

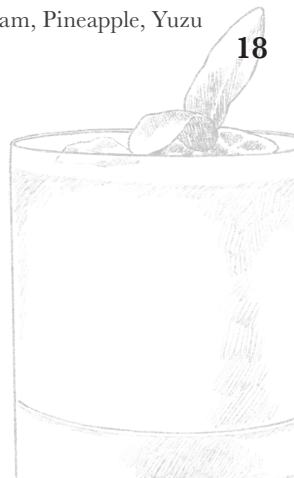
LUNCH MENU



YOON HAEUNDAE GALBI

COCKTAIL

Korean Billionaire KHEE 38 Soju, Bourbon, Absinthe, blueberry	19
YOON Highball Damsol Soju, Elder flower, Cucumber, Perilla leaf	18
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	19
Yuzu Spritzel Prosecco, Yuzu Honey, Lime, Angostura bitters	15
Angry Tangerine Mezcal, Campari, Tangerine foam, Lime zest	19
Drunken Monkey Red Monkey rice wine, Ilpoom soju, Lychee, Peach	18
Super Shy Omija (Schisandra) Gin, Won Mae, Apricot, Lime	18
Coco Pine Damsol Pine Soju, Cynar, Cocout Cream, Pineapple, Yuzu	18



WINE BY THE GLASS

<i>RED</i>	
Red Blend	17
Beaujolais	17
Saint Emillion	18
Super Tuscan	17
<i>WHITE</i>	
Chardonnay	17
Sauvignon Blanc	17
<i>BUBBLE</i>	
Prosecco	13
<i>ROSE</i>	
Rose	14

TEMPERANCE

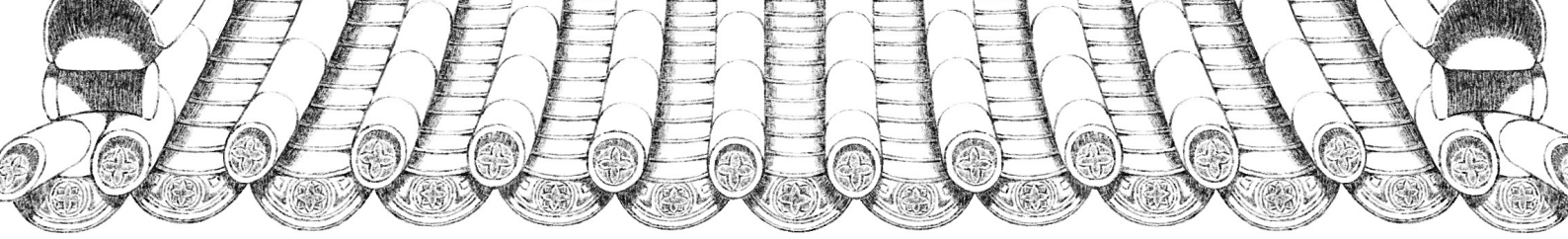
NON-ALCOHOLIC DRINKS

My Mango Punch is better than yours Mango Puree, Ginger Syrup, Pri Secco, Lemon Juice	14
Passionate Passion Fruit Passion Fruit Puree, Almond Syrup, Lemon Juice	14
Not your Mama's Mojito Raspberry Puree, Mint Syrup, Club Soda, Lemon Juice	14
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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YOON HAEUNDAE GALBI



KOREAN SOOL (SPIRITS)

Korean Traditional Fermented Flight 30
Two 1.5 oz of Chungju + Two 1.5 oz of Makgeolli
(Gamsa Chungju; Yangchon Chungju; White Lotus; Red Monkey)

Korean Traditional Soju Flight 34
Four 1.5 oz of Premium Soju
(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. Golden Korean Plum, refreshing and Light

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

Andong Jinmaek Soju 진맥 소주 30/350
40% abv. Earthy oak, vanilla, subtle cinnamon and star anise

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

Bottle

Terra 9
S Korea, Lager 5% abv

Seoul Soul Ale 9
S Korea, Indian Pale Ale 5.5% abv

DaePyo 9
S Korea, Wheat Ale 4.5% abv

Brooklyn IPA 9
New York, Indian Pale Ale 6.9% abv

Hitachino 12
Japan, White Ale 5.5% abv



YOON HAEUNDAE GALBI

WHITE

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

Sauvignon Blanc, **Knights Bridge**, Knights Valley, Sonoma **USA** "Pont De Chevalier" 22'

\$90

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

\$95

Chardonnay, **Domaine Pinson Frères**, Chablis, Bourgogne, **France** 22'

\$75

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'

\$140

Domaine Louis Latour is probably the best pairing for most of our foods. Well balanced and slight woody finish.

