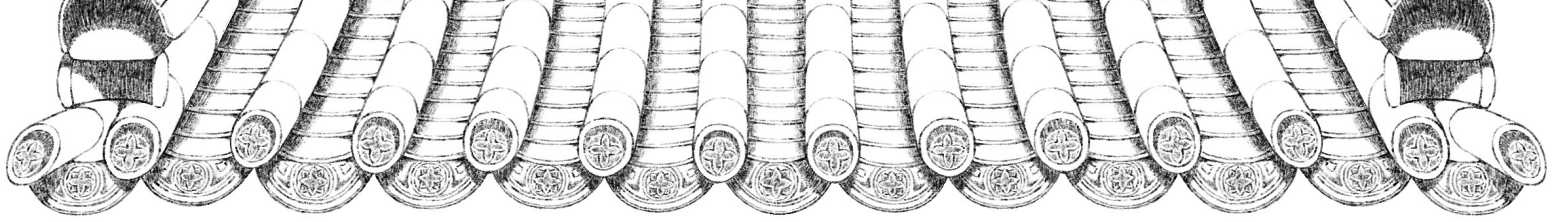
뚝배기 된장 or 김치찌개 or 해물 순두부찌개  
Soy Bean Stew / Kimchi Stew / Silken Tofu Stew  
18

버섯구이  
Grilled Mushroom Plate **GF**   
19

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# D I N N E R M E N U


## COLD APPETIZER

육회 **Steak Tartare** 25 \*\* **GF**

Seasoned ribeye, Asian pear, egg yolk, chives

비트 샐러드 **Beet Tartare Salad** 18 

Tender beet, mango, arugula, carrot, crispy tofu, red onion, yuja dressing, endive, chili crisp, garlic, sesame, chive

방어회 크루도 **Hamachi Crudo** 20 \*\* 

Fatty yellowtail, burnt lemon, beef consommé, chili oil, chive, sesame seeds, crispy garlic

물 육회 **Mul Yookhwe** 23 \*\* 

Icy beef broth, rib eye tartare, pine nut, carrot, cucumber, purple cabbage, asian pear, apple, perilla leaf, seaweed, gochujang vinaigrette

## HOT APPETIZER

갈비만두 **Galbi Dumpling (Steamed/Fried)** 16

Grounded short rib, chive, tofu

부산 동래 파전 **Busan Neighborhood Pancake** 24 

Scallion, galbi, shrimp, egg

육전 **Beef Ji Ji Mi** 15

Ribeye, chives, sweet rice powder, egg batter

감자전 **Crispy Potato Pancake** 18 

Potato, scallion, onion

잡채 **Jap-Che (Vegetarian Option Available)** 20 

Glass noodle, short rib, bell pepper, mushroom, onion, chives

대하 버터 구이 **Broiled Prawns** 21 

U7 Prawns, gochugaru, citrus gel, chives

## STEW

뚝배기 된장 **Soybean Stew** 22

Beef broth based, yukon potato, onion, tofu

김치찌개 **Pork Kimchi Stew** 22 

Pork belly, tofu, enoki

해물 순두부찌개 **Seafood Silken Tofu Stew** 22 

Shrimp, crab, baby octopus, manila clam

육개장 **Spicy Beef Stew** 22 

Brisket broth, fern, bean sprout, oyster mushroom, egg

갈비곰탕 **Short Rib Stew** 22

Short rib, bone stock, noodle, bone stock, scallion

## ENTREE

된장 고등어 구이 **Grilled Soybean Mackerel** 24 

Soybean marinated mackerel, argula salad

해물 떡볶이 **Seafood Ricecake Tteokbokki** 27 

Fried vegetable, crab, shrimp, manila clam, baby octopus, rice cake, egg

양념치킨 **Korean Fried Chicken**

(Spicy/Galbi/Salt and Pepper) 21

Boneless thigh, homemade sauce, pickled radish

떡갈비 **Galbi Patty** 24

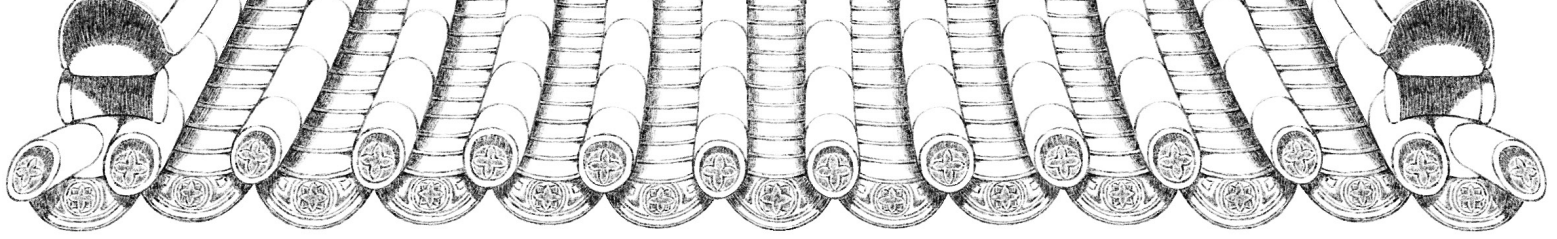
Hand chopped short rib, korean chives, pine nuts

\* A service charge will be added to 5 or more guests.

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 Spicy **GF**  Gluten Free  Vegetarian  Contains Seafood



## D I N N E R M E N U

### RICE

갈비 돌솥비빔밥 **Galbi Bibimbap (Stone-bowl) 25 \*\***  
Short rib, assorted vegetable, egg


버섯두부 돌솥비빔밥 **Mushroom Tofu Bibimbap (Stone-bowl) 24 \*\***   
Chef's choice mushrooms, fried tofu, assorted vegetable, egg

제육 비빔밥 **Spicy Pork Belly Bibimbap 24 \*\***   
Seaweed, egg, kimchi, perilla leaf, mesclun green

와규 김치 볶음밥 **Wagyu Kimchi Fried Rice 25**   
Wagyu, egg, mozzarella cheese, scallion

방어회 덮밥 **Hamachi Hwe Bibimbap 25 \*\***   
Yellowtail, beets, tobiko, seaweed, microgreen

쭈꾸미 돌솥 덮밥 **Octopus over Rice (Stone-bowl) 24**     
Scallion, shrimp, onion, baby octopus

성게 명란 비빔밥 **Uni Mentaiko Rice 34 \*\***   
Uni, Mentaiko, tobiko, seaweed, truffle mayo, pickled chayote  
+\$18 uni supplement (20 g)

### NOODLE

물밀면 **Busan Cold Noodle (Soup) 20**  
Brisket broth, boiled egg, brisket, pickled daikon, pear, cucumber

육 갈 **Spicy Beef Noodle Soup 23**   
Brisket broth, brisket, oyster mushroom, egg, fern, bean sprout

비빔밀면 **Spicy Busan Cold Noodle (Soupless) 20**   
Busan spicy sauce, pickled daikon, brisket, pear, boiled egg, cucumber

들기름 막국수 **Cold Perilla Oil Noodle 19** *New Menu!*  
Acorn noodle, lettuce onion, perilla seed, vinegar, egg, scallion

### DESSERT

배 샤베트 **Asian Pear Sorbet 8 GF**  
Asian pear, yuzu marmalade, cinnamon punch

찰떡 아이스크림 **Mochi Ice Cream w/ Assorted Fruits 10 GF**  
Strawberry, green tea, strawberry compote, green tea cream

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