

LUNCH MENU



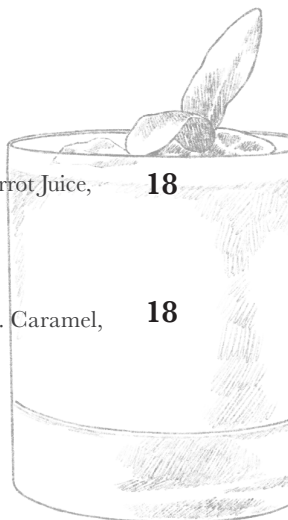
YOON HAEUNDAE GALBI

COCKTAIL

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

SEASONAL COCKTAILS

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



WINE BY THE GLASS

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

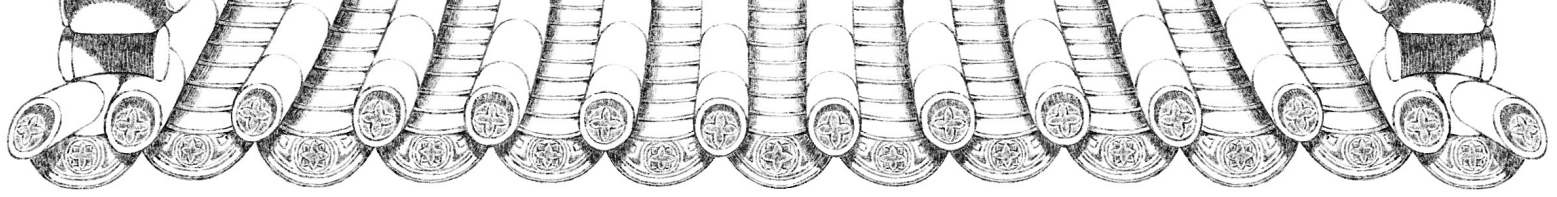
TEMPERANCE

NON-ALCOHOLIC DRINKS

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

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KOREAN SOOL (SPIRITS)


Korean Traditional Fermented Flight


Two 1.5 oz of Chungju + Two 1.5 oz of Makgeolli **30**
(Gamsa Chungju; Yangchon Chungju; White Lotus; Red Monkey)


Korean Traditional Soju Flight


Four 1.5 oz of Premium Soju **34**
(Golden Barley Soju; KHEE 22; Seoul Night; Damsol Soju)


Gamsa Chungju 감사청주  **45**
 14% abv. light fruits and nutty notes with a hint of sweet


Golden Barley Soju 황금보리  **38**
 17% abv. Heirloom barley with grain notes


Yangchon Chungju 양촌청주  **55**
 14% abv. Savory with mushroom and cheese rinds

Lee Gang Ju 19 이강주 19  **42**
 19% abv. clean crisp after taste, cinnamon aromas


White Lotus 백련  **34**
 7.0% abv. Floral undertone, refreshing nutty finish


KHEE 22 기소주 22  **49**
 22% abv. floral aromas, silky texture, light fruity notes


Red Monkey 붉은 원숭이  **40**
 10.8% abv. Red Yeast makgeolli, fruity and cloudy

Seoul Night Soju 서울의 밤  **36**
 23% abv. Dry, clean flavor of golden plum

Won Mae 원매  **38**
 13% abv. Made with Golden Korean Plum, Refreshing and Light

Damsol Pine Soju 솔송주 담솔 750ml  **12/130**
 41% abv. Hint of Pine tree, refreshing premium soju

Pungjeongsagye 풍정사계  **75**
 23% Notes of earthy grains, botanical

KHEE 38 기소주 38 750ml  **12/135**
 38% abv. Made from the finest rice, rich aroma, mineral finish from natural rock water

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



YOON HAEUNDAE GALBI

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 Hochet, Loire, **France** 21'

\$105

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

\$125

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

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

RED

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

\$150

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

\$120

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

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

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

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

\$130

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

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

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

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

\$175

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

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

\$115

One of the rare vinataged Champagne from 1er and Grand cru vineyards. One of the best champagne for this price.