Aromas of white peony, linden flower, and lemon blossom. Crisp refreshing notes of citrus and passion fruit.

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

RED

Pinot Noir, **Aloxe-Corton Domaine Latour**, Aloxe-Corton, Bourgogne, **France** 21'

\$180

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

\$140

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

\$145

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

\$145

Nebbiolo, **Bera**, Barbaresco, Piedmont, **Italy** "Serraboella" 20'

\$120

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

\$130

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

\$150

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

\$270

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

\$135

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

\$205

Zinfandel, **Ridge Vineyards**, Alexander Valley, **USA** "Geyserville" 21'

\$140

SPARKLING

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

\$140

Chardonnay, **Gaston Belvigne - Brut**, Champagne, France

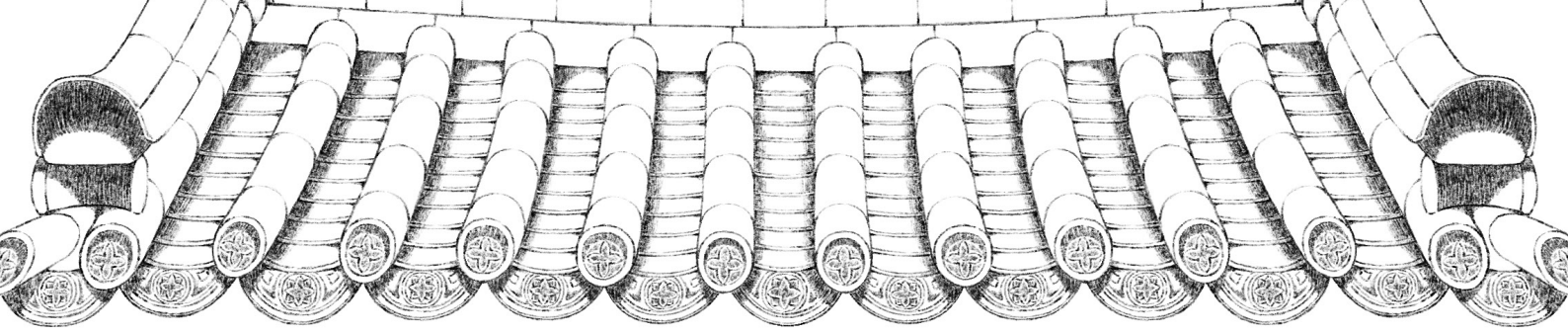
\$80

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

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

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

One of the rare vinataged Champagne from 7er and Grand cru vineyards. One of the best champagne for this price.