SPARKLING

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

\$120

IRISH

Jameson **
Jameson Black Barrel
Jameson Cask Mates
Jameson IPA

ASIAN WHISKEY

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

SINGLE MALT SCOTCH

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

BLENDED MALT SCOTCH

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

BOURBON

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

RYE

Bulleit **
Whistle Pig ***

RUM

Captain Morgan **
Bacardi Silver **

COGNAC

Hennessey **
Remy Martin **

VODKA

Grey Goose **
Titos **
Ketel One **

GIN

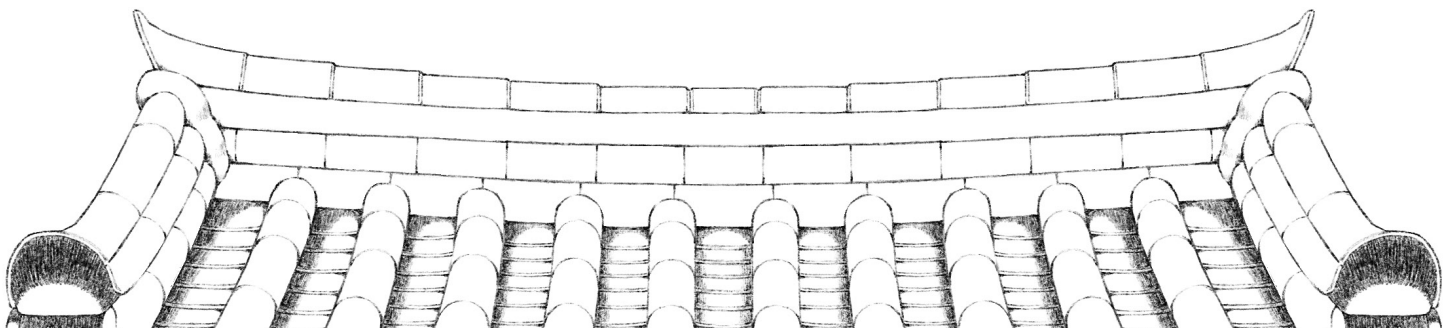
Bombay Sapphire **
Hendricks **
Tanqueray**
Monkey 47 ***

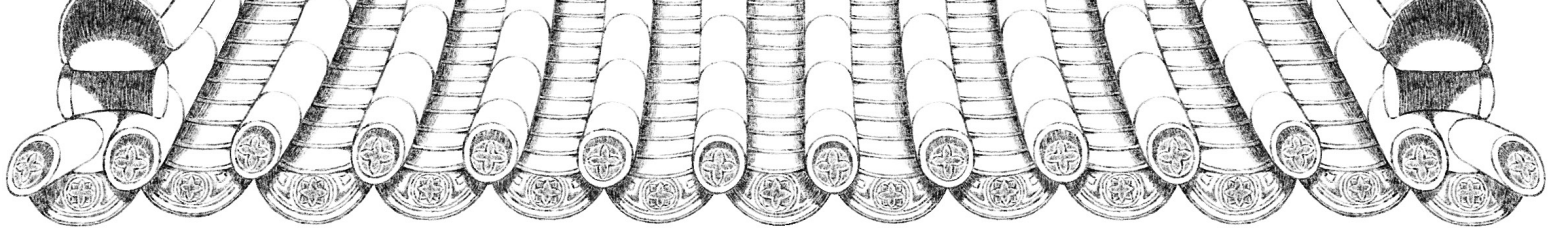
TEQUILA

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

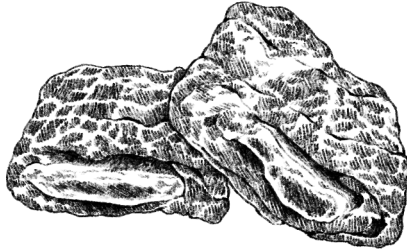
MEZCAL

Borroso **
Casamigos ***



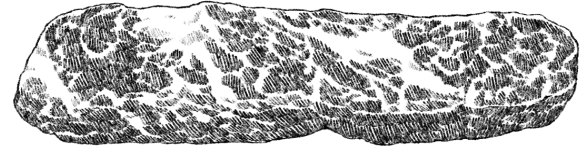


LUNCH BBQ



생갈비 **Fresh Short Rib (Limited)** 54
Haeundae Cut

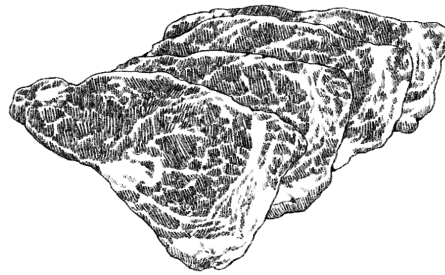
양념갈비 **Marinated Short Rib** 52
Haeundae Cut