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

Bacardi Silver **

COGNAC

Hennessey **
Remy Martin **

VODKA

Grey Goose **
Titos **
Ketel One **

GIN

Roku Gin *
Hendricks **
Sonbi Gin**
Monkey 47 ***

TEQUILA

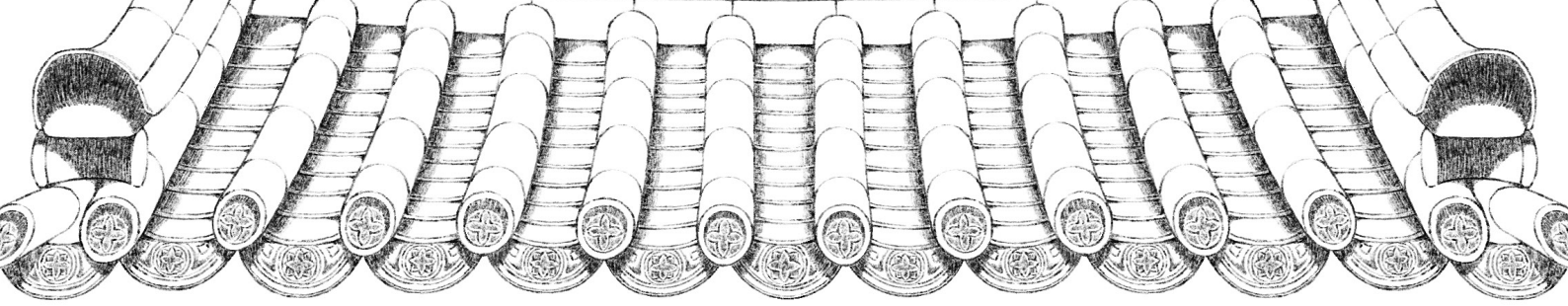
Don Julio **
Patron ***
Casamigos ***

MEZCAL

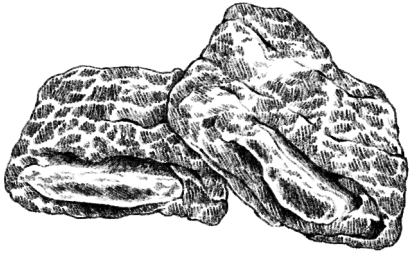
Agave de Cortez **
Casamigos ***



YOON HAEUNDAE GALBI

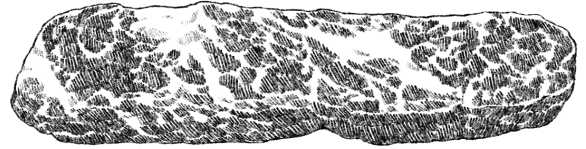


LUNCH BBQ

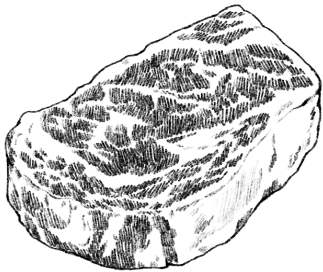


생갈비 **Fresh Short Rib (Limited)** 54
Haeundae Cut

양념갈비 **Marinated Short Rib** 52
Haeundae Cut



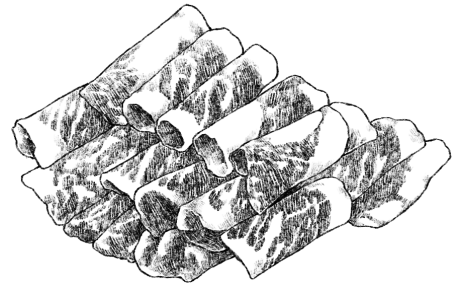
와규 꽃살 **Wagyu Short Rib** 56
American Wagyu



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

안창살 **Marinated Skirt Steak** 48
USDA Prime

우삼겹 **Marinated Beef Belly** 42
From Omaha

Prime Package

- Brisket
- Fresh Short Rib
- 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

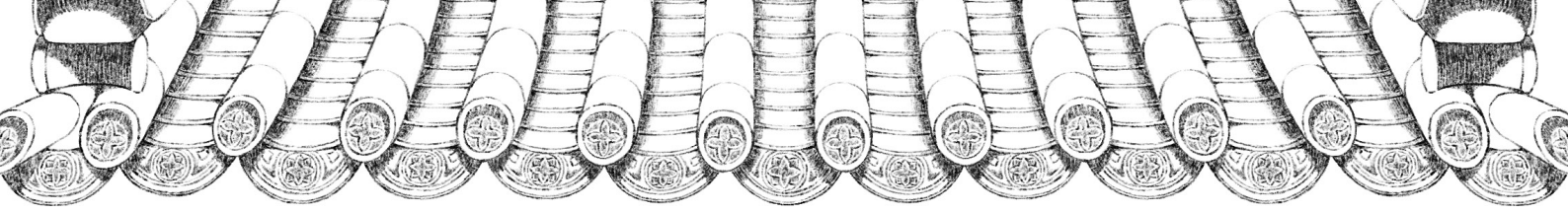
뚝배기 된장 or 김치찌개 or 해물 순두부찌개
Soy Bean Stew / Kimchi Stew / Silken Tofu Stew
14

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

문어 구이 **Grilled Octopus** 20 **New!**

Spanish Octopus, citrus chojang, corn, sugar snap peas, red onions, cucumber

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, boiled egg, cucumber

육칼 **Spicy Beef Noodle Soup** 22

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

도토리 사발 **Cold Acorn Noodle (Soup)** 18 **New!**

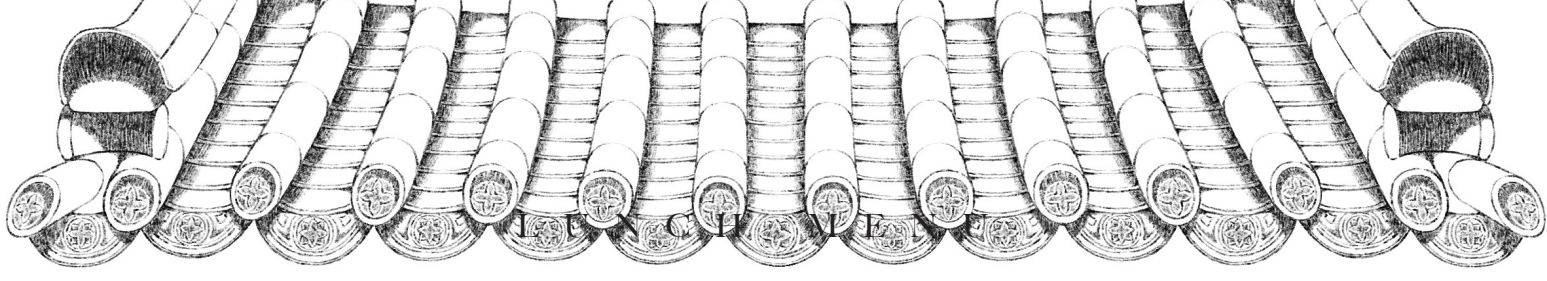
Acorn noodle, acorn jelly, anchovy broth, raddish, kimchi, egg, wasabi, sesame

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

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Spicy **GF** Gluten Free Vegetarian Contains Seafood



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	35		
차돌구이 Thinly Sliced Brisket	33		뚝배기된장 Soybean Stew
제육볶음 Spicy Pork Belly	32	+	김치찌개 Kimchi Stew 🐟
불고기 Sirloin Bulgogi	32		순두부찌개 Silken Tofu Stew 🐟🐟
우삼겹 Marinated Beef Belly	32		
떡갈비 Galbi Patty	28		
고등어구이 Grilled Mackerel	28		

Add on:
Lunch Sapporo (8oz)
 \$4.5

RICE

성게 명란 비빔밥 Uni Mentaiko Rice 33 ** 🐟 Uni, mentaiko, wasabi tobiko, seaweed, truffle mayo, pickled chayote	버섯 두부 돌솥비빔밥 Mushroom Tofu Bibimbap (Stone-bowl) 21** 🌿 Chef's choice mushrooms, fried tofu, assorted vegetable, egg
갈비 돌솥비빔밥 Galbi Bibimbap (Stone-bowl) 23** Short rib, assorted vegetable, egg	와규 김치 볶음밥 Wagyu Kimchi Fried Rice 23 🐟 Wagyu, egg, scallion
제육 비빔밥 Spicy Pork Belly Bibimbap 22** 🐟 Seaweed, egg, kimchi, perilla leaf, mixed green	쭈꾸미 돌솥 덮밥 Octopus over Rice (Stone-bowl) 22 🐟🐟🐟 Scallion, shrimp, onion, baby octopus
방어회 덮밥 Hamachi Hwe Bibimbap 23** 🐟 Yellowtail, beets, tobiko, seaweed, microgreen	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, caramelized onions, chive, pan sauce, fried egg, pickled ramps (on the side)

DESSERT

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

초청유과 젤라또 **Chochung U-gua Gelato** 10
Honey caviar, rice cracker, rice syrup, sesame

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