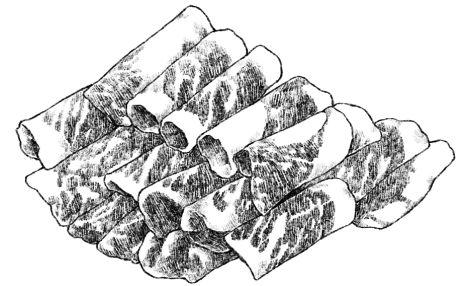
와규 꽃살 **Wagyu Short Rib** 56
American Wagyu



숙성 등심 **Dry Aged Ribeye** 53
28 Days Aged



채끝 등심 **N.Y. Strip** 48
Korean Style Cut



차돌박이 **Brisket** 44
From Sterling Silver Ranch

불고기 **Sirloin Bulgogi** 43
Haeundae Style

양념채끝 **Marinated N.Y. Strip** 48
Haeundae Style

우삼겹 **Marinated Beef Belly** 42
From Omaha

Prime Package

- Fresh Short Rib
- Brisket
- Dry Aged Ribeye

100

Haeundae Package

- Fresh Short Rib
- Marinated Short Rib
- Sirloin bulgogi

94

Marinated Package

- Marinated Short Rib
- Sirloin Bulgogi
- Beef Belly

92

ADD ON

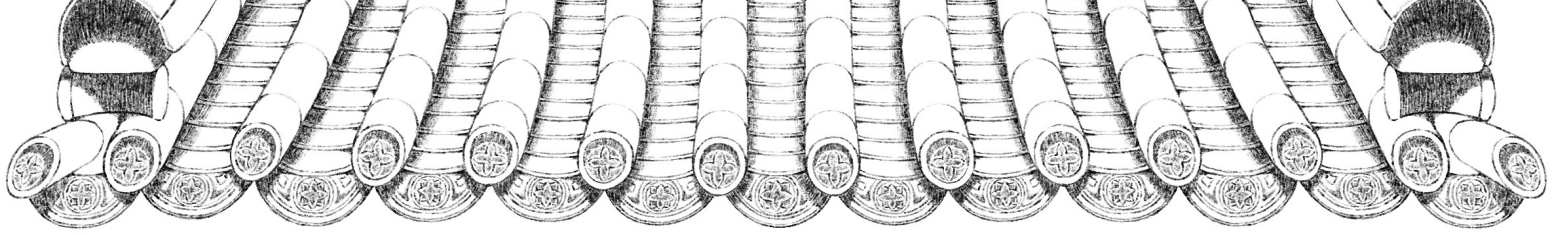
쌈과 쌈장세트
Lettuce Ssam Set
7

감자사리
Potato Noodle
9

뚝배기 된장 or 김치찌개 or 해물 순두부찌개
Soy Bean Stew / Kimchi Stew / Silken Tofu Stew
14

버섯구이
Grilled Mushroom Plate **GF**
19

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LUNCH MENU

COLD APPETIZER

육회 **Steak Tartare** 23 ** *GF*
Seasoned ribeye, Asian pear, egg yolk

비트 샐러드 **Beet Tartare Salad** 17
Tender beet, mango, arugula, carrot, crispy tofu, red onion, yuja dressing, endive, chili crisp, garlic, sesame, chive

방어회 크루도 **Hamachi Crudo** 19 **
Fatty yellowtail, burnt lemon, beef consommé, chili oil, chive, sesame seeds, crispy garlic

물 육회 **Mul Yookhwe** 22 **
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) 14
Grounded short rib, chive, tofu

부산 동래 파전 **Busan Neighborhood Pancake** 22
Scallion, galbi, shrimp, egg

육전 **Beef Ji Ji Mi** 14
Ribeye, chives, sweet rice powder, egg batter

감자전 **Crispy Potato Pancake** 17
Potato, scallion, onion

잡채 **Jap-Che (Vegetarian Option Available)** 19
Glass noodle, short rib, bell pepper, mushroom, onion, chives

대하 버터 구이 **Broiled Prawns** 19
U7 Prawns, gochugaru, citrus gel, chive

STEW

뚝배기 된장 **Soybean Stew** 16
Beef broth based, yukon potato, onion, tofu

김치찌개 **Pork Kimchi Stew** 16
Pork belly, tofu, enoki

해물 순두부찌개 **Seafood Silken Tofu Stew** 16
Shrimp, crab, baby octopus, manila clam

육개장 **Spicy Beef Stew** 20
Brisket broth, brisket, fern, bean sprout, oyster mushroom, egg

갈비곰탕 **Short Rib Stew** 20
Short rib, bone stock, noodle, scallion

NOODLE

물밀면 **Busan Cold Noodle (Soup)** 18
Brisket broth, boiled egg, brisket, pickled daikon, pear, cucumber

비빔밀면 **Spicy Busan Cold Noodle (Soupless)** 18
Busan spicy sauce, pickled daikon, brisket, pear, boilded egg, cucumber

육 칼 **Spicy Beef Noodle Soup** 22
Brisket broth, brisket slices, oyster mushroom, egg, fern, bean sprout

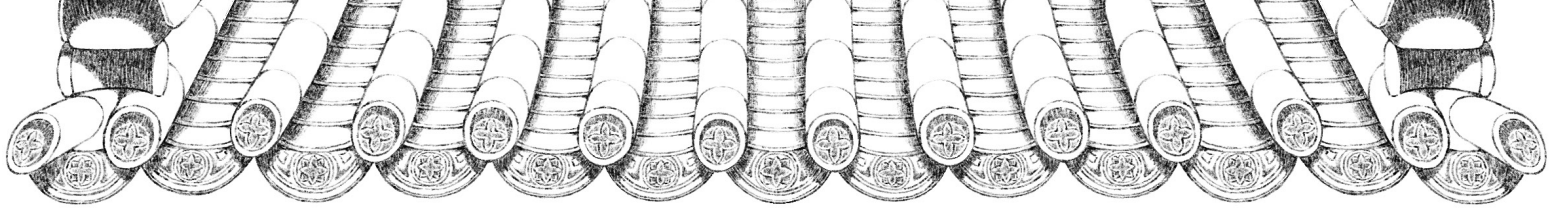
들기름 막국수 **Cold Perilla Oil Noodle** 17 *New Menu!*
Acorn noodle, lettuce onion, perilla seed, vinegar, egg, scallion

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

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Spicy *GF* Gluten Free Vegetarian Contains Seafood



LUNCH MENU

SET MENU

(Served with; choice of one protein + one choice of stew + four side dishes of chef's choice + choice of white rice/multigrain rice)

**Unavailable for any groups larger than 9.

양념갈비 Marinated Short Rib	34
차돌구이 Thinly Sliced Brisket	32
제육볶음 Spicy Pork Belly	31
불고기 Sirloin Bulgogi	31
우삼겹 Marinated Beef Belly	30
떡갈비 Galbi Patty	29
고등어구이 Grilled Mackerel	28

뚝배기된장 **Soybean Stew**

김치찌개 **Kimchi Stew** 🐟

순두부찌개 **Silken Tofu Stew** 🐟 🐟

Add on:

Lunch Sapporo (8oz)

\$4.5

RICE

성게 명란 비빔밥 **Uni Mentaiko Rice** 33 ** 🐟
Uni, mentaiko, wasabi tobiko, seaweed, truffle mayo, pickled chayote

갈비 돌솥비빔밥 **Galbi Bibimbap (Stone-bowl)** 23**
Short rib, assorted vegetable, egg

제육 비빔밥 **Spicy Pork Belly Bibimbap** 22** 🐟
Seaweed, egg, kimchi, perilla leaf, mixed green

방어회 덮밥 **Hamachi Hwe Bibimbap** 23** 🐟
Yellowtail, beats, tobiko, seaweed, microgreen

버섯 두부 돌솥비빔밥 **Mushroom Tofu Bibimbap (Stone-bowl)** 21** 🌿
Chef's choice mushrooms, fried tofu, assorted vegetable, egg

와규 김치 볶음밥 **Wagyu Kimchi Fried Rice** 23 🐟
Wagyu, egg, mozzarella cheese, scallion

쭈꾸미 돌솥 덮밥 **Octopus over Rice (Stone-bowl)** 22 🐟 🐟 🐟
Scallion, shrimp, onion, baby octopus

불고기 돌솥 덮밥 **Sirloin Bulgogi over Rice (Stone bowl)** 22
Sirloin, scallion, onion, chef's choice mushroom

떡갈비 덮밥 **Galbi Patty over Rice (Stone bowl)** 22
Short rib patty, carmalized onions, chive, pan sauce, fried egg, pickled ramps (on the side)

New Menu!

DESSERT

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

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

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